

SAZERAC DINNER

Menu Served Monday – Saturday
5:00 pm – 10:00 pm



SNACKS, TAPAS, BITES

OLIVES.....	4
SEA SALT ROASTED ALMONDS	4
FIELD MUSHROOMS	6
<i>Garlic, Sherry</i>	
MEDJOOL DATES EN BROCHETTE	7
<i>Smoked Bacon, Goat Cheese, Balsamic</i>	
CRISPY “TRUFFLES”	7
<i>Yukon Potato, Truffle Cheese, Truffle Aioli</i>	
MARINATED WHITE ANCHOVIES*	7
<i>Cucumber, Chow-Chow</i>	
WARM ARTICHOKE & LEEK DIP	9
<i>Grilled Focaccia</i>	
WOOD ROASTED GULF PRAWNS*.....	14
<i>Chorizo, Capberberries, Plenty of Garlic</i>	



FROM

TAYLOR SHELLFISH FARMS

OYSTERS ON THE HALF SHELL*
2 each OR 24 dozen
<i>Mignonette, Cocktail Sauce</i>
STEAMED CLAMS*
11.5 PER 1/2 LB.
<i>Pernod, Bacon, Roasted Tomato</i>



SOUPS, SALADS, LIGHTER

SEASONAL SOUP OF THE DAY	
<i>Cup.....5 Bowl.....9</i>	
CHICKEN, SHRIMP, & ANDOUILLE GUMBO	
<i>Cup.....5 Bowl.....9</i>	
ROASTED ORGANIC BEETS	8.5
<i>Cypress Grove Goat Cheese, Pistachios</i>	
HEARTS OF ROMAINE “CAESAR STYLE”	11.5
<i>Parmesan, White Anchovy</i>	
ARTISAN LETTUCES	8.5
<i>Radish, Carrot, Cucumber, Creamy Basil Vinaigrette</i>	
<i>~Bleu Cheese or Chèvre</i>	<i>add 1</i>

WOOD FIRED PIZZA

SOPRESSATA	12
<i>Specialty Salami, Crimini Mushrooms, Red Sauce</i>	
SIMPLICITY	11
<i>Tomato Reduction, Mozzarella, Baby Tomato, Basil</i>	
WHITE	11
<i>Four Cheeses, Garlic, Chile Flakes, Parsley</i>	
FLORENTINE	11
<i>Roasted Garlic, Béchamel, Spinach, Ricotta</i>	
ANDOUILLE	12
<i>Housemade Sausage, Onion Marmalade, Fontina, Tomato Confit</i>	



CHARCUTERIE & CHEESE

RUSTIC PORK PÂTÉ	8.5
<i>Grain Mustard, Cornichon</i>	
CHICKEN LIVER MOUSSE	8
<i>Mostarda, Croutons</i>	
BEEF TARTARE*	8
<i>Sunny Side Up Quail Egg</i>	
“LIVER & ONIONS”	9
<i>Cornmeal Fried Chicken Livers, Three Onion Relish</i>	
GRILLED HOUSEMADE ANDOUILLE SAUSAGE	8.5
<i>Hot Mustard, Pickles</i>	
HICKORY SMOKED CHICKEN WINGS	9
<i>White BBQ Sauce</i>	
SELECTION OF CURED MEATS	5 / OZ
<i>Chef’s mixed plate</i>	15
WARM OOZING ST. ANDRÉ	11
<i>Grilled Bread</i>	
DOMESTIC & IMPORTED ARTISAN CHEESES	4 / OZ
<i>Chef’s mixed plate</i>	12

If you would like to dine Gluten Free, Please request our Gluten Free Menu



SMALL & BIG PLATES

ROASTED CARROT-PARMESAN GRITS	14
<i>Winter Vegetables, Crisp Sage</i>	
CRISPY IDAHO CATFISH*	15 / 23
<i>Jalapeño-Lime Brown Butter, Lemon-Whipped Potato</i>	
CIDER-CHILE GLAZED “ST. LOUIS STYLE” PORK RIBS*	16 / 24
<i>Cheddar Baked Anson Mills Grits</i>	
DRAPER VALLEY FREE RANGE CHICKEN* ...	18
<i>Half Chicken from the Rotisserie</i>	
<i>Wood Roasted Vegetables, Lemon, Sea Salt</i>	
SPECIAL GRIND BURGER*	13
<i>Cabernet Onions, Housemade Pickles, Hand-Cut Fries</i>	
<i>~Cheddar, Gruyere, Bleu or Fontina</i>	<i>add 1</i>
<i>~Crispy Bacon</i>	<i>add 1</i>
PAN SEARED SCALLOPS*	17 / 26
<i>Parsnip Purée, Brussels Sprouts, Smoked Bacon</i>	
BRAISED LAMB SHANK*	27
<i>Caramelized Onion-Gruyere Mac ‘n Cheese, Gremolata</i>	
“STEAK FRITES”*	7 oz 28 / 10 oz 44
<i>Washington State Beef Tenderloin, Choice of Small or Large Filet, Cracked Pepper-Parmesan Fries, Garlic Aioli</i>	

EXECUTIVE CHEF JASON McCLURE

**Meats, poultry, eggs, seafood or shellfish that are served raw or undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Requests for separate checks for parties of 6 or more will be respectfully declined. Sazerac includes a base gratuity of 18% on parties of 6 or more.

DAILY DRINK SPECIALS

Monday

OAXACAN SUNSET

Monte Alban Mezcal, Orange Curaçao,
Campari, Lemon
\$7

Tuesday

BLACKTHORN

Plymouth Sloe Gin, Dry Vermouth, Sweet
Vermouth, Lime Juice, Angostura Bitters
\$7

Wednesday

GINGER BERRY

Bombay Sapphire Gin, BroVo Ginger
Liqueur, Ginger Beer, Chambord Float
\$10

Thursday

4TH & SPRING

Ketel One Vodka, Grand Marnier,
Campari, Aperol, Flamed Orange Peel
\$10

Friday

BOURBON BLOSSOM

Woodford Reserve Bourbon, Maraschino
Liqueur, Sweet Vermouth, Amaretto
\$10

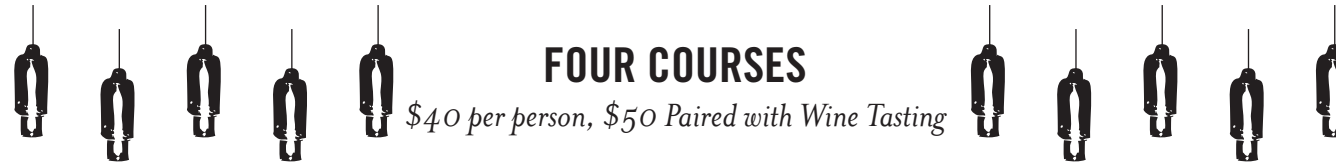
Saturday

SASKATOON

Old Overholt Rye Whiskey, Fernet
Branca, Dark Crème de Cacao,
Angostura Bitters
\$9

www.sazeracrestaurant.com

SAZERAC TASTING MENU



FOUR COURSES

\$40 per person, \$50 Paired with Wine Tasting

First Course Choice of:

FIVE LOCAL OYSTERS ON THE HALF SHELL

Mignonette, Cocktail Sauce

PAINTED HILLS BEEF TARTARE

Sunny Side Up Quail Egg, Croutons

CHICKEN LIVER MOUSSE

Mostarda

CRISPY "TRUFFLES"

Yukon Potato, Truffle Cheese, Truffle Oil

Château Ste. Michelle Sauvignon Blanc, Horse Heaven Hills, WA 2010

Second Course Choice of:

ROASTED ORGANIC BEETS

Cypress Grove Goat Cheese, Pistachios

WOOD ROASTED GULF PRAWNS

Chorizo, Capberberries, Garlic

CUP OF ANDOUILLE SAUSAGE GUMBO or TODAY'S SOUP

Dreaming Tree "Crush" Merlot-Zinfandel, CA 2009

Third Course Choice of:

PAN SEARED SCALLOPS

Parsnip Purée, Brussels Sprouts, Smoked Bacon

CIDER-CHILE GLAZED "ST. LOUIS STYLE" PORK RIBS

Cheddar Baked Anson Mills Grits

ROASTED CARROT-PARMESAN GRITS

Winter Vegetables, Crisp Sage

Tomero Malbec, ARG 2010

Fourth Course Choice of:

OOOY GOOY CHOCOLATE CAKE

CHICORY POT DE CRÈME

Chateau Ste. Michelle Late Harvest Chenin Blanc, WA 2010



EXECUTIVE CHEF JASON McCLURE

UPCOMING EVENTS

*Little Bit O' Lovin
Cooking Class*

SATURDAY, APRIL 21, 2012
1 PM - 3 PM

Please Join Chef Jason For A Three Course
Meal Prepared Right Before Your Eyes In
Our Exhibition Kitchen. Space Is Limited
So Be Sure To Make Your Reservation
Soon.

\$60 PER PERSON

Next Class July 21, 2012

Valentine's Day Oyster Menu

SATURDAY - TUESDAY
FEBRUARY 11 - 14, 2012
5 PM - 10 PM

Love Never Tasted So Good!
In Addition To Our Regular Dinner
Menu, Chef Jason Will Be Presenting His
Signature Oysters Six Ways Menu.
We Will Also Be Featuring Chocolate
Lovers Cocktails And Special Desserts.

Easter Sunday Brunch

SUNDAY, APRIL 8, 2012
We Are Now Accepting Reservations For
Large Parties On Easter. Our Traditional
Buffet Will Make Everyone In Your
Family Smile.

For Reservations

Please Call 206-624-7755
or visit www.sazeracrestaurant.com