

Café Burnside

~Starters~

- Bisque of Curried Pumpkin, Crawfish and Corn
\$8
- Chicken and Andouille Gumbo
\$8
- Fried Alligator
Tossed in sweet chili glaze
\$10
- House Salad
\$7
- Caesar Salad
\$8
- (With Crawfish \$14 and with Chicken \$14)

River Road Buffet

- Chicken & Andouille Gumbo
Caesar Salad
Cornmeal Fried Catfish
Chili Glazed Roasted Chicken
Crawfish Etouffee
Red Beans, Sausage and Rice
Shrimp and Mushroom Pasta
Roasted Vegetables
White Chocolate Bread Pudding
\$25
inclusive with non-alcoholic drink & coffee

~Entrees~

- Shrimp and Spinach Pasta**
Louisiana gulf shrimp, and penne pasta tossed in roasted red pepper and spinach cream,
served with fried bread
\$16
- Eggplant Napoleon**
Crispy fried medallions of eggplant, layered with jumbo-lump crabmeat
in a saffron cream sauce, served with vegetables
\$20
- Turkey and Brie Sandwich**
Thinly sliced turkey breast, brie cheese, leafy lettuce and Louisiana fig spread,
on toasted multigrain bread, served with sweet potatoe fries
\$12
- Crown Jewel Hamburger**
Grilled 7oz burger topped with cheese, bacon, mayo, ketchup, lettuce, tomato
and onion, served with French fries
\$12
- Seafood Po-Boy**
Your choice of shrimp or oysters, crispy fried and served on French bread
with shredded lettuce, tomatoes and Creole mayonnaise
\$14
- Bourbon Shrimp**
Pan sautéed jumbo shrimp in a Wild Turkey glaze,
served with roasted potatoes and green beans
\$16
- Pork Chop Preston**
Grilled double cut pork chop with white beans puree and braised greens
\$20
- Chicken Louisiane**
Pan seared skin-on breast of chicken with tabasco honey glaze, stone ground grits, and heir-
loom carrots
\$16
- Flank Steak**
Charbroiled with grilled vegetables, roasted fingerling potatoes
\$24
- Blackened Red Snapper**
Served with crawfish and artichoke risotto and lemon beurre blanc
\$20

Coffee & Beverages \$2.50

We add a 20% service charge to all parties of 6 people, or larger

Executive Chef: Jeremy Langlois