

Brunch Menu

Appetizers

Louisiana Lump Crab Cakes 10

Filled with Sweet Jumbo Lump Crabmeat Seared and Served with a Smoky Tartar Sauce

B B Q Shrimp 10

Jumbo Louisiana Shrimp in a Spicy, Creamy Butter Sauce, Served in a Toasted Bread Bowl

Seared Ahi Tuna 12

Crimson Ahi Tuna Seared Perfectly and Served with Sesame Glaze and Marinated Cucumber Salad

Portobello Fries 9

Lightly Battered Portobello Strips, Served with Tabasco® Aioli

Beignets 7

Traditional French Doughnut, Served with Powdered Sugar

Smoked Salmon 11

with Diced Egg, Capers, Red Onion, Dill Cream and Louisiana Caviar

Soup Du Jour 5/9 Gumbo Du Jour 5/9

Salads

The Big Apple 9

Mixed Greens, Sliced Apple, Toasted Pecans and Crumbled Maytag Bleu Cheese with Our Smoky Bacon Dressing

Choice of: **Grilled Shrimp 5 Grilled Tuna 8**

Grilled Chicken 4 Flank Steak 7

Caribbean Salad 10

Mixed Greens, Mandarin Oranges, Pineapple, Red Onions, Honey Lime Vinaigrette, and Crisp Tortilla Chips

Choice of: **Grilled Shrimp 5 Grilled Tuna 8**

Grilled Chicken 4 Flank Steak 7

Caesar Salad 8

Crisp Romaine Lettuce Topped with House Made Caesar Dressing, Freshly Grated Parmesan Cheese and Roasted Garlic Croutons

Choice of: **Grilled Shrimp 5 Grilled Tuna 8**

Grilled Chicken 4 Flank Steak 7

Crab Salad 15

Whole Fried Green Tomato Filled with Chilled Crabmeat in a Tangy Remoulade Dressing

Oyster & Spinach Salad 14

Fried Oysters over Baby Spinach with Grape Tomatoes, Goat Cheese Croutons, Sweet and Spicy Rosemary Pecans, with Warm Bacon Vinaigrette

Brunch Specialties

Grits & Grillades 17

Tender Pork Grillades Served with Creamy Cheese Grits and Poached Eggs

Oyster Sardou 19

Soft Poached Eggs over a Toasted English Muffin Topped with a Spinach and Artichoke Cream and Fried Oysters then Laced with Hollandaise Sauce

Louisiana Benedict 17

Soft Poached Eggs over a Toasted English Muffin and Grilled Boudin Patty, Laced with Hollandaise Sauce

Croque-Madame 15

Grilled Ham and Swiss Cheese on Brioche Bread Laced with Béchamel Sauce and Topped with a Fried Egg

Crème Brulee French Toast 14

Langlais French Bread Wedges Dredged in a Rich Vanilla Bean Custard, Pan Fried then Topped with Powdered Sugar and Fresh Berries

Shrimp & Grits 19

Sautéed Jumbo Shrimp in a Reduction of Louisiana Seasonings and Beer, then Finished with Cream and Butter and Served over Cheese Grits

Steak & Eggs 26

Tenderloin Medallions over English Muffins with Blackened Tomato Slices and Poached Eggs, Topped with Truffle and Wild Mushroom Demi Glace, and Laced with Hollandaise Sauce

Omelet Du Jour Market Price

Chef's Selection of the Day

No Substitutions Please.