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thevillaharlequin.com

Dinner Menu

5PM - 9:30PM Tues - 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, Zucchini, Roasted Fingerling Potatoes

Surf + Turf | 45

10 oz. Prime 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% GRATUITY FOR PARTIES OF 6 OR MORE

STARTERS

Antipasto | 25

Cured Meats, Cheeses, Crostinis, Accoutrements

Arancini | 19

Louisiana Crawfish, Lump Crab, Jalapeño Corn Crema

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:
PASTA LAB,
FRESHKO,
COFFEE:30