

# Café Burnside

## ~Starters~

**Bisque of Curried Pumpkin Crawfish and Corn**

\$6

**Chicken and Andouille Gumbo**

\$4

**Caesar Salad**

\$7

**Onion Rings**

\$4

## ~Entrees~

**Grilled Chicken Caesar Salad**

*Served with tender romaine lettuce and parmesan cheese*

\$10

**Crawfish Salad**

*Crispy fried Louisiana crawfish tails served with organic greens tossed in Steen's cane syrup balsamic vinaigrette*

\$10

**Red Beans and Rice**

*Served with a link of smoked Louisiana sausage*

\$7

**Crown Jewel Hamburger**

*Grilled 9oz burger, topped with cheese, lettuce, tomato, served with French fries.*

\$9

**Turkey and Brie Sandwich**

*Thinly sliced turkey breast, Brie cheese, leafy lettuce and Louisiana fig spread on toasted gourmet bread, served with Louisiana Kettle Chips*

\$8

**Seafood Po-Boy**

*Your Choice of shrimp or oysters crispy fried and served on French bread with shredded lettuce, tomatoes, and Creole mayonnaise*

\$8

**Rosemary Chicken Breast**

*Served with garlic smashed potatoes, buttered baby carrots and tomato buerre blanc*

\$12

**Louisiana Seafood Pasta**

*Penne Pasta tossed in Creole tomato cream sauce*

\$12

**Catfish Wade Hampton**

*Cornmeal fried fillet of catfish atop spiced andouille rice pilaf, smothered in crawfish etoufee*

\$12

**Jumbo-Lump Crab and Mango Cake Salad**

*Crispy sautéed with chipotle remoulade sauce served with a bed of organic greens tossed in Steen's cane syrup balsamic vinaigrette*

\$14

**Filet Mignon**

*Charbroiled and served with brandy demi-galce, baby vegetables*

\$25

## ~Desserts~

**New York Cheese**

**German Chocolate Cake**

**White chocolate bread pudding**

*All Desserts \$5*

**Executive Chef**  
Jeremy Langlois

**Chef de Cuisine**  
Chris Foster