



New Orleans. Closer than you think.



Dinner Menu

Appetizers

Bruschetta

Served on a grilled baguette.

Tenderloin - Black Angus tenderloin with gorgonzola spread, and chimichurri - \$12

Brie - Toasted brie with caramelized pears brandy fig compote and honey balsamic - \$10

Moody Blue- Moody Blue cheese, caramelized shallots, coq au vin - \$11

Tomato- Heirloom tomatoes, herbed Montrachet, sweet basil pesto - \$9

Ruben - Braised corned beef, sauerkraut, spicy thousand island - \$11

Crab Cakes

Lump crab cakes with field greens and citrus red pepper sauce - \$12

Barbecue Prawns

Madagascar prawns sautéed in butter, garlic, herbs and spices - \$12

Foie Gras Torchon

Port-cured foie gras, toasted brioche, greens, and honey balsamic - \$11

Fresh Shucked Oysters†

Choose from a variety of shucked-to-order oysters on the half shell
\$12/Half Dozen - \$20/Dozen



Crudités

Fresh vegetables, warm pita, olive tapenade, Feta, and Hummus - \$7

Cornmeal Crusted Calamari

Fresh calamari, dusted in cornmeal, and deep fried. Served with Fire Lily sauce, fresh lemon and lime. - \$9

Tenderloin "Carpaccio"†

Tenderloin "Carpaccio" with arugula salad, shaved red onion and capers with truffle vinaigrette - \$12

Sesame Tuna "Carpaccio"†

Black sesame crusted yellow fin tuna Carpaccio, with ginger slaw and crispy wonton- \$13



Cheese Board

Selection of four artisanal Wisconsin cheeses with crostini, a selection of Mustard Museum mustards, fresh fruit, and toasted pecans - \$14

Salads/Soups



Watermelon Salad

Fresh watermelon, cucumbers, feta with citrus mint vinaigrette - \$8



Truffled Endive Salad

Belgian endive, field greens, walnuts and Stilton cheese with a truffle vinaigrette - \$10



Liliana's House Salad

Mixed greens, radish, carrots, tomatoes with Creole vinaigrette - \$6

Caesar Salad†

Romaine, Parmigiano Reggiano, croutons, with Caesar dressing - \$6



Roasted Tomato Soup

Served with crème fraîche, chives and herb oil

Cup - \$5 Bowl - \$8

Lobster Bisque

With chili oil and crème fraîche

Cup - \$6 Bowl - \$10

Soup of The Day

Seasonal soup selection

Cup - \$6 Bowl - \$9

Filé Gumbo

Chorizo, Andouille, and okra in a spicy rich broth served with rice

Cup - \$7 Bowl \$15

Cajun Fare

Jambalaya

Andouille, Tasso ham, lardon, and blackened shrimp with a spicy tomato sauce and rice - \$16

Shrimp and Crawfish Etoufee

Shrimp and crawfish simmered in a Creole velouté and served with rice - \$16

Filé Gumbo

A Large bowl of gumbo with Chorizo, Andouille, and corn in a spicy rich broth served with rice topped w/ Andouille Sausage - \$15

Creole Trio

A smaller serving of each of our three Cajun specialties: Etoufee, Gumbo, and Jambalaya - \$17

Main Courses

Sea Scallops

Pan seared sea scallops with brown butter chive gnocchi, red pepper coulis, sweet pea puree and broccoli rabe - \$19

Andouille Crusted Tilapia

Farm raised tilapia topped with a crisp andouille crust, served with confit fingerling potatoes, roasted vegetables and sweet potato béchamel - \$17

Blackened Catfish

Blackened catfish on a bed of spicy dirty rice, wilted broccoli rabe, and drizzled with Creole Meunier- \$16

Black Angus Filet†

Black Angus filet mignon, bacon cheddar mash, and asparagus with leek and red wine pan sauce - \$28

Braised Veal

Braised veal with caramelized onions, Nueske's bacon, foraged mushrooms, smoked potato puree and wilted broccoli rabe - \$22

Cuban Flank Steak†

Spiced Flank steak with black beans and rice with chimichurri and spicy jicama slaw - \$19

Lamb Shank

Braised lamb shank with root vegetable risotto, and wild mushroom ragout - \$18



Blackened Seitan

House made Seitan, blackened and served with roasted sweet potatoes, and caramelized root vegetables - \$15

Pasta Liliana

Andouille, chicken, and blackened shrimp with Pappardelle pasta and roasted red pepper cream sauce - \$16



Wild Mushroom Ravioli

House made wild mushroom and Montrachet ravioli with porcini cream sauce, heirloom tomatoes and grilled asparagus - \$17



Basil Orecchiette

Orecchiette with basil broth, heirloom tomatoes, kalamata olives, and cipollini mozzarella - \$15

†Consuming raw or undercooked meats, seafood, shellfish, or egg may increase the risk of food-borne illness



=Vegetarian Option