



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

THE CARRIAGE HOUSE

– LUNCH & DINNER MENU –

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



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

\$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

Lasagna

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

\$24

EGGPLANT NAPOLEON

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

\$35

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

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

\$35

BEEF SHORT RIBS

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

\$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)

~Cocktails~

MINT JULEP \$10

Maker's Mark Bourbon, mint, sugar,
Bogart's Barrel-Aged Bitters

SAZERAC COCKTAIL \$13

Sazerac Rye, sugar, Peychaud bitters & Angostura Bitters,
a dash of Legendre Herbsaint, lemon peel

OLD-FASHIONED WHISKEY COCKTAIL \$12

Russel's Rye 6-year Whiskey, sugar, Angostura Aromatic &
Orange Bitters, lemon & orange peels

KIR ROYAL \$11

Simmonet-Febvre Brut, Crème de Cassis

FRENCH 75 \$13

Cognac or Gin, sugar, lemon juice,
Prosecco, lemon spiral

FRENCH MARTINI \$13

Absolut Vanilla Vodka, Chambord, pineapple juice,
Prosecco, lemon peel

HURRICANE \$13

Sugarfield Spirits Rum, fresh lime juice, Cocktail & Sons
Fassionola, lime peel

BRANDY ALEXANDER \$14

Cognac, Tempus Fugit Crème de Cacao, Angostura Cocoa bitters,
half & half, fresh nutmeg

*(All of our cocktails are hand-crafted and can take a few
moments to make. We appreciate your patience!)*

~Wines~

Bubbles

Glass Bottle

Adami Garbél Prosecco, Veneto, Italy	\$10	\$36
Simonnet Febvre Crément Brut, Bourgogne, FR	\$11	\$38

Whites

Saurus Pinot Noir Rosé, Patagonia, Argentina	\$9	\$32
J & H Selbach Riesling, Mosel, Germany	\$9	\$34
Maso Canali Pinot Grigio, Trentino, Italy	\$10	\$36
Whitehaven Sauvignon Blanc, Marlborough, NZ	\$11	\$40
Josh Cellars Reserve Chardonnay, North Coast, CA	\$10	\$38

Reds

J Vineyard & Winery California Pinot Noir, CA	\$12	\$46
William Hill Cabernet, North Coast, CA	\$12	\$46
Louis M. Martini Cabernet, Sonoma Coast, CA	\$14	\$52
Columbia Winery Merlot, Columbia Valley, WA	\$9	\$30
Locations by Dave Phinney "CA" California Blend, CA	\$12	\$46

*Inquire about our Grand Wine List
for a complete selection of wines available by the bottle*

Beer available by the bottle

Abita Amber	\$5.50	Canebrake	\$4.75
Abita "The Boot"	\$5.50	Coors Light	\$4.75
Abita Andygator	\$5.50	Corona	\$5.50
Abita Purple Haze	\$5.50	Heineken	\$5.50
Abita Turbo Dog	\$5.50	Lagunitas IPA	\$5.50
Abita Seasonal	\$5.50	Michelob Ultra	\$4.75
Blue Moon	\$5.50	Miller Lite	\$4.75
Bud Light	\$4.75	Yuengling	\$4.75
Budweiser	\$4.75		