

OFFICE BISTRO

BREAKFAST

THE TRADITIONAL BREAKFAST \$10.95
FLUFFY FARM HOUSE SCRAMBLED EGGS WITH HOME STYLE HASH BROWNS, SERVED WITH YOUR CHOICE OF APPLE WOOD SMOKED BACON OR MAPLE SAUSAGE PATTIES BISCUITS AND GRITS.

FARM HOUSE BREAKFAST \$11.95

EGGS BENEDICT \$12.95
POACHED EGGS AND CANADIAN BACON ON BUTTERY GRILLED FRENCH BREAD ROUNDS TOPPED WITH HOLLANDAISE SAUCE AND SERVED WITH CREOLE HASH BROWNS AND FRESH FRUIT SALAD

OMELETTE
WITH SAUTÉED SPINACH, CHEESE, TOMATO, AND MUSHROOM OMELETTE

EGGS LOUISIANA \$12.95
TWIN CREAMY CRAWFISH CAKES TOPPED WITH POACHED EGGS AND SEAFOOD NANTUA SAUCE SERVED WITH CREOLE HASH BROWNS AND FRESH FRUIT SALAD

EGGS SARDOU \$12.95
POACHED EGGS ON ARTICHOKE BOTTOM ROUNDS, SERVED ON A BED OF CREAMY SPINACH AND COVERED WITH HOLLANDAISE SAUCE, WITH CREOLE HASH BROWNS AND FRESH FRUIT SALAD

BLUEBERRY FRENCH TOAST

STRAWBERRY FRENCH TOAST

LOUISIANA PAN PURDUE (BRANDED FRENCH TOAST) \$11.95
FRENCH BREAD DIPPED INTO REDUCED BRANDY CINNAMON EGG MIXTURE SEARED ON A GRIDDLE, SPRINKLED WITH POWDERED SUGAR AND DRIZZLED WITH BUTTERY PECAN SYRUP, TOPPED WITH APPLE SMOKED BACON AND FRESH FRUIT SALAD

PANCAKES BREAKFAST \$10.95
REGULAR, BLUEBERRIE AND CHOCOLATE CHIP PANCAKES, BACON OR SAUSAGE WARM SYRUP SCRAMBLED EGGS ORANGE JUICE.

BREAKFAST BURRITO

BREAKFAST SAUSAGE AND BACON CHIMICHANGA

BREAKFAST SIDES

ASSORTED MINI QUICHE
HANDMADE MINI FLAKEY PASTRY, QUICHE LORRAINE, SPINACH & GRUYERE, SEAFOOD AND FONTINA

SIGNATURE CHEESE GRITS

THICK CUT CRISPY APPLE WOOD SMOKED BACON

GRITS

FRUIT PARFAIT

YOGURT \$2.25

BAGELS, CREAM CHEESE AND JELLY \$2.65

COFFEE CAKE

BEIGNETS \$6.75

BLUEBERRY MUFFINS \$2.25

FRESH SEASONAL FRUIT SALAD

LUNCH ITEMS

SALADS

SIGNATURE HOUSE SALAD

SALAD OF MIXED BABY GREEN, ROAIM CUCUMBERS, GRAP TOMATOES AND CROUTONS AND ASSORTED DRESSINGS

STRAWBERRY BLUES SALAD

FRESH BABY SPINACH, MIXED WITH SLICED STRAWBERRIESPURLE, SLICED PURLE ONION, SALEMVILLE BLUE CHEESE, SUGAR ROASTED WALNUTS TOSSED IN A POPPY SEED VINAIGRETTE.

CAESAR SALAD

FRESH CHOPPED HEARTS OF ROMAINE, GRATED PARMIGIANO REGGIANO CHEESE, AND HOUSE MADE CREAMY CAESAR DRESSING WITH HERB CROUTONS.

CHOPPED COBB SALAD WITH FRESH SLICED AVOCADOS

CHOPPED ROMAINE, DICED TOMATOES, APPLE WOOD SMOKED BACON, SALEMVILLE AMISH BLUE CHEESE, CHOPPED HARD BOIL EGGS, AVOCADO SLICES, TOSSED WITH A GARLIC HERB RED WINE VINAIGRETTE

SOUPS

SEAFOOD GUMBO

SOUTHERN COOKING

SEAFOOD AND ANDOUILLE SAUSAGE JAMBALAYA

SAUTÉED SHRIMP, CRAWFISH, AND ANDOUILLE SAUSAGE, TOMATOES WITH HERBS, SPICES AND LOUISIANA SHORT GRAIN RICE COOKED TO PERFECTION

- SMOTHERED PORK CHOP
- GRILLED MARINATED PORK STEAK
- FRIED PORK CHOPS
- CAJUN CHICKEN FRICASSÉE
- CHICKEN AND DUMPLINGS
- CHICKEN AND ANDOUILLE SAUSAGE JAMBALAYA
- SOUTHERN MEATLOAF AND GRAVY
- HAMBURGER STEAK AND GRAVY
HAND-MADE HAMBURGER STEAK WITH SAUTÉED ONIONS
- SLOW ROASTED BEEF POT ROAST

PASTA ENTREE'S

- LASAGNA CLASSICA** \$11.95
TRADITIONAL LASAGNA WITH RICOTTA, PARMESAN, AND MOZZARELLA CHEESE, LAYERED WITH ITALIAN MEAT SAUCE TOPPED WITH MOZZARELLA.
- CAJUN CHICKEN PASTA** \$11.95
THIN SLICES OF BLACKED CHICKEN BREAST, MUSHROOMS, DICED TOMATOES IN A CREAMY GARLIC PARMESAN SAUCE TOSSED WITH PENNE PASTA WITH GREEN ONIONS.
- SPAGHETTI AND MEABALLS** \$11.95
LARGE HOMEMADE MEATBALLS WITH PARMASON CHEESE SEANSONING AND SIMMERE IN OUR HOUSE MARINARA SAUCE WITH RED WINE AND ITALION HEARBS SERVED OVER THINE SPAGETTI AND FRESH GRATED PARMASON CHEESE. SIGNATURE GARLIC BREAD, CEASAR SALAD, CHEF VEGTABLE OF THE DAY, HOUSE SELECTION OF DESSERT.
- GRILLED CHICKEN CARBONARA**
GRILLED SLICES OF CHICKEN BREAST WITH SAUTÉED BACON, ROASTED RED PEPPERS IN A GARLIC CREAM TOSSED WITH VERMICELLI PASTA
- SHRIMP & CHICKEN CARBONARA** \$13.95
THIN SPAGETTI TOSSED WITH A CREAMY SAUCE WITH APPLE WOOD SMOKED BACON AND RED AND YELLOW PEPPERS, GREEN ONOINS IN A CREAMY SAUCE TOPPED WITH FRESH GRATED PARMASON CHEESE.
- CRAWFISH FETTUCCHINI** \$12.95
SAUTÉED CRAWFISH TAILS IN A CREAMY FETTUCCHINE SAUCE, SEASONED AND TOSSED WITH FETTUCCHINE PASTA AND FRESH GRATED PARMASON CHEESE.
- SHRIMP PORTOFINO** \$12.95
SAUTÉED GULF SHRIMP TOSSED WITH BOW TIE PASTA, SPINACH, MUSHROOMS, SUN-DRIED TOMATOES, PROSCIUTTO IN A FONTINA CREAM SPRINKLED WITH MANCHEGO CHEESE.

CHICKEN TETRAZZINI \$11.95
CHICKEN WITH SAUTÉED MUSHROOMS, DICED TOMATOES AND SEASONINGS IN A CREAMY TETRAZZINI SAUCE, TOSSED WITH VERMICELLI PASTA

WILD CHICKEN PASTA AL FORNO \$12.95
GRILLED CHICKEN BREAST TOSSED WITH SAUTÉED WILD MUSHROOMS, CARAMELIZED ONIONS AND SUN-DRIED TOMATOES IN A SMOKED GOUDA CREAM TOSSED WITH BOWTIE PASTA FINISHED IN THE OVEN WITH A SEASONED BREADCRUMB WITH GARLIC AND OREGANO

CHICKEN ENTREE'S

STUFFED CHICKEN MARSALA \$12.95
PAN SAUTÉED CHICKEN BREAST STUFFED WITH MUSHROOMS PROSCIUTTO AND SMOKED GOUDA CHEESE TOPPED WITH MARSALA WINE SAUCE AND SERVED WITH CREAMY GARLIC MASHED POTATOES, CHEF VEGTABLES OF THE DAY, SALAD OF MIXED GREENS WITH TOMATOES, CUCUMBERS, SILVERED CARROTS AND ASSORTED DRESSING AND HOUSE SELECTION OF DESSERT.

PARMESAN RANCH CHICKEN

SWEET AND SOUR CHICKEN BITES
TENDER BITE SIZE PIECES OF BATTERED FRIED BREAST OF CHICKEN TOSSED WITH A SWEET AND SOUR SAUCE

NEW ORLEANS CREOLE GRILLED CHICKEN \$12.95
MARINATED GRILLED CHICKEN BREAST TOPPED WITH A CREOLE HONEY BUTTE, SERVED WITH GARLIC HERB-ROASTED NEW POTATOES, CHEF VEGTABLES OF THE DAY, SALAD OF MIXED GREENS WITH TOMATOES, CUCUMBERS, SLIVERED CARROTS AND ASSORTED DRESSING, AND HOUSE SELECTION OF DESSERT.

LEMON CHICKEN ROMANO

PARMESAN-CRUSTED CHICKEN BREAST WITH WILTED SPINACH ARTICHOKE WITH A LEMON BUTTER SAUCE

JALAPENO CRÈME CHEESE CHICKEN WRAPPED IN BACON AND GRILLED

GRILLED MARINATED APRICOT GLAZED CHICKEN BREAST

CHICKEN CORDON BLEU

CHICKEN IBERIA

BLACKENED CHICKEN BREAST TOPPED WITH SAUTÉED GULF SHRIMP IN A GARLIC CREAM SERVED WITH SEASONED ANGEL HAIR PASTA

GREEK CHICKEN WITH CREAM SPINACH WRAPPED IN FILO DOUGH

CHICKEN PICCATA

CHICKEN SCAMPI \$11.95
PAN SAUTÉED CHICKEN BREAST TOPPED WITH A LEMON BUTTER SCAMPI SAUCE, SERVED WITH ANGEL HAIR PASTA TOSSED WITH SUN-DRIED TOMATOES AND PARMESAN CHEESE, BASIL GLAZED CARROTS, SALAD OF MIXED GREENS WITH TOMATOES, CUCUMBERS, SLIVERED CARROTS AND ASSORTED DRESSING AND HOUSE SELECTION OF DESSERT.

CHICKEN OSCAR \$12.95
SAUTÉED BREAST OF CHICKEN TOPPED WITH ASPARAGUS, ARTICHOKE HEARTS AND MUSHROOMS LACED WITH HOLLANDAISE SAUCE, SERVED WITH ANGEL HAIR PASTA WITH SUN-DRIED TOMATOES AND PARMESAN

CHICKEN MARSALA

SEAFOOD ENTREE'S

EGGPLANT PIROGUE STUFFED WITH CRAWFISH TAILS AND SHRIMP ... \$14.95
IN A LOUISIANA BAYOU SAUCE
FRIED EGGPLANT BOAT SMOTHERED WITH LOUISIANA BAYOU SAUCE WITH SAUTÉED CRAWFISH TAILS AND SHRIMP SERVED ON TOP BASMATI PILAF, CHEF VEGETABLES OF THE DAY

BLACKENED TILAPIA PONTCHARTRAIN
BLACKENED FILET OF LONG FIN TILAPIA TOPPED WITH A SHRIMP CREOLE HONEY BUTTER SAUCE.

CATFISH ASHLEY \$13.95
PAN-SAUTEED CATFISH FILET TOPPED WITH CRAWFISH EUTOFEE SERVED WITH SEASONED ANGEL HAIR PASTA, CHEF VEGETABLES OF THE DAY

BLACKENED CATFISH WITH CRAWFISH ÉTOUFFÉE

FISH TACOS

FRIED CATFISH STRIPS \$13.95
CORN FLOUR DUSTED CATFISH STRIPS DEEP FRIED, SERVED WITH A CREOLE REMOULADE AND SIGNATURE'S TARTER SAUCE, OVEN FRIED NEW POTATOES WITH GALIC AND PARLEY, SMOTHERED COLLARD GREENS AND CORN BREAD HOUSE SALAD AND HOUSE SELECTION OF DESSERT.

GRILLED CHICKEN BREAST WITH CRAWFISH ÉTOUFFÉE

BEEF ENTREE'S

BBQ BRISKET WITH TANGY BBQ SAUCE

PORK ENTREE'S

STUFFED PORKLOIN
GRILLED PORK LOIN WITH CORN BREAD STUFFING WITH APPLE, BACON LACED WITH A MARSALA WINE SAUCE

GRILLED PORK LOIN WITH RUM PEACH GLAZE

APPLE AND BACON STUFFED PORK LOIN
PORK LOIN WITH CORN BREAD STUFFING WITH, SAUTÉED MUSHROOMS, SMOKED BACON, DICED APPLES, WITH TOPPED WITH A MARSALA WINE SAUCE.