



VISORS rooftop

GRADUATION MENU

STARTERS

Wagyu Beef Sliders (3) Wagyu beef patty, red onion marmalade, scotch bonnet ketchup, melted white cheddar cheese, butter leaf lettuce, beefsteak tomato	16
Buffalo Chicken Dip Pulled chicken tossed in our Louisiana hot sauce, and creamy aioli served with homemade blue corn tortilla chips	15
Eggplant Fritters V Pan seared roasted eggplant and sundried tomato cakes presented on a bed of herb Ricotta and basil pesto drizzle, finished with marinara and Parmesan Reggiano	14
“This, That, & The Other” Crab & Lobster Cakes Two crab and lobster cakes with house remoulade finished with pimento and peppadew drizzle	24
Seasonal Fruit and Burrata Plate V Grilled seasonal fruit, heirloom tomato medley, basil, pistachios, sea salt, dressed with herb and lemon-infused extra virgin olive oil served with grilled baguettes	18
Spinach Artichoke Dip V Artichoke & spinach in a Parmesan reggiano fondue served with fresh made blue corn tortilla chips	14
Coconut Shrimp Large butterflied shrimp, lightly fried with sweet coconut shavings, served with orange marmalade	19
Spurrier’s Wings Chicken wings tossed in your choice of sauce, Spurrier’s house-made Louisiana sauce, jalepeno maple glaze or house-made BBQ sauce	18

SALADS

Romaine Caesar Salad V Romaine lettuce, peppercorn caesar dressing, housemade croutons	7 12
Spurrier House Salad V Mixed greens, radish, baby heirloom tomatoes, red onion, cucumber, roasted chickpeas, toasted pepitas, Hawthorne Creek Creamery Aged Havarti cheese, choice of dressing	7 12
Hazelnut & Brussels Sprout Salad V G Fresh shaved Brussels sprouts, baby kale, napa and red cabbage, dried figs, sliced pears, Craisins, feta, roasted hazelnuts tossed in a white balsamic vinaigrette	13
Grain Bowl V VG Farro, quinoa, watermelon radish, arugula, heirloom tomatoes, sliced avocado, black-eyed peas	13

DRESSINGS

Buttermilk Ranch, Blue Cheese, Spicy Honey Mustard,
Peppercorn Caesar, White Balsamic Vinaigrette,
Apple and Wildflower Honey Vinaigrette, Oil & Vinegar

ADD ONS

Grilled Steak Filet	15
Grilled Shrimp	14
Grilled Chicken	6

ENTREES

Shrimp Scampi Pasta Large shrimp sauteed in a rich white wine butter sauce, garlic and fresh herbs, tossed with angel hair pasta	24
6oz Filet Grilled to your liking and served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese	35
14oz Ribeye Grilled to your liking and served with choice of mashed potatoes, Spurrier's fries, broccolini, white cheddar and mascarpone grits or mac n' cheese	48
Short Rib and Wild Mushroom Risotto G Slow braised beef short ribs, served with a wild mushroom risotto finished with beef demi-glace	35
Chicken Marsala G Grilled olive oil & herb marinated chicken breast with cremini, shitake and oyster mushrooms in a traditional marsala, served with potato purée	23
Shrimp & Grits Blackened Gulf shrimp, Nora Mill Granary - mascarpone & white cheddar grits, andouille sausage finished with an étouffée inspired bechamel	26
Lemon Artichoke Chicken Pasta Pan-seared chicken cutlets, artichokes, capers, and duo of oyster and shiitake mushrooms over thin spaghetti finished with with a lemon herb sauce	23
Eggplant Rollatini V Eggplant lightly breaded and rolled then filled with fresh Ricotta, layered with homemade marinara and mozzarella cheese finished with sauteed peppers and balsamic	23
Sweet Corn Ravioli V Ricotta and sweet corn ravioli, charred corn, poblano and Anaheim peppers, finished with a savory white wine cream sauce	25
Black Grouper Mediterranean farro salad, whipped feta, Kalamata olive, mint, and sauce Vierge	38
Blackened Redfish G Blackened gulf redfish finished with shallot and thyme butter, served with grilled broccolini	36

VISORS DESSERTS

Jerri's Chocolate Chip Cookies Jerri's beloved secret recipe served as four cookies	10
Key Lime Pie Graham cracker crust topped with a deliciously tart key lime mousse finished with house made meringue	10
Cookies & Cream Cheesecake Chocolate cookie crumble layered with chocolate cheesecake, cookies and cream cheesecake and topped with chocolate ganache	10