

# CANARY CLUB

## FOR THE TABLE

**WOOD OVEN ROASTED OYSTERS - 26**  
Chili Garlic Butter

**BLACK SESAME CARROT TEMPURA (VG, GF) - 16**  
Chili Tahini, Dill

**NOLA PRAWNS - 22**  
Jumbo Head-On Shrimp, Canary Sauce,  
Hot Honey Potatoes

**CHARRED STRING BEANS (V) - 15**  
Lemon Ricotta, Garlic Chili Crisp, Mint

**MAITAKE MUSHROOM (V, GF) - 24**  
French Onion Cloumage

**PORK BELLY LETTUCE WRAPS (GF) - 18**  
Scallions, Slaw, Hoisin, Chili, Lime, Ginger

**BACON WRAPPED SCALLOPS (GF) - 34**  
Benton's Bacon, Spicy Aioli, Fennel

**BURRATA (V) - 20**  
Heirloom Tomatoes, New York Peaches, Aged Balsamic,  
Toasted Sourdough

**CANARY CRUDITÉS (V, GF) - 16**  
Seasonal Market Vegetables,  
Avocado Goddess, French Onion Cloumage

## SALADS

**LITTLE GEM (V, GF) 18**  
Crispy Shallots, Nutritional Yeast, Dill,  
Buttermilk Herb Dressing

**PEA SHOOT & KALE (VG, GF) 16**  
Gooseberries, Local Apple, Toasted Almonds,  
Citrus Vinaigrette

## LARGE PLATES

**CANARY CLUB FRIED CHICKEN - 23**  
Half Chicken, Extra Crispy, Voodoo Spice,  
Side of Crystal Hot Sauce  
*Add Waffle Fries + 8*

**WOOD FIRED RED SNAPPER (GF) - 34**  
Roasted Fennel, Blistered Cherry Tomatoes,  
Sweet Onions

**ANDOUILLE SAUSAGE AND CHICKEN  
POT PIE - 20**  
Holy Trinity, Rosemary

**ANGUS SKIRT STEAK (GF) - 42**  
Chimichurri, Patatas Bravas

**WOOD FIRED CAULIFLOWER (VG, GF) - 24**  
'Dirty' Quinoa, Creole Coconut Sauce,  
Cilantro Gremolata



## SIDES

**VOODOO WAFFLE FRIES (VG) - 10**

**BRUSSELS SPROUTS (VG, GF) - 10**

**'DIRTY' QUINOA (VG, GF) - 8**

**CLASSIC DINNER ROLLS - 5**



VG = VEGAN | V = VEGETARIAN | GF = GLUTEN FREE

(Some gluten free items may have fryer cross contamination, please check with your server)