



# PLATED *Dinner* MENU

## STARTERS

Choose one

- Shrimp and Corn Bisque
- Chicken and Andouille Gumbo
- Seafood Gumbo with Rice
- Corn and Crab Bisque
- Turtle Soup with Sherry
- Sweet Potato Bisque
- Messina's Italian Salad
- House Caesar Salad
- Garden Salad with Peppercorn Ranch
- Mixed Field Greens Salad  
*Walnuts, Strawberries, Blueberries and Feta*
- Bacon Blue Salad  
*Iceberg and Romain, Bacon Crumbles, Diced Tomatoes & Blue Cheese Dressing*

## ENTRÉES

Choose two

### Grilled Mahi-Mahi

*Served over roasted corn grits with New Orleans style BBQ Shrimp*

### Center Cut Filet

*8 oz. Center Cut Filet of beef served with a wild mushroom demi-glaze*

### Grilled Ribeye

*Montreal Style Grilled 12 oz. Ribeye Topped with maitre d' butter*

### Stuffed Redfish

*Pan sautéed Redfish Filet stuffed with Louisiana Blue Crab Dressing topped with Creole Cream Sauce*

### Gulf Fish Pontchartrain

*Pan sautéed Redfish Filet in Lemon Buerre Blanc Sauce topped with Louisiana Blue Lump Crabmeat*

### Gulf Fish Almondine

*Pan sautéed Gulf Fish Filet in Classic Brown Butter Sauce with Toasted Sliced Almonds*

### Chicken Roulade Creole

*Chicken Breast stuffed with Tasso & Crawfish Tails topped with a Creole Cream Reduction*

### Grilled Chicken Picatta

*Grilled Breast of Chicken sautéed with Messina's Picatta Sauce*

### Double Cut Pork Chop

*12oz Grilled Pork Loin Chop with Fresh Herbs topped with maitre d' butter*

### Scampi Surf & Turf

*6 oz. filet of beef served with fresh jumbo shrimp in a butter-garlic scampi sauce*

### Crab Cake & Steak

*Blue Crab Cake topped with Chef inspired Sauce and 6 oz. filet of beef grilled to perfection*

### Lobster & Steak

*Lobster Tail with drawn butter paired with a 6 oz. filet of beef grilled to perfection*



*The Rooftop*  
ON BASIN

501 Basin Street New Orleans | LA | 70112



## SIDES (choose two)

- Creamed Spinach
- Roasted Asparagus Bundles
- Roasted Fresh Market Seasonal Vegetables
- Zucchini & Squash Sauté
- Potatoes Dauphinoise
- Garlic Mashed Potatoes
- Dirty Rice
- Gouda Cheese Grits

## DESSERT (choose one)

- Turtle Cheesecake
- Lemon Ice Box Pie
- Key Lime Pie
- Chocolate Sin
- Crème Brule
- Tiramisu
- Bread Pudding & Brandy Sauce
- White Chocolate Bread Pudding and White Chocolate Sauce

# Enhancements

## STARTERS

- Shrimp Remoulade or Cocktail
- Lobster Bisque
- Creole Caprese Salad with Lump Crab Meat and Balsamic Drizzle

## DESSERTS

- Godiva Chocolate Cheesecake
- World's Greatest Chocolate Bistro Cake

## BAR PACKAGES

### CALL BRAND BAR PACKAGE

*Jim Beam Bourbon, VO Canadian Whiskey, Svedka Vodka, Bombay Gin, Bacardi Rum, Dewar's Scotch, Jose Cuervo Tequila, Bols Amaretto Liqueur, Select Timber Creek House Wines, Arte Latino Champagne, Domestic Canned Beer, and Appropriate Mixers*

### BEER, WINE AND CHAMPAGNE BAR

*Select Timber Creek Wines, Arte Latino Champagne, Domestic Canned Beer and Appropriate Mixers*



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