

# The EBENEZER

## Food Menu

### Charcuterie Board \$28

*Chef's Choice Of Regional Cheeses And Meats,  
Fruit Preserves, Crackers, Candied Pecans*

### Ahi Tuna Crisps \$16

*Crispy Wontons Topped With Thin Sliced Ahi Tuna,  
Arugula, Avocado, Jalapeños, Signature Soy Glaze*

### Shrimp And Crab Ceviche \$12

*Served With Crostini*

### Parmesan Truffle Fries \$7

*Served With Garlic Aioli*

### Truffle Mac & Cheese Bites \$10

*Stuffed With Elbow Pasta, Bacon, Gouda Cheese,  
Roasted Red Pepper Sauceglaze*

### Vegetarian Flatbread \$12

*Roasted Red Pepper Coulis, Italian Cheese Blend,  
Goat Cheese, Mushrooms, Herb Blend, Balsamic*

### Crispy Cauliflower \$12

*Topped With A Mushroom And Leek Sauce*

### Sweet And Spicy Salmon \$25

*Blackened Salmon With A Brown Sugar Glaze  
Paired With Wild Rice*

### Ahi Tuna Sliders \$14

*Ahi Tuna, Avocado, Kale Slaw, Aioli,  
Served With A Side Of Our Signature Soy Glaze*

### Spinach Artichoke Dip \$9

*Served With Crispy Wontons*

### Shrimp Cocktail

**3 piece \$14 | 5 piece \$22**

*Served With A Mustard Crème And Cocktail Sauce*

### Brussels Sprouts \$12

*Tossed In Olive Oil And A Blend Of Seasonings,  
Crispy Prosciutto, Diced Jalapeños, Honey,  
Topped With Goat Cheese*

### Wings \$15

*Glazed With Whiskey Maple Barbecue Sauce*

### Pesto Flatbread \$12

*Pesto, Italian Cheese Blend, Wild Mushrooms,  
Balsamic, Herb Blend*

### Carnivore Flatbread \$14

*Sausage, Local Pepperoni, Italian Cheese Blend,  
Roasted Red Pepper Couli*

### Brisket Sliders \$12

*Whiskey Infused BBQ Smoked Brisket, Topped With  
Smoked Gouda & Slaw, Served On Brioche Bun*

### Lamb Shank \$38

*Saffron Risotto, Rosemary Mint Sauce*

### Filet Mignon \$45

*8oz Center Cut, Sliced;  
Prepared Medium-Rare To Medium*

## Desserts

### Cheesecake \$9

*House-Made Graham Cracker Crust,  
Vanilla Cheesecake Topped With Berry Preserves.*

### Chocolate Lava Cake \$8

*Dark Chocolate Cake Filled With Melted Dark  
Chocolate Truffle, Topped With Fresh Berries*

## Dessert Cocktails

### P.P.C \$16

*Peanut Butter Whiskey, Cream,  
Vanilla Infused Caramel Syrup*

### Boozy & Bougie \$16

*Plantation 5 Year Rum, Luxardo, Chambord,  
Bailey's Irish Cream*

### NOLA Dreamsicle \$16

*Hennessy V.S., Clement Creole Shrub, Bailey's Irish Cream*

### THE DUDE \$15

*Tito's Vodka, Kahlua, Cream,  
Vanilla Infused Caramel Syrup*