

APPETIZERS

DIVER SCALLOP & CRAB AGUACHILE 16

avocado, radish, cilantro, cucumber

BEEF CARPACCIO 17

aji panca emulsion, quail egg yolk, crispy garlic, chives, fleur de sel

CHARBROILED GULF OYSTERS 8

spicy lemon butter, aged parmesan, garlic bread crumbs, toasted baguette

STEAMED CLAMS 16

dashi broth, sweet onions, applewood smoked bacon, sugar snap peas

FOUNDATION FRIED GREEN TOMATOES 13

jumbo lump crab, pickled red onion vinaigrette, Creole basil aioli, celery sprouts

GULF CRAB CAKES 18

apple-fennel slaw, grain mustard vinaigrette

SALADS

FOUNDATION ROOM 8

mixed greens, seasonal garden vegetables, red wine vinaigrette

CAESAR 9

baby romaine, parmesan tuile, crostini

GREEN PAPAYA 13

grilled shrimp, glass noodles, fresh herbs, crispy shallots

ENTRÉES

LOUISIANA BLACK DRUM FILET 27

crawfish tartar sauce, choulique caviar butter, sweet potato shoestrings

LAMB SHANK TAGINE 29

tender braised lamb, cous cous, apricot, zucchini, toasted pine nuts, braising jus

RED WINE BRAISED DUROC PORK CHEEKS 25

fig risotto, wilted rapini, pancetta, shallot pork jus

MAGRET DUCK BREAST 29

Porcini gnocchi, smothered collard greens, praline bacon, veal glace

BRAISED SHORT RIB 28

sweet potato purée, pickled Granny Smith apple

SHRIMP THAI CURRY 34

eggplant, cilantro, mint, toasted peanuts, served with jasmine rice

HERB-RUBBED HALF CHICKEN 26

roasted fingerling potatoes, rapini, pan jus

DIVER SCALLOPS 34

pho broth, rice noodles, bean sprouts, Thai basil, cilantro, shaved carrots


CENTER CUT FILET 46

8 ounce Angus, brown butter mashed potato, charred Brussels sprouts, demi-glace

NEW YORK STRIP 45

14 ounce Angus, roasted fingerling potatoes, creamed Swiss chard, demi-glace

Vegetarian options available. Please ask your server for options.

 House of Blues is proud to donate \$1.00 from the sale of these menu items to the House of Blues Music Forward Foundation, a nonprofit organization dedicated to supporting music education and creating opportunities for youth through music. Learn more at www.hobmusicforward.org.

Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.