

The Carriage House Restaurant

AT HOUMAS HOUSE ESTATE & GARDENS

STARTERS

CRAB & MANGO CAKE | \$16

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

LOUISIASIAN RIBS | \$14

Slow cook pork ribs with Louisiana sugar, soy, Thai chili glaze, and sesame seeds

TURTLE SOUP | \$10

Classic New Orleans turtle soup, served with sherry and hard boiled eggs

HOUMAS HOUSE SALAD | \$10

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

WEDGE SALAD | \$10

Iceberg wedge, with house made chive buttermilk ranch dressing, crispy bacon, and baby heirloom tomatoes

CHARCUTERIE & CHEESE BOARD | \$18

Chefs selections of sausages, prosciutto, cured meats, and cheeses, served with fig preserves, Creole mustard and pickled okra

BISQUE OF CURRIED PUMPKIN, CRAWFISH & CORN | \$10

Houmas House's signature soup

CHICKEN & ANDOUILLE GUMBO | \$10

Classic Louisiana recipe, served with steamed rice

CLASSIC CAESAR SALAD | \$10

Romaine lettuce, herb croutons, and parmesan cheese tossed in traditional Caesar dressing

Add Grilled Chicken | \$16

ENTREES

CROWN JEWEL HAMBURGER | \$16

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

LOUISIANA SEAFOOD PO BOY | \$16

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

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ENTREES

LASAGNA WITH A NEW ORLEANS STYLE RED GRAVY | PETITE \$14 | FULL SIZE \$24

Alternating layers of beef, pasta, New Orleans style red gravy and parmesan cheese

EGGPLANT NAPOLEON | \$30

Crispy fried medallions of eggplant, layered with jumbo-lump crabmeat and in a saffron cream sauce

RED FISH | \$36

Almond and herb crusted fillet, with Cajun dirty rice, Tabasco butter sauce, and topped with jumbo lump crab

BEEF SHORT RIBS | \$30

Slow braised, with heirloom roasted carrots and Abita Root Beer glaze, atop potato puree

DIVER SCALLOPS | \$30

Grilled diver scallops, White Oak Estate stone ground grits, sweet pea puree, and mango salsa

SHRIMP PESTO PASTA | \$25

Gulf shrimp, orecchiette pasta tossed in homemade pesto sauce, topped with balsamic marinated baby heirloom tomatoes

PORK CHOP | \$30

Double cut pork chop sweet potato puree, crispy brussels sprouts and tasso cream

STEAK CARRIAGE HOUSE | \$45 | A9 WAGYU FILET MIGNON | \$75

Wagyu 10oz New York Strip or USDA Prime 8oz Filet Mignon served with roasted fingerling potatoes, blistered tomatoes, and broccolini
