To Start

Mixed Seasonal Greens Salad
*Grape Tomatoes, Dried Cranberries, Toasted Pecans, and Champagne Vinaigrette*
single $6  |  for two $10  |  for four $18

Caesar Salad
*Romaine Lettuce, Basil Garlic Croutons, and Classic Caesar Dressing*
single $6  |  for two $10  |  for four $18

Soup du Jour
cup $5  |  quart $18

Lobster Bisque
cup $9  |  quart $34

SSS Smoked Salmon Salad
*Cherrywood Smoked Salmon, Shaved Red Onions, Avocado, Fried Capers, Red Bell Peppers, and Mixed Greens served with Green Goddess Dressing and topped with Curried Pistachios*
single $13  |  for two $24  |  for four $44

Black and Bleu Steak Salad (G)
*Blackened Flat-Iron Steak*, Crumbled Gorgonzola Bleu Cheese, Bread and Butter Pickled Pearl Onions, Sliced Grape Tomatoes, and Chili Spiced Pecans
*Steak Cooked Medium unless Otherwise Specified*
single $14  |  for two $26  |  for four $50

To Start Wines by the Bottle
Pinot Grigio  Vigneti del Sole Delle Venezie, Veneto, Italy ’18  |  $13
Chardonnay  Raeburn, Russian River, California ’16  |  $17

Entrees

Marinated Pan-Seared Salmon
*Saffron Risotto, Asparagus, and Lemon Caper Vinaigrette*
single $22  |  for two $42  |  for four $80

Pinot Noir  Kings Estate, Oregon ’16  |  $24

Bone-in Pan-Fried Pork Chops
*Andouille Sausage and Cheese Grits, Apple Chutney, and Seasonal Vegetables*
single $22  |  for two $42  |  for four $80

Malbec  Felino by Paul Hobbs, Vina Cobos, Argentina, ‘16  |  $22
Grilled Angus Ribeye Steak
16 Oz Ribeye per Person, with Garlic Mashed Potatoes, Asparagus, and Mushroom Sauce
single $30  |  for two $58  |  for four $112
Cabernet  Cold Creek Vineyards, Columbia Valley, Washington ’16  |  $25

Creole Shrimp Penne
tossed with Spinach, in Creole Cream, and Parmesan
single $20  |  for two $38  |  for four $72
Riesling  Wente, California ’17  |  $12

Lobster Mac and Cheese
Lobster Tail and Cavatappi Pasta in Cheesy Cream Sauce
single $26  |  for two $50  |  for four $96
Chardonnay  Rombauer, Carneros, California ’17  |  $42

Braised Lamb Shank Nicoise
Red Wine, Black Olives, Tomatoes, Sweet Onions, and Fingerling Potatoes
single $28  |  for two $54  |  for four $104
Syrah  Red Mountain, Cuvee Marcel Dupont, Washington ’14  |  $30

Chicken Pot Pie
A Traditional Favorite
single $14  |  for two $26  |  for four $48
Pinot Gris  Anne Amie, Willamette Valley, Oregon ’17  |  $12

Desserts

Bread Pudding
served with Butterscotch Sauce
7-inch (3-4 servings) $16  |  10-inch (6-7 servings) $25

Bourbon Pecan Pie
7-inch $16  |  10-inch $25

Fruit Cobbler with Crème Chantilly
ask for today’s flavor
7-inch $16  |  10-inch $25

Homemade Banana Pudding
each  |  $5
Cheesecake
served with Strawberry Compote
slice $6.50  |  whole (8 servings) $40

Dessert Wine by the Bottle
Muscat  Essensia by Quady, California  |  $24

**Sommelier Thomas’s Wine Selections:**

- Chardonnay  Liocio, Sonoma County ’16  |  $30
- Pinot Noir  Eyrie, Willamette Valley ’17  |  $40
- Cabernet  Elyse, Holbrook Mitchell Vineyards, Yountville ‘16  |  $50

More wine selections by Sommelier Thomas Spencer are available upon request.
By-the-case discounts are available on all wines. Please call for availability.
All wine and beer purchases must be accompanied by a food purchase in accordance with ABC rules.

**Place your order and pay at 42barandtable.org or by calling (501) 537-0042.**

(G) - Gluten Free
(V) - Vegetarian