

# LE COQ D'OR

## ENTREES

### HONEY GLAZED ONION RINGS

sweet vidalia onions, deep fried in beer batter,  
glazed with thyme honey

### SMOKED CHICKEN QUESADILLA

with caramelized onions, roasted poblano  
guacamole, jicama salsa & chipotle

### ANCHO CHILE SHRIMP TACOS

with mango salsa, jalapeno-lime crème fraîche,  
guacamole & shredded cabbage

### FRIED CALAMARI

with house-made marinara and salad greens

## PLATS

### MICROBREW-BATTERED HAMBURGER

with sweet potato fries, house-made slaw & tartar  
sauce

### BRAISED BONELESS SHORT RIBS

with garlic mashed potatoes, sautéed broccolini,  
gremolata & chipotle aioli

### GRILLED PORK TENDERLOIN

with steamed jasmine rice, red Thai curry glaze  
& coriander emulsion

### PISTACHIO CRUSTED SALMON

with fresh berry salsa, wild rice, potato cake &  
sautéed snap peas

### LOBSTER MAC & CHEESE

bay shrimp and chunks of Maine lobster baked  
with gruyere, cheddar, and cotija cheese

## DESSERTS

### FRENCH FRIES WITH TRUFFLE OIL

### SWEET POTATO FRIES WITH AIOLI

### COLLARD GREENS

CARTE EN  
CREATION