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Dinner Menu

5PM - 9:30PM Tues - Thurs

5PM - 10PM Fri - Sat

SOUP

Zuppa di Giorno

Cup | 7 Bowl | 11

Harlequin Creole Tomato + Lump Crab

Cup | 7 Bowl | 11

SALAD

*Toasted Ciabatta Upon Request

Villa Shrimp | 22

White Wine Sauteed, Peppers, Shallots, Nduja,
Mixed Greens, Choice of Dressing

Chicken + Walnut | 17

Grape Tomatoes, Blueberries, Bacon, Mixed Greens

Iceberg Wedge | 12

Grape Tomatoes, Red Onions, Bacon, Bleu Cheese
Crumbles, Bleu Cheese Dressing

House Made Dressing:

- Harlequin Bleu Cheese
- Poppyseed Vinaigrette
- Italian
- Mrs. Hunter's Thousand Island
- Balsamic
- Caesar

Add Ons:

- Steak Tips | 9
- Shrimp | 7
- Chicken | 6

Braised Beef Cheek | 26

Mushroom Risotto, Carrots, Bell
Peppers, Jus

Ribeye | 51

16 oz., Roasted Garlic Butter, Twice
Baked Potato

Filet Mignon | 50

8oz., Creamed Leeks, Garlic,
Zucchini, Roasted Fingerling
Potatoes

Surf + Turf | 45

10 oz. 1855 Choice Hanger Steak,
Crawfish, Lump Crab, Spicy White
Wine Sauce, Roasted Fingerling
Potatoes, Broccolini

Lamb Shank | 35

Braised, Bone-In, Jasmine Rice,
Leeks, Chopped Broccolini,
Mushroom Red Wine Demi, Pink
Peppercorns

ENTRÉES

- Complementary House OR Caesar Salad
- Wedge Salad Sub | 3

Pan Seared Fish | Mk

Chef's Risotto

Roasted Chicken | 30

Lemon Herb Butter, Bacon + Green
Onion Mashed Potatoes, Fried
Brussels Sprouts, Teardrop Peppers

Veal Parm | 27

Red Sauce or Al Burro Sauce,
Spaghettini

Veal Piccata | 33

Pan Seared, Lemon Mascarpone
Sauce, Capers, Cherry Tomatoes,
Spaghettini

ENHANCEMENTS

- Shrimp Your Way | 7
- Crab Remick | 13
- Crab Royale | 11
- Lump Crab | 10
- Crawfish + Crab Sauce | 16
- Twice Baked Potato Sub | 3

STARTERS

Antipasto | 25

Cured Meats, Cheeses, Crostinis, Accoutrements

Arancini | 19

Louisiana Crawfish, Lump Crab, Jalapeño Corn
Cream Sauce

Crab Cake | 15

Nduja Cream Sauce

Villa Meatballs (3) | 12

Veal, Tomato Ragù, Toasted Ciabatta

Fried Oysters | 20

Louisiana Gulf Oysters, Remoulade, Cajun Herb
Butter Toasted Ciabatta

Burrata Caprese | 16

Campari Tomatoes, Basil Oil, Aged Balsamic
Reduction

Harlequin Crab Duo | 21

Lump Crab Remick with Bacon; Crab Claw Royale,
Creamy Parmesan Sauce, Crostinis

A LA CARTE

• Roasted Fingerling Potatoes | 7

• Wild Mushrooms | 9

• Sauteed Broccolini | 7

• Mixed Vegetables | 7

• Twice Baked Potato | 7

• Side of Pasta | 6

• Chef's Risotto | 8

• Brussels Sprouts | 7

• Mozzarella Polenta | 6

• Toasted Garlic Bread | 6

• Bread + Basil Oil | 6

• House or Caesar

Salad | 6

Gamberetti | 28

Gulf Shrimp, Nduja, White Wine,
Garlic Butter, Tomatoes, Red +
Green Peppers, Spaghettini

Seafood Gnocchi | 34

Gulf Shrimp, Fish, Crawfish,
Shellfish Cream Sauce, Grape
Tomatoes, Broccolini

Tenderloin Fettuccini | 31

Roasted Red Bell Pepper +
Mushroom Cream Sauce

Lasagna | 24

Bolognese, Red Sauce, Bechamel,
Mozzarella, Garlic Bread

Shrimp + Grits | 22

NOLA Sauce, Thyme + Mozzarella
Polenta

LOCAL PARTNERS: HELEN ST. BAKEHOUSE, PASTA LAB, FRESHKO, COFFEE:30
THEVILLAHARLEQUIN.COM | 324 PUJO ST | 337.436.6251

*Automatic 20% Gratuity Added to Parties of 6 or More