

DINING DEPOT

Bally's
BATON ROUGE

SHUCKS

OYSTER BAR

OYSTERS

OYSTERS

Served with Mignonette,
Cocktail Sauce, Lemon &
Horseradish

Louisiana Wild Caught

6ct \$11 / 12ct \$20

Gulf Coast

6ct \$15 / 12ct \$28

Mix & Match

6ct \$14 / 12ct \$25

CHARGRILLED OYSTERS

6ct \$13 / 12ct \$22

Choice Of Style:

Traditional – Parmesan, Garlic,
Lemon, Butter & Breadcrumbs

Cajun BBQ – Worcestershire, Abita
Amber Butter & Andouille Crumb

The Big Brie-Z – Creamed
Spinach, Brie & Cracklin' Crumb

Jacked Up – Jalapeño, Bacon,
Jumbo Lump Crab & Parmesan

STARTERS

CRUDO\$14

Salmon, Calabrian Chili, Capers,
Lemon Zest, Olive Oil & Lemon Juice

SHRIMP COCKTAIL.....\$16

Jumbo Gulf Shrimp Poached in
Crab Boil, Served with Cocktail
Sauce & Lemon

SMOKED FISH DIP.....\$13

Smoked Tuna Blended with Mayo
& Mirepoix, Served with Sesame
Crackers & Pickled Vegetables

TUNA TARTARE\$18

Ahi Tuna with Cucumber, Shallot,
Avocado, Ponzu, Sesame Oil & Crackers

CAJUN BBQ SHRIMP.....\$15

Jumbo Gulf Shrimp Sautéed in Abita
Amber Lager, Worcestershire & BBQ
Butter Sauce, Served with Crusty Bread

SALADS

HOUSE SALAD

LARGE \$12 / SMALL \$7

Spring Mix, Romaine, Tomato,
Cucumber & Shredded Dubliner
Cheddar Cheese

CAESAR SALAD

LARGE \$12 / SMALL \$7

Romaine, Caesar Dressing, Croutons
& Parmesan Cheese

Add-Ons:

Salmon \$15 • Shrimp \$8 • Chicken \$7

ENTRÉES

BROWN BUTTER SCALLOPS...\$26

Seared Scallops with Bacon, Granny
Smith Apple, Bacon-Sriracha Sauce
& Butternut Squash Purée

LINGUINE WITH CLAMS.....\$16

Linguine with Garlic, Leeks, Lemon, White
Wine, Cream& Crushed Red Pepper

SHRIMP SCAMPI.....\$16

Jumbo Gulf Shrimp Sautéed with
Garlic, Leeks, Capers & Butter, Served
Over Fettuccine

CRAB PASTA\$26

Jumbo Lump Crab with Leeks in
Roasted Red Pepper Cream, Tossed
with Spaghetti

Pan-seared GULF FISH... MKT

Ask Your Server for Today's
Fresh Gulf Catch

BISTRO DESSERT MENU

Panna Cotta\$7

Vanilla & Cane Syrup Infused
Custard with Strawberry Balsamic
Compote Aux Vierge

Bread Pudding.....\$8

Warm Pain Perdue with Candied
Pecans & Raisins, Finished with
Rum Crème Anglaise

Key Lime Cheesecake.....\$8

Key Lime Custard & Chantilly Cream

Crème Brûlée.....\$7

Cane Syrup Custard Topped with
Caramelized Turbinado Sugar
& Fresh Berries

Cake Du Jour\$9

Ask Your Server for Today's Featured
Cake & Accompaniments

HEARTH

PIZZERIA

STARTERS

Mama's Meatballs.....\$14

Beef, Pork & Veal with Italian Herbs
& Cheese, Served in Marinara

Panzanel.....\$9

Tomatoes, Basil, Balsamic, Crusty
Bread, Parmesan, Shallot, Olives &
Extra Virgin Olive Oil

Garlic Knots\$6

Warm Knots Tossed in Garlic Butter,
Served with Marinara & Herbed
Whipped Chèvre

Eggplant Caponata.....\$6

Roasted Eggplant in Red Sauce,
Served with Crusty Bread

Baked Burrata.....\$9

Roasted Tomatoes with Olive Oil
& Arrabbiata Sauce, Served with
Crispy Baked Bread

Insalata Caprese.....\$8

Tomatoes, Mozzarella, Basil,
Balsamic & Garlic Olive Oil

PIZZAS/CALZONES

Calabrian\$14

Red Sauce, Hot Italian Sausage,
Spicy Nduja Salami & Provolone

Veggie.....\$11

Red Sauce, Mushrooms, Garlic, Spinach,
Artichokes, Roasted Peppers & Mozzarella

S.O.P.\$13

Red Sauce, Italian Sausage,
Caramelized Onion, Roasted
Peppers & Mozzarella

Pepper's Pepperoni\$12

Red Sauce, Pepperoni & Mozzarella

Margherita\$10

Tomatoes, Basil, Garlic Oil &
Fresh Mozzarella

The Big Chee-Z\$11

Red Sauce, Mozzarella, Dubliner,
Smoked Provolone & Shaved Parmesan

Pro-Fig.....\$13

Prosciutto, Provolone, White Sauce,
Fig Vinegar, Arugula & Whipped Herb
Goat Cheese

Sicilian.....\$13

Red Sauce, Salami, Olive Salad,
Artichokes & Mozzarella

OVEN-BAKED PASTAS

Lasagna\$13

Ground Beef, Pork & Veal Layered
with Red Sauce, Mozzarella,
Ricotta & Italian Herbs

Penne Diavolo\$13

Spicy Vodka Sauce with Mozzarella,
Choice of Shrimp or Chicken

Vegetable Lasagne\$11

Spinach Pasta Sheets Layered with
Grilled Aubergine, Courgettes, Onion,
Mushrooms & Béchamel Sauce

Sunday Ziti\$15

Red Sauce, Mozzarella & Parmesan,
with Meatballs & Italian Sausage

OVEN-BAKED SANDWICHES

Chicken Ciabatta.....\$14

Grilled Chicken with Pesto Aioli,
Mozzarella, Bacon, Arugula, Tomato
& Balsamic on Rosemary Ciabatta

Mama's Meatball\$14

Beef, Pork & Veal with Marinara,
Italian Herbs & Smoked Provolone on
Rosemary Ciabatta

Hot Italian.....\$14

Spicy Salami, Hot Capicola,
Pepperoni, Ham, Fresh Mozzarella,
Roasted Red Peppers & Arugula on
Rosemary Ciabatta

ENTRÉES

Roasted Chicken\$16

Half Chicken Marinated with Herbs,
Served with Garlic Rosemary Au Jus
& Roasted Potatoes

Ribeye.....\$26

Char-Grilled Ribeye with House-
Made Steak Sauce & Broccoli Rabe

Pork Rib Chop\$24

Onion Jam with Bacon Brussels
Sprouts, Creole Mustard Soubise
& Crispy Leeks

Roasted Salmon\$23

Salmon Topped with Gremolata,
Roasted Carrots & Citrus Beurre Blanc

SALADS

Muffuletta Salad

Large \$18 / Small \$10

Romaine Lettuce, Olive Salad, Provolone,
Prosciutto, Salami, Capocollo, Pepperoni
& Balsamic Vinaigrette

Italian Chop Salad

Large \$13 / Small \$7

Romaine Lettuce, Olive Salad, Parmesan
Cheese, Cherry Tomato, Red Onion,
Artichoke & Balsamic Vinaigrette

SIDES

Roasted Carrots \$6
Herbed Potatoes \$6
Brussels Sprouts \$7
Mushroom Ragout \$7

House-Made Chips \$5
Mac-N-Cheese \$7
Broccoli Rabe \$7