

## STARTERS

½ DOZEN EAST COAST Larger, smoother shells, higher salinity and mineral flavors \$14

½ DOZEN WEST COAST Smaller, deeper and jagged shells, tropical notes, brighter flavor and sweeter \$18

OYSTERS SERVED WITH YOUR CHOICE OF CUCUMBER MIGNONETTE, CHIPOTLE COCKTAIL OR CHAMPAGNE ICE

CHILLED JUMBO GULF SHRIMP COCKTAIL served with chipotle cocktail sauce \$12

MARINATED AHI TUNA CEVICHE tossed with edamame, pickled mustard seeds and scallions garnished with a mustard-soy glaze, sriracha and fried lotus chips \$12

FRIED BRUSSELS SPROUTS AND COUNTRY HAM tossed in a whole grain mustard vinaigrette and topped with shaved manchego cheese \$8

BAKED LUMP CRAB, ARTICHOKE AND SPINACH DIP topped with Parmesan cheese and served with rustic bread \$12

FRIED GREEN TOMATOES topped with pickled corn relish and spicy remoulade sauce \$8

SHORT RIB NACHOS tortilla chips topped with queso cheese, melted cheeses, pulled short rib meat and pico de gallo \$11

LOADED FRIES with white cheddar, bacon onion jam and scallions \$8

# LEVEE

at the RIVER HOUSE

HOUSE MADE CRISPY FRIED BBQ SEASONED PORK RINDS served with jalapeño dipping sauce \$6

DEVILED EGGS topped with Country Ham \$8 | Plain \$6

BROWN BUTTER SEARED CAULIFLOWER topped with herb bread crumbs and pumpkin seed pesto \$8

LOBSTER AND GREEN CHILI FRIED RAVIOLI topped with smoky corn butter sauce and roasted cherry tomatoes \$11

## MAINS

SHRIMP & GRITS served over Tasso ham cheddar grits, southern succotash, with a smoky corn butter sauce \$18

GRILLED STEAK MEDALLIONS served with butter whipped potatoes, sautéed vegetables, red wine glaze and natural reduction \$18

PULLED CHICKEN PASTA tossed with spinach, tomatoes, peppers, onions, mushrooms and a Cajun cream sauce over cavatappi pasta \$16

SKILLET HOT BROWN served with house-made turkey, tomato, bacon, brioche bread, muenster cheese, topped with Parmesan cream. Served with sautéed vegetables \$15

## SLIDERS

GRILLED STEAK SLIDERS topped with melted boursin cheese, caramelized onions and roasted garlic aioli \$11

GRILLED CHEESEBURGER SLIDERS topped with white cheddar, lettuce, tomato and garlic aioli \$8

CRISPY CRAB CAKE SLIDERS with creamy toasted mustard seed slaw and a Dijon aioli \$13

MAKERS MARK BARREL SMOKED SALMON SLIDERS sun-dried tomato-goat cheese spread, arugula, & lemon-caper aioli \$10

## SANDWICHES & BURGERS

GRILLED THREE CHEESE AND COUNTRY HAM served on thick brioche with muenster, white cheddar, mozzarella and a smoked honey mustard dipping sauce \$9

CHEESEBURGER topped with white cheddar, lettuce, tomato, and garlic aioli \$10 *add bacon \$2*

SOUTHERN STYLE BURGER topped with BBQ pulled pork, muenster, BBQ sauce, mustard seed slaw, fresh jalapeño and pulled pork \$14

REUBEN SANDWICH with house-made pastrami, Havarti, sauerkraut, Levee dressing on marble rye \$11

ALL SLIDERS, SANDWICHES AND BURGERS COME WITH HOUSE MADE POTATO CHIPS | *Add Fries \$2*

## SIDES

HOUSE-MADE FRENCH FRIES \$4

PARMESAN TRUFFLE FRIES \$5

HOUSE-MADE POTATO CHIPS \$3

SEASONAL SAUTÉED VEGETABLES \$4

## SALADS

WARM BRIE & BIBB SALAD topped with toasted almonds and a dried cherry and bourbon vinaigrette \$9

SPICY BABY GREENS tossed with a chipotle vinaigrette, goat cheese, cherry tomato, and cucumbers \$9

CHOPPED SALAD with diced tomato, country ham, blue cheese, green onions, cornbread croutons and buttermilk dressing \$9

ADD

SHRIMP \$6 | CHICKEN \$5 | STEAK MEDALLIONS \$9

*Prepared grilled or blackened*

## TACOS

CRISPY FRESH CATCH topped with avocado, house-made remoulade and creamy toasted mustard seed slaw on flour tortilla \$4.50 ea.

SLOW-BRAISED BEEF SHORT RIB topped with chimichurri and pickled red onion on flour tortilla \$4 ea.

PULLED PORK with Kim Chi and Asian BBQ sauce \$4 ea.

BBQ CHICKEN with crispy onion straws, fresh jalapeño and cheddar cheese \$4 ea.

## FLATBREADS

SMOKED BACON AND CARAMELIZED ONION JAM with house-made boursin cheese, mozzarella, wild mushrooms, arugula and balsamic reduction \$12

GULF SHRIMP & BAY SCALLOPS with Parmesan cream sauce, artichokes, spinach and muenster cheese \$15

BBQ FOUR CHEESE with fried onion straws \$10  
*Add Pulled Chicken \$3*

MEATBALL with tomato basil sauce, mozzarella, caramelized onions and peppers \$12

*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Some foods may contain allergens.*