



Soups \$4.00

White Bean and Bacon Soup

A light broth loaded with chunky great Northern beans, and topped with bacon

French Onion Soup

Served gratinee with crouton and Swiss cheese

Tomato Basil Soup

A creamy tomato soup made with chicken broth and fresh basil

Potato-Leek Soup

A rich French classic parmentier

Cream of Wild Mushroom

Mushrooms, thinned roux with cream and our special seasoning

Starters

Bloody Mary Shrimp Cocktail \$11.00

Marinated shrimp in vodka and bloody Mary mix

Baby Spinach and Lump Crabmeat au Gratin - \$13.00

Lump crabmeat on a bed of baby spinach in a gratin dish, topped with white wine sauce and sprinkled with Cheddar cheese

Char grilled ½ shell oysters \$12.00

A ½ dozen of oysters generously covered with garlic butter, cooked on an open flame grill and sprinkled with Parmesan cheese

Coquille St. Jacques \$13.00

Sea Scallops, Shrimp, mushrooms, shallots, green onions, Swiss cheese and bread crumbs cooked in baking shells

Salads

House Salad \$8.00

Wild baby field greens with carrots, cucumbers, tomatoes, and red onions tossed with your choice of dressing

Spinach and Berries \$10.00

Strawberries, roasted pecans, bacon, bell peppers, baby spinach and mushrooms tossed with raspberry dressing

Orleans Caesar Salad \$8.00

Romaine lettuce and croutons dressed with parmesan cheese and a classic Caesar dressing

Add Chicken \$10.00 - Add Shrimp \$12.00

Roasted Pear & Prosciutto \$10.00

Baby field greens, pears, prosciutto, roasted pecans, blue cheese crumbles and tomatoes. All tossed in blue cheese dressing

Grilled Jumbo Shrimp Salad \$12.00

Grilled shrimp, black olives, tomatoes, fresh basil ribbons, diced artichoke, fresh mozzarella cheese and mixed greens tossed in a balsamic vinaigrette

Sandwiches

Traditional Club Sandwich \$10.00

Thinly sliced turkey and Swiss cheese served on wheat or white toast with bacon

Roasted Vegetable \$10.00

A spinach wrap stuffed with red bell peppers, zucchini, mushrooms, Swiss cheese, pesto and goat cheese

Croque Monsieur \$10.00

Juicy ham and Swiss cheese on a fresh sourdough roll with a drizzle of Béchamel cream sauce

Chicken Croissant \$10.00

A butter croissant filled with our chicken salad, lettuce and sliced tomatoes

Blackened Chicken On Bun \$11.00

With cheddar cheese, crispy bacon, lettuce and tomato

All Beef Classic ~ Cheddar cheese, onions, lettuce and tomatoes \$10.00

Blue Cheese & Bacon ~ Smoked bacon and crumbled blue cheese \$11.00

Au Cheval ~ Smoked bacon and fried egg \$12.00

All po'boys and Sandwiches are served with choice of French fries, chips or potato salad.
Substitute with sweet potato fries, steamed veggies or baked potato for \$2.00 extra.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

All prices are subject to 9.5% sales tax. For parties of 12 or more, 21% gratuity will be added.

6" Po' Boys

Catfish Po' Boy \$12.00

Crispy fried catfish piled into French bread and served with coleslaw and tartar sauce

Shrimp Po' Boy \$13.00

Fried shrimp piled into French bread and served with coleslaw and tartar sauce

Slow-Cooker Roast Beef Po' Boys \$13.00

Lettuce, tomatoes, mayonnaise, dill pickles. and provolone cheese served in French bread

Entrees

14 oz Rib-eye served with mushroom demi-glace, Cajun New Potatoes and Chef's choice of fresh vegetables. \$23.00

Grilled Salmon topped with crawfish Monica sauce steamed rice and Chef's choice of fresh vegetables. \$19.00

Catfish Platter served with French fries, coleslaw and tartar sauce \$18.00

Blackened redfish topped with Pontchartrain sauce served with steamed rice and Chef's choice of fresh vegetables. \$19.00

Crawfish etouffee over Rice \$15.00

Pasta

l'Opera Veggie Pasta \$12.00

Penne pasta tossed in our wild mushroom sauce with grilled bell pepper, broccoli, and diced tomatoes

Seafood Pasta \$18.00

Shrimp, crawfish & sea scallops, tomatoes, artichoke, spinach & kalamata olives, tossed in a creamy white wine sauce with penne pasta

Blackened chicken over roasted garlic angel hair pasta \$15.00

Sides

French Fries, Potato salad, or Chips. \$3.00

Onions Rings, Fresh Fruit Salad, Sweet Potato Fries, Baked Potato. \$5.00

Desserts

NEW YORK CHEESE CAKE \$6.00

with Lemon Sauce

CHOCOLATE MOUSSE TRIO \$6.00

STRAWBERRY SHORTCAKE \$6.00

with strawberry Coulis

BOURBON STREET PECAN PIE \$6.00

WHITE CHOCOLATE BREAD PUDDING \$5.00

with caramel sauce

CRÈME BRULEE \$6.00

FRUIT & CHEESE PLATE \$8.00

SORBETS & ICE CREAMS \$3.50

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