

# Café Burnside

## ~Starters~

### **Bisque of Curried Pumpkin Crawfish and Corn**

\$6

### **Chicken and Andouille Gumbo**

\$6

### **Caesar Salad**

\$7

### **Onion Rings**

\$6

## ~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*

\$12

### **Tuna Grace**

*Pan seared tuna steak on corn Maque Choux topped with tomato and caper chutney*

\$18

### **Red Beans and Rice**

*Served with a link of smoked Louisiana sausage, we offer brown rice*

\$9

### **Turkey and Brie Sandwich**

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

\$9

### **Crown Jewel Hamburger**

*Grilled 9oz burger, topped with cheese, bacon, mayo, lettuce, tomato, and grilled onion served French fries.*

\$12

### **Seafood Po-Boy**

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

\$12

### **Chicken Anderson**

*Paneed breast of chicken served with vegetable risotto and yellow tomato marinara sauce*

\$14

### **Louisiana Seafood Pasta**

*Louisiana crawfish and gulf shrimp sauteed served with penne Pasta tossed in Creole tomato cream sauce*

\$15

### **Catfish Wade Hampton**

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

\$14

### **Bourbon Shrimp**

*Pan sautéed jumbo shrimp tossed in a Jack Daniels glaze and served with roasted potatoes and sweet peas*

\$14

### **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*

\$15

### **Pork Chop Preston**

*Grilled double cut pork chop on rosemary garlic mash potatoes, Voodoo greens, topped with bacon jus*

\$18

### **Rib Eye**

*Charbroiled and served with charred onion butter, and baby vegetables*

\$20

## ~Desserts~

### **Turtle Cheese Cake**

### **German Chocolate Cake with Berry Coulis**

### **Sticky Toffee bread pudding**

*All Desserts \$6*

**Executive Chef**  
*Jeremy Langlois*

**Chef de Cuisine**  
*Chris Foster*