

The Gulep Room

Dinner Menu

Appetizers

Escargots a la Bourguignonne
*traditionally prepared tender escargots in garlic butter with
wine shallot gratinee* 13

Cornbread Crabcakes with White Remoulade
*Gulf Coast jumbo lump crab with Cajun Holy Trinity, home
style cornbread & Tangy White Remoulade* 16

Fried Oysters Rockefeller
*tempura fried oysters with spinach and shallot cream sauce
and fresh parmesan reggiano* 16

Steak Tartare
*tender beef filet with capers, onions and spices over mixed
greens with crusty French bread* 17

Soups & Salads

Corn & Crab Bisque
*creamy Cajun bisque with roasted corn and locally-sourced
Gulf Coast jumbo lump crab meat* 9/11

Chef Lavallee's Soup Du Jour 7/9

Oak Crest Spinach Salad
*healthy fresh spinach with mandarin orange, goat cheese,
walnuts and golden raisins in our maple walnut vinaigrette*
12

House Salad
*mixed greens with shaved red onion, fresh tomato, English
cucumber with our house-made croutons in our maple walnut
vinaigrette* 9

Side Dishes

all sides are served a la carte

Lobster Truffle Mac & Cheese 15

White Wine Creamed Spinach 6

Israeli Pearl Couscous with Tomato Confit 7

Gratin Dauphinois Potatoes 7

Simply Grilled Asparagus 6

Roasted Pork Belly Brussels Sprouts 6

Truffle-Salted Pommes Frites 9

Entrees

Filet of Beef
Grilled to Perfection, 6-ounce petite or 10-ounce 28/42

Delmonico
Our Sterling Silver hand-cut well-marbled ribeye
10-ounce 33

Veal Chop
*Our perfect 12-ounce bone-in tender veal served with French
mushroom Bordelaise Sauce* 30

Chilean Sea Bass
*pan-seared in Vermouth butter cream on a bed of julienned
vegetables* 36

Oak Crest Shrimp & Grits
*our award-winning sauteed giant Gulf shrimp with grit cake
with Andouille, vegetables and thyme, drizzled in
Applewood-smoked bacon cream sauce* 30

Redfish Almondine
*locally-sourced mild redfish pan-seared in creamy butter sauce
with sliced almonds and freshly-squeezed lemon juice* 28

Grilled Pork Chop
*grilled bone-in thick cut chop with Lazy Magnolia Southern
Pecan glaze* 25

Noire et Bleu Salade
*a 10-ounce well-marbled Delmonico steak grilled to perfection
with creamy Gorgonzola and house-made croutons on a bed of
mixed greens and delicately drizzled with Oak Crest maple
walnut vinaigrette* 38

Open-Faced Herb Chicken Pot Pie
*our take on comfort food with free-range chicken, fresh
vegetables with a creamy gravy in a flaky crust* 20

Desserts

Chocolate Saboyan Dome
*creamy dark chocolate with chocolate dacquoise and raspberry
coulis on a shortbread base (gluten free)* 10

Maple Syrup Shortbread Tart
*maple cream in our buttery shortbread crust garnished with
white chocolate oak leaves* 10

Opera Cake
*layers of thin almond sponge cake Joconde with espresso
filling, chocolate ganache and coffee butter cream* 10