

For the Table

Fruits of the Sea | 24

Cocktail Shrimp, Fresh Oysters, Snow Crab, Shaved Lemon Ice, Cocktail Sauce
Roasted Garlic & Lemon Saffron Aioli, Fresh Lemon (GF)

🐌 Local Cheese Board | 17

Edgewood Dairy Aged White Cheddar, Whipped Terrell Creek Farm Goat Cheese, Candied Fig Spread
Honeycomb, Marcona Almonds, Strawberry Lemon Pepper Jam, Artisan Crackers

Meze Platter | 19

Lamb, Beef & Chicken Kabobs, Naan Bread, Pickled Vegetables, Tziki, Curry

Oyster Flight | 21

Oyster Rockefeller, Oyster Bienville, Crispy Fried Oysters, Roasted Garlic & Lemon Saffron Aioli

Appetizers

Soups

Nova Scotian Lobster & Shrimp Chowder
Applewood Smoked Bacon, Yukon Gold Potatoes
Cup | 9 Bowl | 15
Chef's Signature Soup
Cup | 5 Bowl | 7
French Onion Soup | 6
Pesto Crouton, Cave Aged Gruyere Cheese

Warm

Pan Seared Diver Scallops | 16
Tarragon & Apple Quinoa, Smoked Tomato
Marmalade, Lemongrass Glaze (GF)
Dungeness Crab Fritters | 15
Shaved Brussel Sprouts, Wild Boar Bacon
Roasted Garlic & Saffron Aioli
Crispy Bayou Alligator Tail | 13
Biscuit Breaded Gator, Andouille Gumbo
Gravy, Smoked Gouda Grits
Duck A l'orange Spring Rolls | 14
Slow Cooked Duck Confit, Crispy Spring
Roll, Port Poached Figs, Classic Bigarade

Chilled

Shrimp Caesar Salad | 12
Fresh Romaine, Shaved Parmesan, House
Caesar Dressing, Pesto Croutons, Cocktail
Shrimp, Spicy Tomato Coulis
🐌 Streets of Venice | 12
Buffalo Mozzarella, Baby Heirloom
Tomatoes, Microgreen Salad, Crispy
Prosciutto, Pickled Cantaloupe
EVOO & Aged Balsamic (GF)
🐌 Chateau House Salad | 8
Fresh Local Grown Spring Mix, Baby
Heirloom Tomatoes, Cucumbers
Carrot Matchsticks (GF)
Classic Caesar Salad | 8
Fresh Romaine, Shaved Parmesan
House Caesar Dressing, Pesto Croutons
🐌 Bibb Wedge | 10
Local Grown Hydroponic Bibb Lettuce,
Roasted Butternut Squash, Granny Smith
Apple Relish, Crumbled Terrell Creek Farm
Goat Cheese, Applewood Smoked Bacon,
Hazelnut Oil, Smoked Sea Salt (GF)

Executive Chef Paul Trout

Restaurant Chef David Dunn

🐌™ The Snail represents our commitment to promote local, organic, or sustainable grown products (GF) represents Gluten Free items. If you have an Allergy, please let your server know.
"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness."

Split Plate Charge of \$10.00

Extremely

From the Field

Seared Shrimp Au Poivre Filet | 48

8oz Filet Mignon, Tri-color Peppercorn Brandy Sauce Au Poivre, Sautéed Prawns
Cabernet Risotto with Smoked Bleu Cheese Crumbles, Asparagus (GF)

Pecan Encrusted Chicken Breast | 28

Apple & Wild Boar Bacon Gravy, Smoked Gouda Grits
Pickled Mustard Seed, Sautéed Arugula

Adobo Braised Short Ribs | 30

Slow Cooked Boneless Beef Short Ribs, Adobo Glaze, Yucca Root & Black Bean Cilantro Hash

Grilled 12oz KC Strip Steak | 37

Sea Salt Encrusted Baked Potato, Sautéed Swiss Chard, Maître D Butter (GF)

🍷 Slow Braised Berkshire Pork Osso Bucco | 28

Circle B Ranch Berkshire Pork,

White Bean & Brussel Sprout Cassolette, Pork Jus (GF)

🍷 Chorizo & Cornbread Stuffed Quail Duo | 32

Fresh Arugula, Pickled Peach Relish,

Crispy Fried Terrell Creek Farm Goat Cheese, Rosemary Jus

Beet Falafel | 26

Pickled Vegetables, Pesto Riced Cauliflower, Tahini, Naan Bread

From the Water

Fresh Catch of the Day | Market Price

Inquire with server for today's offerings

Shrimp & Scallop Linguini | 35

Large Prawns & Dayboat Scallops, Blistered Tomatoes
Roasted Garlic Cloves, Asiago & Pesto Cream Sauce

Pan Seared Faroe Island Salmon | 32

Cucumber Relish, Carrot & Cumin Raita, Madras Riced Cauliflower (GF)

Broiled South African Lobster Tail | 48

Mascarpone & Chive Whipped Potatoes, Asparagus, Drawn Butter, Fresh Lemon (GF)

Surf & Turf

Chicken & Shrimp | 38

Raspberry Chipotle BBQ Glazed Chicken Breast, Tequila Lime Butter Jumbo Shrimp Skewer,
Chimichurri Risotto, Honey Ginger Glazed Carrots (GF)

Steak & Scallop | 44

Grilled Beef Medallions, Port Wine Demi, Pan Seared Diver Scallops, Classic Bigarade Sauce,
Mascarpone & Chive Whipped Potatoes, Sautéed Swiss Chard (GF)

Filet & Lobster | 65

4oz Filet Mignon, Port Wine Demi & Smoked Bleu Cheese Crumbles, South African Lobster
Tail, Drawn Butter & Lemon, Roasted Red Pepper & Asiago Risotto, Asparagus (GF)

