~Starters~

Eggplant Belle Rose
Crispy fried medallion of eggplant
with jumbo-lump crabmeat in a saffron cream
$12

Bisque of Curried Pumpkin, Crawfish and Corn
Our signature soup: Pumpkin, curry and corn
finished with Louisiana crawfish
$8

Chicken and Andouille Gumbo
Our interpretation of a southern classic
$8

House
Toasted pecans and mixed greens
tossed with a cane syrup and balsamic vinaigrette
$8

~Entrees~

Eggs Creole
Poached eggs and a fried soft shell crab
set over a fluffy biscuit and creamed spinach
$18

Jumbo-Lump Crab and Mango Cake Salad
Crispy sautéed with chipotle remoulade sauce
served with a bed of organic greens
tossed in Steen’s cane syrup balsamic vinaigrette
$18

Crawfish and Brie Omelette
Three egg omelette with Louisiana crawfish, brie cheese
and spinach served with apple wood bacon
$20

Pork Chop Preston
Grilled double cut Pork chop
on Rosemary Garlic mashed potatoes and Bacon cream
sauce
$20

Seafood Crepes
Herb crepe filled with lump crab meat, shrimp and crawfish
in a cream cheese Mornay sauce topped with hollandaise
$26

Veal Grits and Grillades
Smothered fried veal with stone ground grits
$18

Tournedos of Beef
Grilled tournedos of filet mignon,
topped with a wild mushroom demi-glace
served with a brown butter potato hash
$26

~Desserts~

Turtle Cheese Cake
New York cheese cake served with
chocolate, caramel and toasted pecans

Bread Pudding
Topped with a crème anglaise

Waffles
Topped with champagne, braised berries
All Desserts $8