



Menu by Chef Philippe Andreani

12PM
-
10PM

ALL DAY EATIN'

MONDAY
-
SUNDAY

SOUP

CHICKEN & SAUSAGE GUMBO
A traditional, mildly spiced New Orleans gumbo filled with steamed rice.
Bowl 12 | Cup 7

SOUP DU JOUR
Ask your server for today's fresh selection
Bowl 10 | Cup 6

APPETIZERS & SALADS

CRAB CROQUETTES 17
Mini crab cakes served with Monica sauce.

HOMEMADE TRUFFLE FRIES 12
Hand cut fries served with truffle aioli.

SPINACH & ARTICHOKE DIP 14
Creamy spinach and artichoke dip served with fried tortilla chips.

LOUISIANA CHICKEN WINGS
New Orleans style wings with plenty of spicy sauce.
Dozen 17 | Half Dozen 10

CAESAR SALAD 16
Traditional Caesar salad tossed with fried artichoke hearts and served with croutons.
Add: Grilled Chicken Breast 4 | Grilled Shrimp 6

CHEESE & CHARCUTERIE PLATTER 22
Assortment of saucisson, cheese, fruits, and nuts.

SANDWICHES

(All sandwiches are served with homemade fries.)

PROSCIUTTO PANINI 20
Hot pressed sandwich made with pesto, prosciutto, and fresh mozzarella.

BBQ CHICKEN PANINI 22
Hot pressed sandwich made with grilled chicken, bbq sauce, and fresh mozzarella.

SHRIMP PO' BOYS 24
Traditional New Orleans shrimp po'boys with shredded lettuce and tomato.

HAMBURGER 20
Fresh beef patty with all the fixings: cheddar cheese, lettuce, tomato, onions, and mayonnaise.

CREOLE CHICKEN SANDWICH 22
A dressed brioche bun with crispy chicken drizzled with Cajun hot sauce, pickles, onion, lettuce, tomato, and mozzarella.

ENTRÉES

RIBEYE 41
A 12-ounce ribeye steak grilled to your liking with roasted onion, house salad, and steak fries.

BLACKENED SNAPPER 34
Served with crawfish étouffée sauce over steamed rice and vegetables.

PASTALAYA 28
A rich, flavorful dish with rotini pasta, sausage, chicken, and shrimp with our traditional Creole spice.

SIDES

GRILLED ASPARAGUS 9
STEAMED VEGETABLES 8
HOMEMADE FRIES 9
ONION RINGS 8

DESSERTS 10

STRAWBERRY SHORTCAKE
PECAN PIE
WHITE CHOCOLATE BREAD PUDDING

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Sales Tax is 11%. For groups of 5 or more there will be a 20% Service Charge added to the bill.