



LUNCH 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.

CAESAR SALAD | \$8

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

Dressings:

Ranch, Caesar, Blue Cheese and House Vinaigrette

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

MAINS

CHICKEN BACON SANDWICH | \$12

Fried or grilled chicken breast served on a toasted bun, with a side of fries.

THE 1920 | \$16

An homage to the Lotus Club, (2) All beef patties served on a toasted bun with lettuce, tomatoes & onions served with french fries or onion rings.
SINGLE PATTY BURGER \$12 | BACON \$2 | FRIED EGG \$2

STEAK SANDWICH | 14

6 oz hanger steak served on a toasted bun with whipped Boursin, caramelized onions, and a delicious brown gravy, with a side of fries

CRAB CAKE SANDWICH | 15

a crispy crab cake served on a toasted bun with garlic pepper mayo, lettuce and house-made remoulade
Served with fries.

EVERYDAY SPECIAL | 17

Red Beans & Rice or Jambalaya
Served with fried or grilled Redfish

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.