

::Appetizers::

The Triptych (for 2)

An assortment of the chef's favorite appetizers, ask your server for today offerings .24

Tuna Avocado Tartare

This chef's specialty features, ahi tuna, sesame oil, cilantro, fresh lemon juice, sliced avocados, a chili mango coulis .12

Chicken Ginger Gyoza

Pan fried with a tangy thai drizzle .9

Creole Corn & Chicken Rolls

Crispy fried tortilla rolls stuffed with blackened cajun chicken, roasted corn, spring vegetables .9

Crabmeat Stuffed Mushrooms

Finished in a shallot sherry cream sauce .10

Mozzarella High Rise

Laraia's handmade mozzarella layered with roasted red peppers, fresh tomatoes, sweet red onions, drizzles of E.V.O.O., balsamic reduction .10

Lobster Mac N Cheese

Sweet maine lobster, baked in a four cheese blend with applewood smoked bacon, leeks, asparagus, topped with herbed bread crumbs .10

Louisiana Crab Cakes

Vanilla bean slaw, cajun remoulade .11

Panko Crusted Brie

Spring fruit preserve, herbed crostinis .9

Calamari Cracklings

Lightly dusted and seasoned, served with asian dipping sauce .9

P.E.I. Mussels

Fresh prince edward island mussels steamed with cilantro, roasted red peppers, chorizo .10

Coconut Crusted Shrimp

Tropical fruit chutney .10

Mediterranean Tastes

An array of chef's selections .14

::Soup::

Soup Du Jour

Cup / bowl 3/5

::Salads::

Ravi Chop Chop

Chopped mixed greens, sliced avocado, bleu cheese crumbles, roasted red peppers, cucumbers, tomatoes tossed in a white balsamic vinaigrette .8
Add Chicken .5 Shrimp .7

Beet & Spinach Salad

Baby spinach tossed in a white truffle chive vinaigrette, roasted beets, spiced walnuts, garnished with goat cheese fritters .10

Black Peppercorn Crusted Tuna

Pan seared ahi tuna served rare over a bed of spring greens, radicchio, crunchy wonton strips, japanese dressing .13

Poached Pear Salad

Pears slow poached in port wine, served with mesclun greens, spiced walnuts, gorgonzola, red onions in a sherry maple vinaigrette. 11

Caesar Salad

Crisp romaine, garlic herb croutons shaved parmesan cheese .8

::Sides::

.5

Sautéed Garlic Spinach
Parmesan Crusted Asparagus
Goat Cheese Mashed Potatoes
Creamy Polenta
Sautéed Mushrooms
Grilled Chicken
Grilled Shrimp

::Entrées::

Grilled Spring Vegetable Pasta

Grilled medley of vegetables, creamy impastata, tossed with farfalle pasta in a garlic infused oil topped with shaved parmesan cheese .17

Top Catch Platter

Broiled tilapia, crabmeat stuffed shrimp, mashed potatoes, chef's vegetable du jour, sauce béarnaise .24

Herb Crumbed Calves Liver

Served with mashed potatoes folded with applewood smoked bacon, smothered with caramelized onions, chef's vegetable du jour .19

Pan Seared Red Snapper

Florida red snapper seared skin side down, creamy mashed potatoes, sauce romesco verde, wilted baby spinach .25

Gnocchi

Sage brown butter, sautéed of tomatoes, olives, cheese crusted .17

Bouillabaisse

Medley of fresh seafood simmered in broth of saffron, vermouth white wine, with a garnish of garlic, herb crostinis .28

Stuffed Free Range Chicken

Four cheese & roasted pepper stuffed frenched breast, creamy mashed potatoes, roasted garlic consommé, sautéed spinach, preserved lemons .20

Filet Mignon

Seared 10 oz. center cut filet perfectly cooked, herbed goat cheese compound butter, mushroom-port wine reduction, asparagus, onion tangles .33

Lafayette Chicken

Sautéed breast of chicken, asparagus spears, shaved parmesan, lemon white wine, mashed potatoes .18

Housemade Ravioli

Ask your server about today's decadent creation - market price

Pan Seared Salmon

Perfectly cooked filet of norwegian salmon, chipotle and honey glazed, served with creamy polenta, stir fry of spring julienne vegetables .22

Panko Crusted Ahi Tuna

Served rare, with a sticky coconut cilantro rice, asian vegetables, plum sauce.25

Double Cut Pork Chop

Pan seared center cut chops, stuffed with herb goat cheese, served atop creamy mashed potatoes, sautéed of baby spinach, applewood bacon & raisins; finished with a cider infused reduction .23

Grilled Rack of Spring Lamb

Charmoula marinated rack of lamb, israeli cous cous, garlic rosemary emulsion, baby arugula salad .29

Shrimp & Lobster Risotto

Jumbo shrimp, sweet maine lobster, creamy risotto, wild mushrooms, peas, asparagus, garnished with roasted red pepper coulis .26

Ravi's Lobster Mac N Cheese

The classic just got better; sweet maine lobster, baked in a four cheese blend with applewood smoked bacon, leeks, asparagus, topped with herbed bread crumbs .21

Paella Valenciana

Classic spanish rice dish of chorizo, chicken, pork, clams, mussels, shrimp, peas, saffron, stewed slowly in a paellera .26

Steak Frités

Perfectly grilled NY sirloin, house made pommes frités, white truffle oil infused glaze, a spring salad .24