

DINNER MENU

SERVED 5:30PM-11:00PM

STARTERS

HUMMAS PLATE	8
Kalamata olives, feta crumbles, tomatoes, roasted red pepper, and toasted pita crisps.	
SPINACH ARTICHOKE AU GRATIN	9
Spicy spinach and artichoke dip broiled with Asiago cheese served with toasted pita crisps.	
LOUISIANA CRAWFISH PIES	10
Served with pink remoulade sauce.	
SHRIMP COCKTAIL ♥	10
Six steamed jumbo shrimp accented with Cajun seasoning served with homemade cocktail sauce.	
CAPITOL HOT WINGS	10
Six spicy marinated wings tossed with a choice of buffalo, garlic butter or a barbeque sauce.	

SOUPS

FRENCH ONION SOUP	9
Tender julienne cuts of roasted sweet onions caramelized in butter, enhanced with beef and chicken stocks and topped with French bread, provolone and Gruyere Swiss cheese.	
CHICKEN AND SAUSAGE GUMBO	9
Rich and spicy chicken stock with stewed okra, chicken, and smoked sausage cooked in a brown roux.	

SALADS

*SALAD DRESSINGS: BLEU CHEESE, RANCH, ITALIAN, FAT FREE BALSAMIC, HONEY MUSTARD
TRY OUR HOMEMADE DRESSINGS: CITRUS VINAIGRETTE OR POPPYSEED*

PETIT SIDE SALAD ♥	6
Fresh romaine and spring mix blend topped with grape tomatoes and garlic croutons.	
CLASSIC CAESAR	8
A true classic prepared with fresh Romaine lettuce, aged Asiago cheese, Caesar dressing and our homemade garlic croutons. <i>(Add chicken \$5; Add shrimp \$7)</i>	
HEIDELBERG SALAD	13
Fresh mixed greens with fire roasted apples, cranberries, feta and Gorgonzola crumbles and toasted spicy Louisiana pecans served with Italian citrus vinaigrette. <i>(Add chicken \$5; Add shrimp \$7)</i>	
STRAWBERRY CHICKEN SALAD	13
Fresh mixed greens, strawberries, mandarin oranges, grilled chicken, candied walnuts, grape tomato served with homemade poppy seed dressing.	
BREAUX BRIDGE SALAD	18
Fresh spinach, crumbled Applewood smoked bacon, boiled egg, grape tomatoes and crispy crawfish tails served with homemade honey mustard dressing.	

All parties of 6 or more are subject to a 20% service charge. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Please ask to speak to a manager regarding any questions about ingredients of all dishes.

SANDWICHES, WRAPS, AND BURGERS

ALL SERVED WITH CHOICE OF SHOESTRING OR SWEET POTATO FRIES.
ADD CHEESE OR APPLEWOOD SMOKED BACON \$2

LOUISIANA CHICKEN SANDWICH	11
Marinated grilled chicken breast topped with fire roasted peppers, onions and tangy barbeque sauce served on a brioche bun with lettuce and tomato.	
CLASSIC CHEESEBURGER	13
Broiled Certified Angus Beef patty topped with American cheese and served on a brioche bun with leaf lettuce, red onion, tomato and sliced pickle.	
MEDITERRANEAN CHICKEN WRAP	14
Grilled chicken with onions, finished with a sun-dried tomato pesto sauce served in whole wheat wrap with Kalamata olives, feta cheese, diced tomatoes and baby spinach. <i>*(Contains pine nuts)</i>	

HOUSE SPECIALITIES

VEGGIE STIR FRY	8
Mixture of Asian vegetables, sweet peppers and onions stir fried in a sesame teriyaki sauce. Served with steamed rice. <i>(Add Chicken \$5, Add Shrimp \$7) ♡Heart Healthy- Gluten Free- Vegan option, Request no sauce</i>	
KICKIN' CAJUN CHICKEN	16
Grilled chicken breast finished with Alfredo sauce and jumbo Cajun spiced shrimp. Served over a bed of roasted red potatoes with sautéed green beans and carrots.	
CRAWFISH LINGUNI	17
Sautéed crawfish tails in a Cajun three-cheese mornay tossed with linguini and topped with green onions.	
SEAFOOD PLATTER PONTCHARTRAIN	20
A medley of fried catfish, fried shrimp and crawfish pies atop a bed of shoe string fries. Served with cocktail, tartar, and pink remoulade.	
REDFISH ROUGE	20
Pan sautéed Louisiana Redfish fillet topped with shrimp and crawfish supreme sauce over a bed of linguini pasta and served with sautéed green beans and carrots.	
BLACKENED SALMON ♡	20
Blackened seasoned salmon accented with white wine and fresh lemon juice served on a bed of fresh spinach drizzled with our homemade citrus vinaigrette served with steamed green beans and carrots.	
6OZ AGED ANGUS FILET	25
Tender, lean aged filet seasoned and broiled to perfection served with roasted red potatoes, sautéed green beans and carrots.	

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