

Le Petite Houmas Restaurant

~Starters~

Crab and Mango Cake

Crispy sautéed and served with chipotle remoulade sauce

14

Eggplant Belle Rose

Crispy medallion of fried eggplant topped with jumbo lump crab meat and sauce hollandaise

12

Bisque of Curried Pumpkin Crawfish and Corn

Houmas Houses Signature soup

8

Chicken and Andouille Gumbo

Classic house recipe dating back two hundred years

8

Houmas House Salad

Saga blue cheese, fire-roasted pecans and organic greens tossed with cranberry vinaigrette and garnished with julienne pears

8

~Entrees~

Crown Jewel Hamburger

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

14

Grilled Chicken Caesar Salad

Served with tender romaine lettuce and parmesan cheese

14

Crawfish Salad

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

14

Eggs Creole

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

14

Black Drum

Pan sautéed fillet on sauce meuniere, topped with jumbo-lump crab meat, served with garlic mash potatoes and vegetables

22

Lobster and Creole Tomato Risotto

Papaya stuffed lobster on Louisiana crawfish tails on Creole tomato risotto

26

Louisiana Seafood Pasta

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

18

Catfish Wade Hampton

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

18

Bourbon Shrimp

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

18

Grits and Veal Grillades

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

18

Breast of Duck

Grilled breast of duck fanned on smashed candied yams served with asparagus and drizzled with praline pecan sauce

24

Pork Chop Preston

Grilled double cut pork chop, herb rubbed and served with garlic mash potatoes and Voodoo greens, topped with bacon jus

18

Tournedo of Beef

Grilled medallions of Filet Mignon, topped with sauteed oyster mushrooms and brandy demi-glace, served with roasted potatoes and asparagus

24

~Desserts~

Turtle Cheese Cake

New York cheese cake served with chocolate, caramel, and toasted pecans

Sticky Toffee Bread Pudding

Brown sugar and date bread pudding covered in toffee sauce

Cornmeal Pecan Pancakes

Topped with Champagne marinated berries and vanilla ice cream

All Desserts 8