



Dinner Menu

Dinner is served Monday through Saturday from 5:30pm to 9pm.

For Starters

Pan Seared Crab Cakes — 14
Paneéd Louisiana Lump Crabmeat Cakes Served with a Lemon Dill Beurre Blanc

Café Sampler — 12
Crawfish Beignets, Bacon Wrapped Garlic Shrimp, Fried Alligator Tenderloin, Cajun Sausage

Crawfish Beignets — 9
Louisiana Crawfish Tails Blended with Cheeses & Bacon Mire Poix, Topped with a Spicy Creole Mustard Aioli, Garnished with Fried Dill Pickles

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

Crab Au Gratin — 15
Fresh Louisiana Jumbo Lump, Roasted Onions & Peppers in a rich Herb Cheese Sauce, Finished with Toast Points

Bacon Wrapped Shrimp — 8
Grilled Gulf Shrimp Marinated in a Sweet Garlic & Honey Sauce

Drunken Mussels & Clams — 12
Fresh Steamed Prince Edward Isle Mussels & North Atlantic Clams with Leeks & Andouille in a White Wine Garlic Butter

Soups & Gumbos

Soup du Jour — 6
Daily Creation Utilizing the Freshest Ingredients

Roasted Corn & Crab Bisque — 8
Roasted Sweet Corn and Louisiana Crabmeat in a Rich Creamy Bisque

Turtle Soup — 8
Classic New Orleans Inspired Soup with Egg & Sherry Accompaniment

Seafood Gumbo — 8
Louisiana Gulf Seafood in a Rich Shrimp and Crab Stock

Turkey & Andouille Gumbo — 7, 13
Pecan Smoked Turkey and the Finest Local Andouille Sausage

Fresh Salads

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

Café House — 9
A Mixture of Baby Greens Drizzled with Champagne Shallot Vinaigrette Accompanied by Crumbled Maytag Blue Cheese & Roasted

Louisiana Pecans

Caesar — 8

Crispy Hearts of Romaine Lettuce tossed with Caesar Dressing, Parmesan Cheese, & Housemade Croutons

Warm Spinach — 9

Baby Spinach Tossed with an Apple Wood Bacon Pecan Vinaigrette & Red Onions, Chopped Eggs, Fresh Tomatoes, and Gruyere Cheese

Turkey & Andouille Gumbo — 7, 13

Pecan Smoked Turkey and the Finest Local Andouille Sausage

Entrées

Steak Louis XIII — 30

Grilled 6 oz. Center Cut Filet Mignon, Stuffed with Crawfish Tails, Bacon Mire Poix, and Cheeses laid on top Buttered Mashed Potatoes, Wild Mushroom Demi-Glace, Topped with a Crawfish Mornay Sauce, Jumbo Asparagus

Grilled Fish Vermilionville — 28

Fresh Fish du Jour Grilled to Perfection set atop a Smoked Tomato & Roasted Leek Orzo Pasta, Served with Buttery Haricot Verts, Finished with a Roasted Red Pepper Beurre Blanc

New York Strip — 33

Grilled 14 oz. Black Angus Strip Rubbed in Café Seasonings, Served with Sautéed Spinach, Portabella Mushroom Cap, Grilled Red Onions, & Side of Grilled Tomato Demi-Glace

Duck Louisianne — 28

Grilled Maple Leaf Duck Breast over Andouille Sausage & Boursin Cheese Risotto, Roasted Red Pepper Vinaigrette & Buttery Haricot Verts

Veal Osso Bucco — 33

Tender Beef Shank Braised in Red Wine Set atop a Celery Root Mashed Potato with Roasted Root Vegetables, Finished with a Madeira Mushroom

Sauce

Gulf Fish Acadien — 30

Filet seasoned in Café spices and Broiled in a White Wine Butter Laced with a Jumbo Lump Crab Infused Roasted Corn & Herb Beurre Blanc, Laid on a Parmesan Risotto, Jumbo Asparagus

Filet Mignon — 32

8 oz. Pan Seared Center Cut Filet Mignon, Laced with a White Truffle Demi-Glace, Served Over Crispy Shallot Infused Mashed Potatoes, Finished with Baby Carrots & Haricot Verts

Roasted Rack of Lamb — 34

Domestic Lamb Roasted Delicately Served atop a White Bean Cassoulet with Sautéed Swiss Chard, Drizzled with a Lamb Demi-Glace

Café Bouillabaisse — 30

Fresh Sea Scallops, Gulf Shrimp, & Crab Fingers with Mussels, Clams, & Gulf Fish, Served in a Rich Saffron Seafood Broth with Onions, Leeks, & Fennel

Juniper Berry Pork Tenderloin — 26

Juniper Berry & Thyme Brined Pan Seared Pork Tenderloin, Served with Pecan Rice & Sautéed Spinach, Finished with a Steen's Syrup & Blackberry Gastrique

Additional Toppings

Jumbo Lump Crabmeat — 9

Fresh Gulf Shrimp — 7

Louisiana Crawfish Tails — 7

Sautéed Mushrooms — 4

Chef's Specials: Our dishes are composed of strictly fresh and seasonal ingredients; quantities may be limited. We apologize if we run out of any of these items during the evening.