



# Tommy's CUISINE

## APPETIZERS

### Oysters Tommy

Baked in its shell with Romano cheese, Pancetta, & roasted red pepper

### Oysters Rockefeller

Baked with spinach, fresh herbs & Herbsaint

### Oysters Bienville

Baked with crawfish, shrimp, & fresh herbs

### Paneed Oysters & Grilled Shrimp

Pan sautéed in Italian bread crumbs with spinach, tossed in raspberry vinaigrette

### Mussels Marinara

Fresh mussels steamed in white wine, sautéed with roma tomatoes, caramelized garlic, & fresh basil

### Escargot Aux Champignons

Escargot simmered in Vermouth with garlic & leeks, served in mushroom cups over crostini

### Crabmeat Canapé

Jumbo lump crabmeat fold in Béchamel sauce, with green onions & fresh herbs, baked with Parmesan cheese

### Sweetbreads

Pan sautéed with beurre blanc & capers, served over eggplant

## SOUPS

**Turtle Soup or Soup du jour**

## SALADS

### Shrimp Remoulade

Traditional New Orleans Remoulade

### Tomatoes Maison

Vine ripe Creole Tomatoes and basil, served with fresh mozzarella or Maytag blue cheese

### Mixed Greens House Salad

Tossed with roma tomatoes, red onion, garlic croutons, & balsamic vinaigrette add Maytag blue cheese & crispy bacon

### Caesar Salad

Crisp Romaine lettuce with herbed croutons & shaved parmigiano cheese

### Duck Salad

Smoked duck breast sliced over spinach, drizzled with orange reduction, sautéed mushrooms & candied pecans

### Asparagus Salad

Asparagus topped with Creole vinaigrette

### Crabmeat Maison

Iceberg lettuce & Jumbo lump crabmeat tossed with Maison dressing

## ENTREES

### Soft-shell Crab

Lightly battered and fried, served with linguini pasta, tossed with fresh basil and roma tomatoes in a reggiano crawfish sauce

### Shrimp Linguini

Jumbo shrimp pan sautéed with garlic, extra virgin olive oil, fresh basil & roma tomatoes

### Fresh Fish Filet

Pan sautéed with grilled shrimp, roasted red pepper & beurre blanc

### Pollo di Parma

Sauteed breast of chicken deglazed with red wine, layered with prosciutto, eggplant, & mozzarella, with roma tomatoes, mushrooms & fresh basil

### Chicken Rosemarino

Roasted with white wine, extra virgin olive oil & rosemary garlic jus

### Veal Sorrentina

Pan seared veal layered with prosciutto, eggplant, & mozzarella, topped with a green onion & mushroom marsala sauce & vegetable du juor

### Veal Marsala

Veal medallions pan seared with fresh mushrooms, deglazed with Marsala, served with julienne sweet potatoes & vegetable du juor

### Lamb a la Provencal

Seared lamb chops with roasted garlic mashed potatoes & a rosemary port wine demi

### Duck Tchoupitoulas

Roasted crispy & deglazed with raspberry reduction, served over wild rice & fresh spinach

## CHEF'S SPECIALS

### Crabmeat au Gratin

Jumbo lump crabmeat baked in casserole with fresh herbs & imported cheeses

### Filet of Fish Maison

Topped with Meuniere sauce & jumbo lump crabmeat

### Crabmeat Sardou

Fresh steamed artichoke, layered with spinach, jumbo lump crabmeat, & hollandaise sauce

### Fish Capri

Pan sautéed fish topped with jumbo lump crabmeat, crawfish, capers, artichokes, & beurre blanc sauce

### Seafood Stuffed Eggplant

Shrimp, crabmeat, & crawfish baked with eggplant & fine herbs

### Filet Royal

Filet Mignon with Béarnaise sauce