

Houmas House Lunch and Dinner Menu

Updated June 15

~Starters~

Crab and Mango Cake \$15

Crispy sautéed crab and mango cake served with a chili remoulade sauce

Bisque of Curried Pumpkin, Crawfish and Corn \$8

Chicken and Andouille Gumbo \$8

Houmas House Salad \$8

Mixed greens tossed with Steen's Cane Syrup vinaigrette, finished with Belle Ecorce blue cheese, roasted pecans, cranberries and garnished with julienned pears

Classic Caesar Salad \$8

(Add grilled chicken \$14)

~Entrees~

Crown Jewel Hamburger

Grilled 7oz burger topped with cheese, bacon, mayo, ketchup, lettuce, tomato and onion, served with French fries
\$14

Seafood Po Boy

Your choice of shrimp or oysters, crispy fried and served on New Orleans French bread with shredded lettuce, tomatoes, and Creole mayonnaise
\$14

Lasagna with a New Orleans Style Red Gravy

Alternating layers of pasta, New Orleans style red gravy and parmesan cheese
Petite \$12, Full size \$21

Breast of Chicken

Skin on breast of chicken, served stone ground grits and roasted carrots, and rum spiked Houmas House beehive honey glaze
\$21

Eggplant Napoleon

Crispy fried medallions of eggplant, layered with jumbo-lump crabmeat in a saffron cream sauce, served with vegetables
\$25

Shrimp Orleans

Gulf shrimp, sweet peas and baby heirloom tomatoes, with fettuccine pasta and parmesan cheese
\$21

Louisiana Beef Short Ribs

Slow braised, with locally grown mushrooms atop White Oak Estate stone ground grits
\$28

Steak Carriage House

Wagyu 10oz New York Strip or USDA Prime 8oz Filet Mignon served with potato puree and asparagus
\$40 (A9 Wagyu Filet Mignon \$60)

~Desserts~

Turtle Creole Cream Cheese Cheesecake Bittersweet Chocolate Cake with Raspberry Coulis

White Chocolate Bread Pudding

\$8