



Well Done Restaurant Concepts

**Smokehouse Gumbo** –House smoked Duck and Andouille Gumbo with smoked tomatoes and peppers cooked for literally six days *Cup~\$3.5 Bowl~\$6*

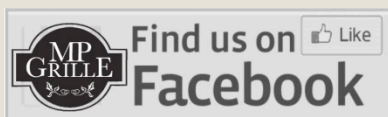
**Borracho Pasole Soup**-Classic southwestern soup topped with cilantro sour cream *Cup~\$3.5 Bowl~\$6*

**Clams "Vongole"**- Cedar Key Clams sautéed in Pinot Grigio butter with capicola, peppers and fennel served over fontina flatbreads ~ \$8

**Peach wood Shrimp**- Peach wood smoked Gulf Shrimp served with a cilantro chimmichurry, grilled lemon remoulade, and topped with a bourbon-peach slaw ~\$12

**Tobacco Calamari**- Spicy fried Calamari served with a grilled lemon and basil tartar sauce ~\$10

**Creole Crab Claws** – Blue crab claws sautéed in Creole Andouille cream and smoked garlic over three cheese herbal flatbreads~\$12



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## Entrees

All entrees include a choice of salad

**Southern Steak Diane**- Cold smoked mini tenderloin, lightly blackened and seared, served over wild mushroom savory bread pudding with balsamic marinated asparagus, tobacco onions rings, and brandy demi glace~\$22

**Grouper Montgomery**- Peanut encrusted Grouper filet, seared and served over sweet potato and cherry wood bacon hash, with garlic green beans, grilled peach slaw and lemon butter sauce~ \$20

**Ancho Short Ribs**- Ancho pepper rubbed short ribs, Cedar smoked and porter braised served over Yukon Gold and smoked pablano mashers with Mole demi glace, tobacco onion rings, wild mushroom compote, cilantro gremolata, and grilled chipotle sauté ~\$20

**Southwestern Salmon** –Spiced Salmon filet, seared and served over three pepper polenta cakes with chorizo cream sauce, smoked corn maux choux and tomatillo salsa ~\$19

**Creole Crab and Shrimp Stack**- Blackened jumbo shrimp, Creole crab cakes, and fried green tomatoes stacked over smoked poblano rice with Andouille cream and bacon sauté~ \$19

**Smoked Meatloaf**- Black Angus beef smoked with Garlic, peppers, and onions seared and served with Creole ketchup, spinach sauté, roasted garlic mashers, and Andouille cream sauce~ \$15

**Salad Dressings** -Smoked Garlic Ranch, Blue Cheese, Bourbon Peach Vinaigrette, Vidalia onion Honey Mustard, Roasted Artichoke Caesar

## Desserts

**Grand Marnier Crème Brule'**- White Chocolate and orange cognac infused crème brule', topped with roasted orange cream~\$6

**Mango Mojito Key Lime Pie**- House made and topped with Bacardi®Rum infused Mangos and fresh mint~\$6

**White Chocolate Bread Pudding**-White Chocolate and a touch of bourbon, topped with caramelized peaches~\$5

