



Open daily at 5:00pm for Dinner  
Located in The Village of Baytowne Wharf at Sandestin,  
across from Starbucks Coffee.

622.0760

Best Restaurant & Best Wine List 2003 - *Best of the Emerald Coast*  
Restaurant of the Year – *Northwest Florida Daily News*  
☆☆☆☆ Rating – *Northwest Florida Daily News*

## A Sampling of Our Menu...

### **STARTERS**

Crawfish Fritters with Avocado Salsa, Pumpkin Seed Pureé, Red Chili Remoulade  
White Wine Steamed Black Mussels with Garlic, Tomatoes, Fennel and Basil  
Big Easy-style BBQ Shrimp with Whole Hominy Grits  
Duck Confit and Truffle Risotto with Fall Mushrooms  
Bijoux Lobster Bisque with Sweet Corn

### **SALADS**

Organic Heart of Romaine Salad  
with grilled Onions, oven-dried Tomatoes, Parmesan Dressing and Brioche Croute  
Bosc Pear and Arugula Salad  
with Port-soaked Cherries, Candied Pecans, Balsamic Vinaigrette and Gorgonzola Cheese  
Organic Green Salad with Grape Tomatoes, Olives, Balsamic Vinaigrette and Maytag Blue Cheese  
Fried Oyster and Baby Spinach Salad with a creamy Balsamic Bacon Dressing

### **ENTREES**

Pan-seared Ahi Tuna Loin with a Vegetable-Spinach Stir-fry, Tat Soi, Ponzu Sauce  
and Coconut Milk steamed Jasmine Rice  
Pan-sautéed Grouper Filet with Maque Choux Mashed Potatoes, Lobster-Tomato Butter,  
steamed Asparagus and Blue Crab Remoulade  
Roasted Veal Loin Chop  
with creole Crabmeat Stuffing, Glasage and a Portobello Mushroom Demi  
"Black skillet" seared Beef Tenderloin  
with Horseradish Dauphinoise Potatoes, roasted Root Vegetable and Black Peppercorn Butter  
Roasted half, Ashley Farm Chicken  
with creamy Polenta, grilled French Beans, Apple Cider Sauce and Baby Arugula  
Chicken Risotto with Mushrooms, Spinach and Mascarpone Cheese  
Seafood Gumbo with Shrimp, Chicken, Scallops, Crawfish, Grouper and Tasso Rice  
Pan-roasted Pork Loin Chop with Anson Mill Grits, roasted Vegetables and a Sour Cherry BBQ Sauce  
Beef Tenderloin Ragout Bordelaise with Mushrooms and creamy Polenta  
Daily Seafood, Chef's Creation

### **DESSERTS**

Vanilla Bean Crème Bruleé with Fresh Berries  
Courvossier and Black Currant Bread Pudding with Butterscotch Sauce  
Warm Chocolate Gateau with Macadamia Ice Cream  
French Apple Tart with Vanilla Bean Ice Cream  
Selection of house-made Ice Creams and Sorbets

*Menu selections and prices subject to change.*