

MENU - Full Plates

The following entrees come with Soup or Salad and One or Two Side Dishes. Salad Dressings - Ranch or Blue Cheese or House - Sherry Walnut Vinaigrette

* New Menu Items

Marinated & Grilled Sirloin Steak Sliced, fanned & served with Blue Cheese Sauce 16
>Goes well with Zinfandel or Cabernet Sauvignon

Individual Beef Wellington Filet Mignon in Puff Pastry filled with Spinach, Roasted Red Peppers & Cheese 19
>Goes well with BR Cohn Cabernet Sauvignon

Loin Lamb Chops three inch-thick Chops Pan Seared and Roasted, served with Minted Fruit Chutney 18
>Goes well with Belle Vallee or La Crema Pinot Noirs

***Roasted Rosemary Chicken Breast** resting on Garlic Mash Potatoes & Vegetable au jus - choose one side dish 14
>Goes well with Verget White Burgundy

***Salmon Florentine** seared Salmon Filet on Creamed Spinach with Herbed Cream Sauce - choose one side dish 17
>Goes well with Chasing Venus Sauvignon Blanc

Fresh Red Grouper Francaise over Parmesan Risotto with Red Wine Sauce – choose one side dish 18
>Goes well with Karly Zinfandel

Seafood Trilogy Seared Scallops, Sauteed Shrimp and Langoustine stuffed Crepe-choose one side dish 19
>Goes well with Chasing Venus Sauvignon Blanc

Surf & Turf Meaty and thick Loin Lamb Chops AND Sauteed Shrimp & Scallops 22

Sides Ala Carte 3 each or 3 for 8 with Full Plates, choose two from: Roasted Garlic Mediterranean-style Mashed Potatoes or Parmesan Risotto or Vegetable du Jour or Mushroom Ragout or Blue Cheese Mashed Cauliflower or Creamed Spinach or French Fries

**Consuming Raw or Undercooked Animal Foods may present a Health Risk.

Delicious Desserts:

New York-style Cheesecake or Crème Brulee in an Edible Chocolate Cup or Rustic Apple Tart ala Mode or Strawberry Tiramisu \$6 each; **Chocolate Fondue** for 2 or more \$10; **Table-side Bananas Foster or Cherries Jubilee or Flambe Apples** for two \$12

Special Coffee with Irish Cream \$6

For parties of 6 or more, a 20% gratuity will be added to the check amount

La Maison Gourmet
471 Main St. - Dunedin 34698
727-736-3070 Dinner, Tue-Sat

TAPAS-Small Plates

* New Menu Items

Cheese Plate - Gourmet Cheeses, Fruit, Toasted Nuts & Apricot Mustard Sauce 12
>Goes well with Jewel Chardonnay or Red Rock Merlot

* **Warm Brie** with Apricot Mustard Sauce or Jam 12
>Goes well with EdMeades Zinfandel or Riff Pinot Grigio

House-made Smoked Tomato Salsa and Chips 4
>Goes well with McWilliams Riesling

House Smoked Fish Dip the best smoked fish dip you've ever had served with crispy crackers 7
>Goes well with Lorena Garcia Pinot Noir

Crab & Lobster Bisque creamy, rich and Oh, so delicious! or Soup du Jour 6

* **Blue Cheese Meatballs** absolutely decadent 7
>Goes well with Ed Meades Zinfandel

* **Steamer Clams** in a Garlic, Wine & Butter Sauce 10
>Goes well with Chasing Venus Sauvignon Blanc

Pot Stickers filled with Chicken & Vegetables and fried crispy with Sweet & Spicy Hoisin Glaze 8
>Goes well with Jewel Chardonnay or Calina Cabernet Sauvignon

* **Goat Cheese Nachos** topped with Green Onions, Diced Tomatoes & Bacon Crumbles 7 add smoked chicken 2 Add Crab or Shrimp 4
>Goes well with Belle Vallee Pinot Noir

Large Order of Crispy French Fries Cajun Spiced or Salted or Parmesan Cheese with choice of Ketchup, Malt Vinegar, Mayo or Chipotle Mayo 5

Chipotle Blue Cheese & Garlic Potato Chips WOW they're so good they're addictive 5

Goat Cheese Flan Goat Cheese, Capers, Sun-dried Tomatoes & Herbs with Tomato Olive Oil Sauce 8
>Goes well with Chasing Venus Sauvignon Blanc or La Crema Pinot Noir

Sea Scallops pan seared with Maple Cream Sauce, Roasted Pepper Strips & Garlic Mash Puree 12
>Goes well with Albarino or La Crema Pinot Noir

More Tapas

* **New Menu Items**

Chicken Mole over Risotto *Chef Lopez' special recipe in authentic Mole Sauce 7*
>Goes well with *Valpolicella Ripasso*

Duck in Crispy Phyllo Pockets *stuffed with Duck Meat, Black Beans, Cheese with Spicy Hoisin Sauce 10*
>Goes well with *Calina Carmenere*

* **Beer Braised Sirloin Steak Bites** *served with Horesey Sauce and Crusty Bread 9*
>Goes well with *Santa Julia Malbec*

Wine Bar Salad *Combination of Mesclun, Sherry Walnut Vinaigrette, Walnuts, Dried Craisins and Crumbled Feta Cheese 6 Add Smoked Chicken 2*
>Goes well with *Sauvignon Blanc*

Seared Sirloin Chop House Salad *with Red Onions, Tomatoes & Mushrooms and Blue Cheese Dressing 12*
>Goes well with *Ergo Rioja*

Florida Fresh Seafood Salad *Crab Meat, Smoked Salmon & Langoustine over Mixed Greens 12*
>Goes well with *Francois Montand Sparkling Wine*

Sliders - Blue Cheese Stuffed Mini Burgers or Crab Burgers or Cajun Chicken Burgers or Fresh Salmon Burgers *each served with a unique Sauce any three for 9*
>Goes well with *Lorena Garcia Pinot Noir or Calina Cabernet Sauvignon*

Beef Burger *Large Grilled Burger on Kaiser Roll with Lettuce, Tomato, Bacon & Cheese and French Fries 9*
>Goes well with *Ray's Station Cabernet Sauvignon or Earthquake Zinfandel*

Chef John's Cajun Meatloaf Sandwich *a soon to be famous secret recipe with French Fries 9*
>Goes well with *Vina Borja*

* **Chef John's Bacon, Lettuce, Tomato Sandwich** *"Brunch" Bacon, Mixed Greens, Tomato & Cheese on a Kaiser Roll with Chipotle Mayo and Fries 9*
>Goes well with *Beer and House Cabernets*

Langoustine, Pasta & Cheese *Langoustine Meat, Pasta, Lobster Cheese Sauce and Bacon 12*
>Goes well with *McWilliams Chardonnay*

And More Tapas

* **New Menu Items**

Pasta & Creamy Herbed Alfredo or Marinara Sauce with Mushrooms & Bacon 8 Add Smoked Chicken 2 or Add Shrimp 3
>Goes well with *Valpolicella or Pinot Grigio*

Lollipop Lamb Chops *individual baby lamb chops served with a Chipotle Berry Sauce & Risotto 12*
>Goes well with *Stephen Vincent Crimson*

Grilled Calamari *in Spicy, Herb & Garlic Vinaigrette Sauce 9*
>Goes well with *Riff Pinot Grigio*

Crab Cakes *Three mini "Loaded" Crab Cakes with Mustard Cream Sauce & Remoulade Sauce 10*
>Goes well with *Jewel Chardonnay*

Tuna Martini *diced Ahi Tuna Tartar tossed in Rice Wine Vinegar, Sesame Oil & Srirachi Sauce 11***
>Goes well with *Riesling or Sauvignon Blanc*

Sesame Crusted and Seared Ahi Tuna *Quickly seared Ahi Tuna served with Soy & Pickled Ginger 12***
>Goes well with *Jewel Chardonnay or Riesling*

* **Spicy Scallop & Shrimp Gratin & Crusty Bread 10**
>Goes well with *Verget White Burgundy*

Smoked Chicken & Mushroom Stuffed Crepes *with a Cheesy Cream Sauce 10*
>Goes well with *Da Vinci Chianti*

Escargot stuffed Crepes & Garlic Cream Sauce 11
>Goes well with *Verget White Burgundy*

Spanish-style Spinach *Flash seared Spinach with Apples, Craisins & Pine Nuts - FANTASTIC 7*

* **Grilled & Baked Flatbreads with a choice of toppings**
>All go well with *McWilliams Shiraz*

Mediterranean-Roasted Chicken, Honey Mustard, Green Onions, Roasted Red Peppers & Mozz Cheese 10

Mexican-Ground Beef, Green Onions, Diced Tomato, Spicy Tomato Sauce & Cheddar Cheese 10

Spanish-Shrimp, Bacon, Caramelized Onions topped with Blue Cheese Fondue & Balsamic Syrup 10

Roasted Vegetables-Pesto, Artichokes, Vegetables, Mushrooms & Feta Cheese 10