DINNER

BLT DEVILED EGGS  9
   scallion aioli

GRILLED CAESAR SALAD  13
   parmesan tuille, roasted tomato vinaigrette, brioche crouton

PAN SEARED CRAB CAKE*  12
   citrus aioli

MUFFALETTA PANZANELLA SALAD  18
   croutons, mixed greens, olive tapenade, provolone, salami, capicolla,
   red wine vinaigrette

WILD RICE & MUSHROOM SOUP  7
   tarragon, crème fraîche

STUFFED FLOUNDER*  28
   grilled lemon asparagus, romesco

SLOW BRAISED SHORT RIBS*  32
   saffron risotto, tri color baby carrots

SYMPHONY PASTA  26
   peppers, onions, okra, zucchini, corn, Cajun cream sauce

SHRIMP PO’ BOY*  26
   shrimp, chow-chow, remoulade, French roll, coleslaw

MAG MILE BURGER*  24
   tomato jam, Havarti, butter lettuce, kettle chips

DESSERT

DARK CHOCOLATE BREAD PUDDING  11
   bourbon anglaise, cherries

CHOCOLATE MOLTEN CAKE  11
   salted caramel, berry coulis

LEMON MERINGUE TART  11
   fresh raspberries

PAULO GELATO  10
   locally sourced seasonal flavors

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.