

DINNER MENU

SERVED 5:30PM-11:00PM

STARTERS

HUMMAS PLATE  	8
Kalamata olives, feta crumbles, tomatoes, cucumbers, 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.	
Crispy Portabella Mushroom 	10
Asiago and Panko battered portabella mushroom, filled with roasted garlic feta cheese topped with Balsamic glaze and fresh micro basil	
LOUISIANA SHRIMP COCKTAIL  	11
Steamed jumbo shrimp accented with Cajun seasoning served with homemade cocktail sauce	
CAPITOL HOT WINGS	12
Six spicy marinated wings tossed with a choice of buffalo, garlic butter or a Asian sesame	


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
Savory chicken stock with stewed okra, pulled chicken, and Cajun smoked sausage cooked in a rich brown roux	

SALADS

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

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, Add salmon \$13)</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 or <i>Oil n Vinegar for Gluten Free option</i> <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	
HUEY'S FARMHOUSE SALAD   	15
Fresh Arugula, roasted red beets, sliced red onion, dried cranberries, and sweet potato crisp topped with fried Honey goat cheese medallions. Served with <i>Pepper Jelly Vinaigrette or Oil n Vinegar for Gluten Free option</i>	

 **Vegetarian**  **Gluten Free**  **Heart Healthy**


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






CAJUN CLUB WRAP 12
Cajun turkey, brown sugar ham, and Applewood smoked bacon, sliced tomatoes, spring lettuce mix, Dijon Aioli

ROASTED CHICKEN FOCCACIA *(Contains pine nuts) 14
Pesto marinated chicken breast roasted with mozzarella cheese and topped with fresh arugula, roasted red peppers, and balsamic glaze. Served with Roasted Garlic Aioli
 *Gluten Free option- No Bread; Served on bed or Fresh Arugula*

CLASSIC CHEESEBURGER 13
Broiled Certified Angus Beef patty topped with choice of cheese and served on a brioche bun with leaf lettuce, red onion, tomatoes and sliced pickle.


CAPITOL BACON BURGER 16
Broiled Certified Angus Beef patty topped with cheddar cheese, 2 strips of Applewood smoked Bacon, caramelized onions, and house made Maple Bourbon Bacon Jam. Served on Brioche bun with fresh arugula and tomatoes

HOUSE SPECIALITIES



VIETNAMESE RICE BOWL    16
Steamed Brown rice topped with pulled slow braised pork shoulder, chilled carrot and radish slaw, sliced cucumbers, Sliced fresh jalapeno, fresh mint, cilantro, and Sriracha, Served with Sesame Hoisin sauce
 *Vegetarian/Vegan option- No braised pork; Substitute sweet pepper, garlic, and onion sauté*
 *Gluten Free option- No Sesame Hoisin sauce; Substitute Toasted sesame oil and Sriracha drizzle*



SOUTHERN FRIED CHICKEN N' WAFFLE 17
Marinated Jumbo chicken tenders fried golden brown atop a savory bacon and chive waffle. Served with honey cayenne butter and maple syrup


CRAWFISH LINGUNI 18
Sautéed crawfish tails in a Cajun three cheese mornay tossed with linguini and topped with green onions

ASIAGO CHICKEN 20
Panko crusted chicken breast pan fried til golden and topped with sundried tomato cream sauce. Served with herb fried potatoes garlic broccolini
 *Gluten Free option- No Crusted Chicken or Cream Sauce; Substitute Grilled Chicken and sundried tomato Pesto sauce*

SEAFOOD PLATTER PONTCHARTRAIN 22
A medley of fried catfish, fried popcorn shrimp and crawfish pies atop a bed of shoe string fries. Served with House Made cocktail, tartar, and remoulade. *No Substitutions Please

LOUISIANA DRUM   25
Broiled Drum fillet topped with lemon garlic shrimp served with grilled asparagus

BLACKENED SALMON  25
Blackened seasoned salmon accented with white wine and fresh lemon juice served on a bed of fresh arugula drizzled with lite citrus vinaigrette served with steamed broccolini and lemon
 *Gluten Free option- No Citrus Vinaigrette; Substitute Extra Virgin Olive Oil and Fresh Lemon Juice drizzle*

6OZ AGED ANGUS FILET  28
Tender, lean Certified Angus filet seasoned and broiled to perfection served with herb fried potatoes and grilled aparagus

Signature Sides

Spicy Mac n cheese \$8, Grilled Asparagus \$6, Steamed or Garlic Broccolini \$6

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