

Villa Harlequin Dinner Menu

Starters

Antipasto

Chef's selection of meats and cheeses served with assorted accoutrements

For One – 17 For Two - 29

Harlequin's Duo of Crab

Lump Crab Remick with bacon and Crab claw Royale in a creamy parmesan sauce served with crostinis

21

Burrata Caprese

Burrata cheese and heirloom tomatoes with basil oil and aged balsamic reduction

16

Villa BBQ Shrimp and Grits

5 full shrimp, in our Nola style pan sauce served over thyme polenta and grilled ciabatta

17

Fried Oysters

Fried Louisiana Gulf Oysters, remoulade and ciabatta toasted with cajun herb butter

19

Villa Meatballs

Three Veal meatballs served in tomato ragu with a side of toasted ciabatta

12

Crab & Crawfish Arancini

Fried risotto balls served over a jalapeno corn cream sauce

19

Soup of the Day

Served with grilled ciabatta

Cup – 7 Bowl – 11

Harlequin's Creole Tomato Bisque with Basil & Lump Crab

Served with grilled ciabatta

Cup – 8 Bowl - 12

Salads

Choice of Dressings: Bleu Cheese, Thousand Island, Poppyseed Vinaigrette, Italian or Balsamic

Iceburg Wedge Salad

iceberg lettuce, bacon, bleu cheese crumbles, grape tomatoes, red onions, Harlequin's Bleu Cheese Dressing

11

Grilled Chicken Confit Tomato Salad

Confit cherry tomatoes with seared mushrooms, croutons, and shaved parmesan

17

Chicken & Walnut Salad

Mixed greens, grilled chicken, bacon, blackberries, walnuts, grape tomatoes, choice of dressing

17

Villa Shrimp Salad

Shrimp sauteed with peppers, shallots, nduja and white wine served over mixed greens and croutons with your choice of dressing

18

Mains

Served with a house salad, upgrade to a wedge for \$3

Lasagna

Bolognese, red sauce, bechamel and mozzarella with grilled ciabatta

23

Gamberetti

Large Gulf shrimp, nduja, white wine, garlic, red & green peppers, with a tomato and garlic butter sauce in spaghettini

28

Veal Parmesan

Served with spaghettini, your choice of house red or al burro sauce and topped with parmesan

27

Braised Beef Cheeks

Tender beef cheeks in gravy served over bell pepper, carrot, and mushroom risotto

26

Tenderloin Fettuccine

Sauteed beef tenderloin tips, roasted red pepper mushroom cream sauce

31

Seafood Gnocchi

Gulf shrimp, fish, crawfish, grape tomatoes, broccolini, shellfish cream sauce

34

Pesto Gnocchi

Leeks, zucchini, sundried tomatows, roasted garlic and broccolini, in a pesto cream sauce

25

Roasted Chicken Breast

Seared airline chicken breast, with mashed green onion and bacon potato, fried brussels sprouts, topped with teardrop peppers and a lemon herb buitter sauce

30

Veal Piccata

pan seared veal tenderloin in a lemon mascarpone sauce served over spaghettini with fried capers and cherry tomatoes

31

Pan Seared Fish

Fresh pan seared fish on a creamy parmesan risotto with marinateed tomatoes and mushrooms and crispy friend shallots

37

Pork Shank

Braised pork shank, mashed cinnamon sweet potatoes, green beans, Neuskes bacon romsemary jus

40

8oz Filet

side of zucchini & fingerling potatoes, with creamed leeks and garlic

50

16oz Ribeye

topped with roasted garlic butter and your choice of twice baked potato or roasted fingerling potatoes

39

Surf & Turf

*1855 choice hanger steak topped with lump crab, crawfish, spicy white wine cream sauce,
roasted potatoes & broccolini*

45

Ala carte

Roasted Fingerling Potatoes - 7

Wild Mushrooms with Neuske's bacon- 9

Sauteed mixed vegetables - 8

Creamed Spinach - 8

House Salad - 6

Toasted Garlic

Bread- 6 Twice Baked

Potato – 7

Side of Bread with

olive oil - 6

Steak Enhancements:

Lump Crab - 10

Crab Royale - 11

Crab Remick-13

*Spicy Crab & crawfish
sauce - 16*

*Sub a twice Baked potato -
3*

Sub a Twice Baked Potato

3

A 4% discount will be applied to all cash payments

Buy a Round of Drinks for the Kitchen Staff!!

10

*Ask Our Staff about our rotating selection of desserts, sorbets, and ice
creams.*

Automatic Gratuity of 18% will be added to parties of 6 or more