



THE CARRIAGE HOUSE

– LUNCH & DINNER MENU –

STARTERS

CRAB AND MANGO CAKE

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

\$18

PORK CHEEKS

Slow braised with White Oak Estate stone ground yellow corn grits and natural jus

\$18

SMOKED SALMON TART

Smoked salmon, with honey goat cheese and flaky pastry served with lemon aioli

\$18

LOUISIASIAN RIBS

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

\$18

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SOUP AND SALAD

BISQUE OF CURRIED PUMPKIN, CRAWFISH AND CORN

Houmas House signature soup
\$12



CHICKEN AND ANDOUILLE GUMBO

Classic Louisiana recipe, served with
steamed rice
\$12



HOUMAS HOUSE SALAD

Mixed greens tossed with Steen's
Cane Syrup vinaigrette, finished with
bleu cheese, roasted pecans,
cranberries and garnished with
julienned pears
\$12

CLASSIC CAESAR SALAD

Romaine lettuce, herb croutons and
parmesan cheese
tossed in traditional Caesar dressing
\$10 (Add grilled chicken \$8)

WEDGE SALAD

Iceberg wedge with blue cheese
ranch, seasonal berries and thick cut
bacon
\$10



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ENTREES

CROWN JEWEL HAMBURGER

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

\$18

LOUISIANA 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, served with fries

\$18

BREAST OF CHICKEN

Grilled, with braised cabbage and pepper jelly glaze

\$28

DIVER SCALLOPS

Grilled diver scallops, White Oak Estate stone ground grits, chili pepper vinaigrette and mango salsa

\$34

EGGPLANT NAPOLEON

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

\$35

SHRIMP AND HEIRLOOM TOMATO SCAMPI

Gulf shrimp and fusilli pasta tossed in garlic with baby heirloom tomatoes and white wine sauce

\$28

RED FISH

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

\$40

PORK CHOP

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

\$32

BEEF SHORT RIBS

Slow braised, with roasted beets, celery root and potato puree, with apple brandy jus

\$34

STEAK CARRIAGE HOUSE

Wagyu 10oz New York Strip or USDA Prime 8oz Filet Mignon served with roasted fingerling potatoes, blistered tomatoes and broccolini
\$48 (A9 Wagyu Filet Mignon \$75)