

# 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, 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**

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

### **Eggs Creole**

Poached eggs set atop crispy fried eggplant medallions and smoked sausage, then covered with hollandaise sauce

\$12

### **Grits and Grillades**

Tender medallions of veal stewed in Spanish style gravy and served over cheese grits

\$16

### **Filet Mignon**

Charbroiled and served with brandy demi-glace, baby vegetables

\$25

## ~Desserts~

### **New York Cheese**

### **Homemade Chocolate Cake with Berry Coulis**

### **Sticky Toffee bread pudding**

All Desserts \$6