



THE CARRIAGE HOUSE

- LUNCH & DINNER MENU -

STARTERS

CRAB AND MANGO CAKE

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

\$15

BISQUE OF CURRIED PUMPKIN, CRAWFISH AND CORN

\$8

CHICKEN AND ANDOUILLE GUMBO

\$8

HOUMAS HOUSE SALAD

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

\$8

CLASSIC CAESAR SALAD

\$8

(ADD GRILLED CHICKEN \$14)

THE CARRIAGE HOUSE

- LUNCH & DINNER MENU -

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)

PORK CHOP

Double cut pork chop with Houmas House grown satsuma and Creole Mustard Glaze, sweet potato puree, and crispy brussels sprouts

\$28

EXECUTIVE CHEF

JEREMY LANGLOIS