



2010 *Dinner Menu*

(225) 755-0680
18400 Boulevard Louisiane
Baton Rouge, LA 70810

Appetizers

Shrimp Cocktail

Jumbo shrimp served martini style with house-made cocktail sauce and fresh lemon 7-

Eggplant Louisiane

Panko crusted eggplant topped with crab meat and smoked tomato hollandaise, garnished with fried basil 8-

Peking Duck Wings

Half a pound of crispy fried duck wings tossed in sweet and spicy blackberry hoi-sin sauce with fresh scallions and toasted cashews 8-

Jumbo Lump Blue Crab Cake

Sided with habanero pepper jelly 10-

Sesame Seared Ahi

Sesame seed crusted, Sashimi grade tuna set on seaweed salad with pickled ginger, soy syrup, and wasabi 10-

Soups

Gumbo Du Jour

Cup 6- Bowl 8-

Soup Du Jour

Cup 4- Bowl 6-

Salads

House Salad

Mixed greens, oven dried tomatoes, candied pecans, aged Balsamic vinaigrette, crumbled Feta 4-

Club House Caesar

Shaved Parmesan, toasted Focaccia, royal Caesar dressing 4-

Lettuce Wedge

Crisp iceberg, blue cheese dressing, fresh diced tomato, red onion, cracked black pepper 4-

continued...

Salads

(continued)

Crispy Crawfish Salad

Fried crawfish, baby spinach, apple smoked bacon,
cherry tomatoes, house made honey mustard 10-

Insalata Caprese

Roma tomato, fresh Mozzarella, organic basil, red onion,
Blood orange balsamic reduction, extra virgin olive oil 6-

Seafood Salad

Shrimp and crab Ceviche with cucumber, shallots and fresh
dill tossed with baby spinach and cilantro vinaigrette 12-

Spring Chicken Salad

Roasted chicken breast on a bed of field greens with grapes, walnuts
and crumbled blue cheese, served with pickled shallot vinaigrette 10-

Entrees

Boneless Pork Chops

Twin 4oz flame broiled, honey-brined chops
with wild rice pilaf and beurre noisette 12-

Simply Grilled Chicken or Tilapia

Grilled to perfection, painted with a lemon and thyme
butter sauce, served over garlic mashed potato 12-

Shrimp and Grits

New Orleans style barbequed shrimp presented over
Adluh stone ground white grits with smoked gouda 12-

Pannéed Veal Medallions

Sided with garlic mashed potatoes and finished with
house-made Worcestershire 18-

14 oz Grilled Rib Eye

Harris Ranch Angus rib steak grilled to your
specifications, paired with a loaded baked potato 18-

continued...

Entrées

(continued)

Filet Mignon

Angus beef tenderloin grilled to your specifications, served with a loaded baked potato and finished with a veal demi glace..... Mignon (8 oz) 24-
 Petite (5 oz) 15-

Market Fresh Fish

Cedar Roasted, Blackened, or Grilled. Sided with sautéed vegetables, finished with a Creole meunière..... 18-

Fettuccini Alfredo

Imported pasta al dente tossed in a house-made parmesan cream sauce topped with your choice of grilled chicken or seared beef tips..... 12-

Tuscan Primavera

Sautéed onions, mushrooms, artichoke hearts, sundried tomatoes, pine nuts and basil chiffonade tossed with angel hair pasta in a light garlic Chablis sauce..... 10-

Spaghetti and Meatballs

House-made Marinara over traditional pasta with herbed meatballs and grated parmesan, served with toasted garlic bread..... 9-

Accompaniments

All additional sides are 4-

Steamed Asparagus, Sautéed Vegetables, Garlic Mashed Potatoes,
 Rice Pilaf, Loaded Baked Potato, Cheese Grits



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.