

# Menu

## Appetizers

<b>Fried Green Tomatoes</b> With shrimp Remoulade sauce.	<b>\$6.99</b>
<b>Crab and Brie Dip</b> Served with garlic croutons.	<b>\$10.99</b>
<b>Fried Eggplant Sticks Romano</b> Locally grown eggplant, lightly breaded, fried and dusted in Romano Cheese. Served with a Tomato Basil Sauce.	<b>\$6.99</b>
<b>Crabmeat Stuffed Jalapenos</b> Fresh claw meat and Monterrey Jack cheese, lightly battered and fried. Served with a tomato relish.	<b>\$7.99</b>

## Salads

<b>Popcorn Shrimp Salad</b> Fresh Gulf Shrimp, lightly battered in corn flour, fried and served on crisp Romaine with Thousand Island Dressing, grape tomatoes and cheddar cheese.	<b>\$11.99</b>
<b>Spring Salad</b> Baby Mixed Greens with Creole tomato, cucumber, mushrooms, and red onions With grilled chicken or shrimp	<b>\$6.99</b> <b>\$11.99</b>
<b>Caesar Salad</b> Fresh Romaine lettuce tossed with homemade Caesar dressing and house made croutons. With grilled chicken or shrimp	<b>\$6.99</b> <b>\$11.99</b>
<b>Les Miles Salad</b> Seared tuna, lump crabmeat, grilled shrimp on mixed greens with grape tomatoes, avocado, and cucumber with a Creole Vinaigrette dressing.	<b>\$16.99</b>
<b>Blue Cheese Lettuce Wedge</b> With Applewood bacon and cherry tomatoes.	<b>\$5.99</b>

**Dressings:** Balsamic Vinaigrette, Pepper Parmesan, Creamy Blue Cheese

## Soups Du Jour

<b>Creole Seafood Gumbo</b>	<b>\$4.99</b>
<b>Turtle Au Sherry</b>	<b>\$5.99</b>
<b>Du Jour</b>	<b>\$4.99</b>

## Beverages

Bottled water **\$1.25** Imported water **\$3.00**  
Tea **\$1.95** - Coffee **\$1.75** - Coke, Sprite, Diet Coke **\$2.25**  
House Wine **\$5.00**, lemon wedges **\$ .50**

## Desserts

<b>White Chocolate Bread Pudding</b>	<b>\$4.99</b>
<b>Honey Pecan Pie</b>	<b>\$4.99</b>
<b>Crème Brulee'</b>	<b>\$4.99</b>
<b>Chocolate Brownie with Chocolate Ganache</b>	<b>\$4.99</b>

## *Entrees*

<b>Eggplant Maurepas</b>	<b>\$12.99</b>
Eggplant slices lightly breaded and fried served on angel hair pasta topped with sauté shrimp, blue claw crabmeat, and artichoke hearts in a creamy roasted tomato sauce.	
<b>Chicken Romano</b>	<b>\$11.99</b>
Boneless breast baked with crispy Romano cheese and herbed bread crumbs, served on a bed of pasta with a creamy Alfredo sauce.	
<b>Creole Stuffed Eggplant</b>	<b>\$12.99</b>
½ Eggplant baked with shrimp, crabmeat and creole seasoning, topped with Romano herb bread crumbs and served with sautéed vegetables.	
<b>Catfish Buck Town</b>	<b>\$12.99</b>
Des Allemands filet dusted in pecan flour, fried, and topped with lump crabmeat in a crystal menuiere. Served on a bed of herb rice.	
<b>Cedar Grilled Salmon</b>	<b>\$13.99</b>
Fresh filet grilled on a cedar plank, topped with a lemon caper butter and served with a fresh vegetable sauté.	
<b>Jumbo Lump Crab Cakes</b>	<b>\$14.99</b>
Fresh crab meat, pan seared in creole seasonings and Panko bread crumbs served with Angel hair pasta in a lemon butter sauce.	
<b>Stuffed Catfish Bonnet' Carre</b>	<b>\$13.99</b>
Farm raised filet stuffed with a shrimp and crabmeat dressing, broiled with lemon butter and served with a fresh vegetable saute.	
<b>Bacon Wrapped Pork Filet</b>	<b>\$12.99</b>
Center cut boneless pork filet wrapped in applewood bacon, grilled and served on Bourbon whipped sweet potatoes topped with a Steen cane syrup glaze.	
<b>Chicken Bonne Femme'</b>	<b>\$12.99</b>
Free range chicken breast pan seared and roasted with garlic cloves, mushrooms and rosemary, served with a Pasta Bordelaise.	
<b>Small Spring Salad served with Entree</b>	<b>\$2.95</b>
Baby Mixed Greens with Creole tomato, cucumber and red onion.	