APPETIZERS

\$MKT FISH SKEWERS Thick Cut Fish | Cherry Tomatoes | Grilled Pineapple | Cilantro Herb Butter | Grilled Lemon

KONRO GRILLED MEDITERRANEAN OCTOPUS \$18 Grilled Lemon | Chraime Sauce | Green Onions

PÂTÉ DE FOIE GRAS Grilled DDL Sourdough | Fig Chutney | Pepper \$26 Jelly Aspic

BEEF TENDERLOIN CARPACCIO \$16 Harry's Bar Sauce | Arugula | Parmesan | Capers | Radish | Fried Bread

\$24 LOUISIANA JUMBO LUMP CRAB CAKE House Remoulade | Tomato Cucumber & Avocado Salad

KONRO GRILLED MURDER POINT OYSTERS \$20 Chorizo Herb Butter | Grilled Lime | Parmesan | Cilantro | Radish

\$24

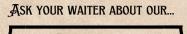
CHARCUTERIE BOARD Sliced Parmesan | Cajun Hogs Head Cheese | Gruyere | House Made Coppa | Grilled DDL Sourdough | Bread & Butter Pickels | Dijon Mustard | BlackBerry Vanilla Bean Jelly

HERB HOGS HEAD CHEESE \$16 Fig Chutney | Creole Mustard | Cajun Crackers

SOUP & SALAD

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Gruyere Brioche Crouton Scallions	\$15
Socal Strawberry Salad Blueberry Dressing Candied Pecans Goat Chu Arugula Ponchatoula Strawberries Cucumb Ribbons	
JACMEL HOUSE SALAD Spring Mix Cucumbers Tomatoes Shaved Red Onion Carrots Aged Cheddar Classic Jacmel House Dressing	\$10
CAESAR SALAD Shaved Red Onion Herbed Croutons Parmigi Reggiano Little Red Gem Anchovies	\$ 14 ano
BIBB WEDGE SALAD Butter Lettuce Pickled Peppers Tomato Carrots Cucumber Ribbons House Dressing Nueske Bacon	\$12
SOUP DU JOUR Ask your server about our Soup du Jour!	\$8 CUP \$10 BOWL

"This historic location began service in June 1977 after six months renovation to the former residence that was built in 1888"







MAPLE SEAF (PONFIT DUCK \$30 Sweet Potato & Andouille Hash | Luxardo Cherry Demi-Glace

GNTREES

Jane Seafood Ricotta GNOCCHI \$32 Creamy Garlic Sauce | 9/12 Shrimp | Confit Garlic | Jumbo Lump Crab | Herb Breadcrumbs *Pesto Creamy Garlic Sauce \$2* GRILLED GULF FISH OF THE DAY

Chef's Daily Preparation

\$MKT

JOCAL THREE MUSHROOM RISOTTO \$26 Lionsmane | Cremini | Pioppino | White Truffle Oil | Vegetable Stock | Parmesan

- ACINC 6 OZ FILET SURF & JURF Pommes Puree | Roasted Garlic | Fresh Herbs | Grilled Labor Tradition Grilled Lobster Tail | Vegetable Du Jour | Demi-Glace
 - CHICKEN DIANE \$28 Spring Harvest Medley | Local Mushrooms | Marbled Potatoes | Sauce Diane

STEAK RIGATONI AU GRATIN \$30 Filet Tips | Cuatro Formaggi | Confit Tomato | Red Onion | Demi-Glace

20 SAYER SASAGNA \$28 Bechamel Sauce | Bolognese | Parmesan | Basil

\$MKP Ask your server about our Chef's Cut this

evening!

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ADD TO ANY OF OUR SALADS & ENTREES

JUMBO SUMB (PRAB	\$ 15
GORGONZOLA FONDUE	\$ 5
GULF SHRIMP	\$ 12
SOCAL MUSHROOMS	\$8
GRILLED SOBSTER TAIL	\$ 24
NUESKE BACON	\$7

KONRO GRILL *WEGETARIAN* Heme CLASSIC

*Gratuity will be added to parties of 6 or more * Substitutions politley declined