

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

\$10

Smoked Salmon Salad

Thinly sliced smoked salmon served with fresh avocado, honey basil dressing, and crisp greens

\$14

Red Beans and Rice

Served with a link of smoked Louisiana sausage

\$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

\$9

Crown Jewel Hamburger

Grilled 9oz burger, topped with cheese, mayo, lettuce, tomato, and 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

Panreed 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

Veal Ardoin

Pan sauteed medallions of veal, set on tomato and chèvre orzo pasta and topped with oyster mushroom brandy cream sauce

\$18

Filet Mignon

Charbroiled and served with brandy demi-glace, baby vegetables

\$25

~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