



# Bas Rouge

## Lunch Menu

### - Appetizers -

SUMMER PEACH SALAD 14  
candy stripe beets, almond gel, burrata foam

CLARIFIED GAZPACHO 18  
tomato-basil sorbet, jumbo lump crab

CRUDO OF HIRAMASA 18  
fresno yuzu, lime supremes

HALIBUT CEVICHE 21  
yuzu coconut, rice cracker, fresno gel

BEEF TATAKI 20  
cashew cream, radish, soy ginger dressing

GRILLED WILD GULF SHRIMP 23  
watermelon aguachile, cucumber & jalapeño salad

HERBED RICOTTA AGNOLOTTI 16  
yuzu tomato, pecorino foam

### - Entrees -

WARM PETIT VEGETABLES 23  
koji carrots, grilled miso tofu, mirin roasted beets, leche de tigre

P.E.I MUSSELS 28  
Thai coconut curry, Thai basil, cilantro

CRAB CAKE SANDWICH 35  
confit tomatoes, green peppercorn aioli, old bay gaufrettes

CHITARRA 21  
spicy tomato sauce, basil, provençal

WIENER SCHNITZEL 37  
warm fingerling potato salad, lingonberries

FRIED CHICKEN 25  
koji-yuzu marinade, crispy potatoes, spicy honey

CREEKSTONE BURGER 25  
short rib & brisket blend, aged cheddar, fries

*Executive Chef Harley Peet*  
*Chef de Cuisine Phil Lind*

\* CONSUMPTION OF RAW OR UNDERCOOKED MEATS MAY  
INCREASE THE RISK OF FOOD BORNE ILLNESS