



DINNER MENU

SMALL PLATES

CRAWFISH BEIGNETS | 12

Three crispy spheres of delectable crawfish goodness.

NOLA BBQ SHRIMP | 12

Jumbo Gulf shrimp sautéed in a rich New Orleans-style barbecue butter sauce, served over crispy cheese grits.

CRAB CROSTINI | 14

Four crostinis, each a delightful bite of creamy crab bruschetta topped with perfectly seasoned grilled shrimp.

TRUFFLE FRIES | 8

Golden, hand-cut fries fried in savory duck fat & served with a silky hollandaise sauce.

SOUP & SALAD

CHICKEN & SAUSAGE GUMBO | \$6 CUP \$9 BOWL

LOTUS CLUB HOUSE SALAD | \$8

Big Daddy Farms Crisp lettuce with tomatoes, thinly sliced red onion cucumber, cheddar cheese, and crunchy croutons.

Dressings:

Ranch, Green Goddess, Caesar, Blue Cheese and House Vinaigrette

CAESAR SALAD | \$8

Romaine lettuce mix with croutons and Parmesan cheese, topped with house-made Caesar dressing.

Add: Grilled Chicken | \$6 or Jumbo Shrimp | \$10

MAINS

All served with side salad

SHRIMP ALFREDO | 24

Grilled red shrimp served with a creamy Alfredo sauce over a bed of linguine pasta.

BRAISED SHORT RIB | 32

Served on a mound of whipped parsnips with a red wine reduction and crispy shallots.

PETITE FILLET | 40

A 6-ounce petite filet served with your choice of seasonal vegetables or duchess potatoes.

STUFFED CHICKEN | 26

Succulent chicken breast filled with a delicious crawfish rice dressing and served with seasonal vegetables.

REDFISH | 32

Blackened and served with crab. Served with parmesan orzo.

DESSERTS

CREAM BRÛLÉE | \$10

Velvety vanilla custard beneath a crisp caramelized shell, topped with fresh, seasonal berries.

DEATH BY CHOCOLATE | 12

Delicious layers of chocolate featuring a cookie crust, airy filling, and smooth whipped cream topped with a strawberry.

BREAD PUDDING | \$10

soft baked bread soaked in a rich vanilla custard, baked until golden and caramelized on top. Served with a drizzle of house-made caramel sauce and seasonal berries.