



FOLLOW

linktr.ee/villaharlequinlc

thevillaharlequin.com

# Dinner Menu

5PM - 9:30PM Tues - Thurs

5PM - 10PM Fri - Sat

## SOUP

**Zuppa di Giorno** Harlequin Creole Tomato +  
Cup | 7 Bowl | 11 Lump Crab  
Cup | 7 Bowl | 11

\*Toasted Ciabatta Upon Request

## SALAD

**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: Add Ons:

- Harlequin Bleu Cheese
- Poppyseed Vinaigrette
- Italian
- Mrs. Hunter's Thousand Island
- Balsamic
- Caesar
- Steak Tips | 9
- Shrimp | 7
- Chicken | 6

## BEEF

**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

**Tenderloin Fettuccini | 31**

Roasted Red Bell Pepper + Mushroom Cream Sauce

## ENHANCEMENTS

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

## SPECIALTIES

**Duck + Capocollo Meatballs | 40**

Calabrian Chile Cream, Blistered Tomatoes, Broccolini, Spinach Fettuccini

**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

**Lasagna | 24**

Bolognese, Red Sauce, Bechamel, Mozzarella, Garlic Bread

**Lamb Shank | 35**

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

**\*\*Buy Kitchen a Round! | 10\*\***

\*Auto 20% Service Charge for Parties of 6 or More

## STARTERS

**Antipasto | 25**

Cured Meats, Cheeses, Crostinis, Accoutrements

**Arancini | 19**

Louisiana Crawfish, Lump Crab, Jalapeño Corn Cream Sauce

**Crab Cake | 18**



Fried Green Tomatoes, Remoulade

**Villa Meatballs (3) | 12**

Veal, Tomato Ragu, 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
- Polenta | 6
- Toasted Garlic Bread | 6
- Bread + Basil Oil | 6
- House or Caesar Salad | 6

## SEAFOOD

**Pan Seared Fish | Mk**

Chef's Risotto

**Gamberetti | 28**

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

**Seafood Gnocchi | 34**

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

**Shrimp + Grits | 22**

NOLA Style Butter Sauce, Thyme + Mozzarella Polenta



**Gluten Free**



**Local Favorite**

**LOCAL PARTNERS:**  
HELEN ST. BAKEHOUSE,  
PASTA LAB,  
FRESHKO,  
COFFEE:30