

Sunday Brunch

Sunday 11am – 3pm

~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

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*



~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