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thevillaharlequin.com

# Dinner Menu

5PM - 9:30PM Tues - Sat

## SOUP

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

\*Toasted Ciabatta Upon Request

Cup | 7 Bowl | 11

## SALAD

Villa Shrimp | 22

White Wine Sauteed, Peppers, Shallots, Nduja,  
Mixed Greens, Choice of Dressing  
Chicken + Walnut | 17Grape Tomatoes, Blueberries, Bacon, Mixed Greens  
Iceberg Wedge | 12Grape 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
- Ahi Tuna | 11

## 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
- Crawfish + Crab Sauce | 16
- Lump Crab | 10
- Twice Baked Potato | 7

## STARTERS

Antipasto | 21

Cured Meats, Cheeses, Crostinis, Accoutrements

Arancini (3) | 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

Tuna Ceviche &amp; Hummus | 22

Ahi Tuna, Rosemary Hummus, Confit Tomatoes,  
Roasted Garlic Oil, Corn Tortillas

## 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 + Oil Service | 8
- House or Caesar  
Salad | 6

## SPECIALTIES

Duck + Capocollo Meatballs | 40

Calabrian Chile Cream, Blistered  
Tomatoes, Broccolini, Spinach Fettuccini

Duroc Pork Ribeye | 40

Dry Aged, Bone-In, Calabrian Chile  
Marinade, Cacio di Peppi Bacon  
Butter, Green Beans, Mushroom &  
Roasted Garlic Cream Sauce,  
Rosemary Goat Cheese Drop Biscuit

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

## 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,  
LOUISIANA COFFEE CO.

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

\*AUTO 20% GRATUITY FOR PARTIES OF 6 OR MORE