



# THE CARRIAGE HOUSE

– LUNCH & DINNER MENU –

## STARTERS

### **CRAB AND MANGO CAKES**

Crispy sautéed crab and mango cake served with a chili remoulade sauce  
\$20

### **DIVER SCALLOPS**

Pan seared, with Houmas House beehive honey and parsley gastrique, pickled radishes, smoked paprika oil, and Louisiana caviar  
\$20

### **CAJUN SHRIMP AND AVOCADO TOAST**

Spicy poached gulf shrimp served with avocado, lemon, and Houmas House beehive honey, on toasted local St. Bruno bread, topped with lemon aioli  
\$16

### **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)

### **ROASTED BEET SALAD**

Roasted beets, honey goat cheese,  
arugula, toasted almonds, shaved  
carrots, and citrus vinaigrette  
\$12





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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

### **Blackened Blue Shrimp and Grits**

Grilled blackened gulf shrimp served on White Oak Estate stone ground blue corn grits, topped with tasso cream sauce

\$30

### **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

### **Red Fish**

Pan seared fillet, on Creole tomato risotto, topped with jumbo-lump crab in lemon cream sauce

\$40

### **Breast of Chicken**

Charbroiled skin on breast of chicken, basted with Steen's cane syrup barbeque sauce, served with sweet potato puree, and baby

zucchini

\$28

### **PORK CHOP**

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

\$35

### **Lasagna**

Fresh pasta layered with ground beef, ricotta cheese, and house made marinara sauce

\$24

### **BEEF SHORT RIBS**

Slow braised, with green bean almondine, potato puree, and mushroom jus

\$35

### **EGGPLANT NAPOLEON**

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

\$35

### **STEAK CARRIAGE HOUSE**

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

\$55 (A9 Wagyu Filet Mignon \$75)