



Luncheon Menu

Lunch is served Monday through Friday from 11am to 2pm.

For Starters

Bacon Wrapped Shrimp — 8

Grilled Gulf Shrimp Marinated in Cajun Power Sauce & Honey, Applewood Smoked Bacon

Trio of Louisiana Oysters — 12

2 Baked Oysters in a Rockefeller Sauce, 2 Char Broiled Oysters Cooked on an Open Flame, & 2 Fried Oysters Served with a Tasso & Leek Confit

Crawfish Beignets — 9

Louisiana Crawfish Tails Blended with Cheeses and a Bacon Mire Poix Drizzled with Spicy Creole Mustard Aioli

Shrimp Remoulade — 8

Louisiana Wild Shrimp over Iceberg lettuce with a Creole Rémoulade Sauce

Alligator Dijon — 8

Marinated Deep Fried Alligator Tenderloin Served with Dijon Mustard Aioli & Fried Pickles

Soups & Gumbos

Soup du Jour — 6, 11

Daily Creation Utilizing the Freshest Ingredients

Turtle Soup — 8, 15

Classic New Orleans Inspired Soup with Egg & Sherry Accompaniment

Roasted Corn and Crab Bisque — 8, 15

Roasted Sweet Corn and Louisiana Crabmeat in a Cream Bisque

Seafood Gumbo — 8, 15

Louisiana Gulf Seafood in a Rich Shrimp & Crab Stock

Turkey & Andouille Gumbo — 7, 13

Pecan Smoked Turkey and the Finest Local Andouille Sausage

Fresh Salads

Garden Green — 6

Fresh Baby Greens Served with your choice of Café's Own House Dressings

Caesar — 8

Crisp Hearts of Romaine lettuce, Parmesan Cheese and Traditional Caesar Dressing Grilled Chicken Ribbons — 12, Fried Shrimp — 13

Café House — 9

Crumbles of Maytag Blue Cheese set on a Bed of Baby Greens, Candied Walnuts Drizzled with a Raspberry Vinaigrette Grilled Chicken Ribbons — 13, Grilled Shrimp — 14

Bronzed Shrimp and Montrachet — 14
Medallions of Montrachet Goat Cheese
Accompanied by Artichoke Hearts, Red Onions,
Bronzed Shrimp, Red Bell Peppers, with Raspberry
Walnut Vinaigrette

Fried Crawfish — 15
Mixture of Baby Greens & Romaine Laced with
Andouille Vinaigrette & Topped with Fried
Louisiana Crawfish Tails

Grilled Quail — 16
Grilled Quail on a Bed of Spinach Served with
Goat Cheese, Walnuts, Cranberries, Shaved Fennel,
Topped with a Raspberry Basil Vinaigrette

Luncheon Items

Crabmeat Au Gratin — 16
Fresh Louisiana Jumbo Lump, Roasted Onions &
Peppers in a rich Herb Cheese Sauce Served with
a Loaded Mashed Yukon Gold Potatoes, Fresh
Broccoli Crown

Beef KaBob — 12
Grilled Beef Tenderloin Tips Skewered with
Fresh Vegetables, set atop Wild Rice Pilaf &
Drizzled with Mushroom Truffle Vinaigrette

Louisiana Crab Cakes — 15
Pan Seared Louisiana Lump Crabmeat Cakes with
Wild Rice Pilaf, Lemon Dill Beurre Blanc & Fresh
Vegetable du Jour

Shrimp & Crab Napoleon — 15
Louisiana Gulf Shrimp and Crabmeat with layers of
Fried Eggplant Rounds, Crowned with Parmesan &
Andouille Cream Sauce

Filet Mignon — 19
Grilled 6 oz. Choice Beef Tenderloin Sauced with
Veal Demi-Glace, Served with Yukon Gold Mashed
Potatoes & Haricot Verts

Grilled Gulf Fish — 17
Fresh Gulf Fish du Jour, Orzo Pasta, Topped with a
Spicy Crawfish Cream Sauce, Finished with Fresh
Vegetable du Jour

Grilled Chicken — 11
10 oz. Grilled Chicken Breast on a Wild Rice Pilaf,
Served with the Fresh Vegetable Du Jour & a Citrus
Chili Glaze

Café Bouillabaisse — 18
Fresh Sea Scallops, Gulf Shrimp, & Crab Fingers
with Mussels & Clams, Gulf Fish, Served in a Rich
Saffron Seafood Broth with Onion, Leek, & Fennel

Creole Bronzed Shrimp — 14
Bronzed Louisiana Wild Shrimp Served with White
é Brown Rice Pilaf Sautéed in a Fresh Basil, Garlic,
é Thyme Infused Creole Sauce

Macadamia Nut Crusted Gulf Fish — 18
Pan Seared Fresh Gulf Fish Served with Fruit Salsa,
Topped with a Strawberry Balsamic Vinaigrette &
Finished with Roasted Pecans

Hamburger Steak — 10
Grilled Ground Beef Tenderloin, Served with
Mashed Potatoes Finished with a Caramelized Red
Onion Demi-Glace & Fresh Vegetable du Jour