

# DINNER MENU

## OUR APPETIZERS

- CRAWFISH BEIGNETS

\$10.95

served with tarter and jalapeno ranch

- FRIED GREEN TOMATOES

\$12.95

served with chilled crabmeat remoulade

- ESCARGOT

\$9.95

baked in garlic butter and parmesan cheese

- CRAB CAKE

\$13.25

served over fresh slaw

- FRIED CRAWFISH

\$12.95

with tarter and remoulade sauces

- FRIED CALAMARI STRIPS

\$12.95

served with tarter and creole tomato sauce

- OYSTERS ROCKAFELLER

\$14.50

gulf oysters baked in creamed spinach garnished with parmesan cheese and fried oysters

## GUMBO & ÉTOUFFÉE

- GUMBO

Cup \$7.50 / Bowl \$13.95

shrimp, crawfish or seafood

- GUMBO

Cup \$6.75 / Bowl \$12.50

chicken & andouille sausage

- GUMBO

Cup \$11.95 / Bowl \$16.95

lump crab meat

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- ÉTOUFFÉE

Cup \$7.50 / Bowl \$13.95

shrimp or crawfish

- ÉTOUFFÉE

Cup \$11.95 / Bowl \$16.95

lump crab meat

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## FRENCH QUARTER SALADS

Dressings: Basil Vinaigrette, Parmesan Vinaigrette, Creamy Roasted Garlic, Bleu Cheese, Jalapeño Ranch

- HOUSE SALAD

\$6.00

mixed greens with diced tomato, cucumber, red onion, shaved parmesan, toasted almonds & carrots

- CAESAR SALAD

\$6.75

crisp romaine with our house caesar dressing & shaved parmesan cheese

- WEDGE SALAD

\$6.75

served over balsamic reduction, dressed with bleu cheese, bacon, green onions & tomatoes

- BLACKENED SALMON SALAD

\$16.95

served over our house salad

- BLACKENED TUNA SALAD

\$16.95

served rare\* over our house salad with basil vinaigrette & finished with balsamic reduction

- GRILLED SHRIMP SALAD

\$15.95

served over house salad

- CRAB & SHRIMP SALAD

\$15.95

served cold & dressed with remoulade, over mixed greens with tomato, onion & cucumber

- GRILLED CHICKEN CAESAR

\$13.50

served with shaved parmesan

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## DINNER ENTRÉES

all served with vegetable of the day and choice of white rice, dirty rice, red beans and rice, or the potato of the day

- **PEPPERED PORK TENDERLOIN**

**\$18.50**

jumbo tenderloin grilled and served with mango-pineapple chutney

- **CATFISH GUMBO**

**\$16.95**

blackened served over dirty rice & topped with shrimp & crawfish gumbo

- **CATFISH ÉTOUFFÉE**

**\$16.95**

blackened, served over white rice topped with crawfish étouffée

- **CATFISH YOLI**

**\$18.95**

blackened, topped with crawfish tails finished in a tarragon cream sauce

- **SHRIMP CREOLE**

**\$19.95**

jumbo gulf shrimp simmered in our creole tomato, topped with white rice

- **TILAPIA ALMONDINE**

**\$17.95**

seasoned, lightly floured & pan sautéed over a munière sauce & garnished with baby shrimp & toasted almonds

- **FRESH FISH SELECTION**

**\$16.50**

your choice of either catfish or tilapia – grilled, blackened, fried, or pan-sautéed in seasoned flour with lemon butter thyme sauce

- **\$3.00**

substitute salmon or trout:

- **\$4.00**

substitute mahi mahi:

- **\$5.00**

substitute redfish:

- **PLATE ADD-ONS:**

- **\$3.00**

shrimp:

- **\$4.00**

crawfish:

- **\$5.00**

lump crab meat:

- **FRENCH QUARTER SALMON**

**\$21.95**

prosciutto-wrapped & grilled, topped with fresh basil pesto, chilled crab & fresh tomato; drizzled with a balsamic reduction

- **GULF SHRIMP**

\$18.95

grilled, blackened, fried or pan-sautéed in seasoned flour

- **TROUT PECAN**

\$21.95

crusted with toasted pecans, topped with shrimp in a lemon butter thyme sauce

- **FISH PONTCHARTRAIN**

\$24.95

choice of fish blackened (mahi and redfish are available for an extra charge) / topped with shrimp, crawfish and lump crab in a mushroom brandy cream sauce

- **MAHI BIENVILLE**

\$22.50

grilled, topped with mushroom bacon creamed spinach, sautéed shrimp and crawfish drizzled with béarnaise, served over fire-roasted red pepper purée

- **STUFFED CATFISH**

\$18.95

blackened, stuffed with crawfish imperial and oven finished; served over a creamy creole sauce

- **CHICKEN BENJAMIN**

\$18.75

onion-crusted, topped with crispy prosciutto, swiss cheese & sauteed crawfish over mushroom brandy cream

- **CHICKEN OSCAR**

\$18.75

grilled, topped with lump crabmeat and béarnaise, served over lemon butter thyme sauce with fresh grilled asparagus spears

## **BEEF ENTRÉES**

all served with vegetable of the day and choice of white rice, dirty rice, red beans and rice, or the potato of the day

- **BLACKENED TENDERLOIN**

\$31.95

served over a red wine demi-glace

- **GRILLED RIBEYE**

\$28.95

seasoned with herbs & spices, topped with caramelized onions & mushrooms, served with grilled fresh asparagus

- **TENDERLOIN YOLI**

\$35.95

blackened, served over a bed of crawfish tails in a tarragon cream sauce

- **BEEF OSCAR**

\$36.95

blackened, topped with lump blue crabmeat and béarnaise served over a red wine reduction and garnished with grilled asparagus

- **BLACKED STEAK PONTCHARTRAIN**

\$33.95

blackened, topped with lump crabmeat, crawfish tails and shrimp in mushroom brandy cream sauce

- **\$36.95**

substitute tenderloin:

## **PASTAS DISHES**

- **SHRIMP, CRAWFISH & ANDOUILLE PASTA**

\$16.95

traditional louisiana-style sausage tossed in a creamy creole tomato sauce over linguini

- **SHRIMP & CRAWFISH**

\$15.95

served with mushroom brandy cream sauce and cheese filled tortellini

- **GRILLED CHICKEN PESTO**

\$14.95

tossed with cheese tortellini, fresh tomatoes & bacon in a creamy pesto sauce

- **BEEF & SHRIMP**

\$16.95

with tomatoes & spinach over cheese tortellini in a mushroom brandy cream sauce