Voyagers

starters

WAGYU CARPACCIO*.....18
capers, crispy shallots, shaved parmesan, fresh horseradish, grain mustard aioli, crostinis

PISTACHIO DUSTED LAMB LOLIPOP*22
cauliflower,cucumber & herb salad, apple cider molasses GF

FRIED OYSTER DEVILED EGGS.....16
crispy Alabama oysters, farm egg, tabasco pearls GF

TURKEY & STUFFING "ARANCINI".....14
aged parmesan, herbs & Satsuma cranberry cream

soup & salad

S.O.T.M.....12
soup of the moment

VOYAGERS WEDGE.....13
roasted tomatoes, crispy shallots, Bill "E" bacon, chives, Asher Blue, green goddess dressing

FIG & BURRATA.....15
local lettuce heads, basil, baby argula, pickled shallots, crispy proscuitto and pomegranate balsamic vinaigrette GF

sides

HONEY ROASTED HEIRLOOM CARROTS..10
chili crisp & fried garlic GF

VOYAGER'S BAKED POTATO.....8
duck fat roasted skinned potato, créme fraîche, chives, salt & vinegar crispy potato peels GF
add CAVIAR.....10

WARM BRUSSELS SPROUTS & POMEGRANATE SLAW.....11
preserved lemon harissa vinaigrette GF

ROASTED DELACATA SQUASH HASH...11
pork belly, bell pepper & caramelized onion

dessert

SWEET POTATO PIE CHEESCAKE.....15
cardamom graham shortbread, torched marshmallow meringue

DARK CHOCOLATE CAKE.....15
chocolate ganache, merlot ice cream, chocolate tuille

CINNAMON SPICE CARAMEL CAKE.....15
caramel mousse, pecan chili brittle, butter pecan ice cream

GF *Gluten Free* *Contains Nuts*

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OYSTERS

locally sourced from Gulf Shores, AL
ADMIRAL SHELLFISH CO.

RAW
with mignonette & cocktail sauce GF
HALF DOZEN.....18
DOZEN.....36

BROILED
HALF DOZEN.....20
DOZEN.....40

BIENVILLE
shrimp & crawfish, green onion, mornay

ROCKEFELLER
swiss chard, parmesan, herbs, Bill "E" bacon, red-eye hollandaise

THE "FRENCHIE" GF
foie gras & smoked bone marrow compound butter

GORGEOUSLY GARLIC
roasted elephant & black garlic, fresh horseradish, aged parmesan GF

entrées

"TURCHETTA" ROULADE*.....32
porchetta styled turkey breast rolled with confit turkey legs, sage, fennel, rosemary, garlic & thyme, wrapped in proscuitto & roasted, with warm brussels sprouts & pomegranate slaw, cranberry mostarda GF

L.A. SEAFOOD POT PIE*.....42
gulf shrimp, red fish, fried softshell crab, mire a poix, peas, wild mushrooms, potatoes, Brandy leek cream & puff pastry

CORN "BREAD" CRUSTED GULF GROUPER*.....52
agrodolce baby collard green puree, roasted delacata squash hash, bayou la batre crab & green tomato chow chow

HONEY HAM "PORK CHOP"*.....28
house cured with a kiss of pecan smoke, sweet potatoes Anna, roasted heirloom carrots & black garlic hot honey glaze GF

PETITE FILET MIGNON* 6oz.....42
buttery tenderness

10oz. HANGING TENDERLOIN*..41
arguably the most intensely flavored cut

14oz. DRY AGED CENTER CUT RIBEYE* 68
loaded with flavor

We do not offer to split items, we will offer you an additional share plate.

Additional charges apply to all modifications and/or substitutions.

Parties over 6 will have an automatic 21% gratuity added to the bill.