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