



2010 *Lunch Menu*

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

# Appetizers

## Classic Shrimp Scampi

Fresh Gulf Shrimp Sautéed in Garlic Butter and Chablis presented steaming hot with Grilled French Bread and fresh Gremolata..... 8-

## Artichoke Parmesan

Herb Breaded Artichoke Hearts served golden brown with Roasted Garlic Pesto Aioli ..... 5-

## Fried Green Tomatoes

Sliced fresh, battered and served golden-brown with sautéed lump crab and Cajun remoulade..... 10-

## BBQ Chicken Pizza

7" hand-tossed crust layered with mozzarella, red onion, bell peppers and tangy barbeque basted chicken breast..... 7.50

# Soups

## Gumbo Du Jour

Cup 6- Bowl 8-

## Soup Du Jour

Cup 4- Bowl 6-

# Fresh Featured Salads

## House Salad

Mixed greens, oven dried Tomatoes, candied Pecans, aged Balsamic Vinaigrette, crumbled Feta ..... 4-

## Club House Caesar

Shaved Parmesan, Toasted Focaccia, and Royal Caesar Dressing. Topped with your choice of Chicken or Shrimp ..... 7-

## Marinated Seafood Salad

Shrimp and crab Ceviche served on a bed of spinach with cucumbers and shallots in a cilantro-lime vinaigrette..... 12-

## Stuffed Avocado Salad

Hass Avocado Stuffed with Your Choice of Chicken or Tuna Salad. Served with Roma Tomatoes, Cucumber and Baby Field Greens ..... 12-

*continued...*

# Fresh Featured Salads

(continued)

## The Spring Chicken

Sliced roasted chicken breast, grapes, walnuts and blue cheese crumbles  
over mixed field greens with pickled shallot vinaigrette ..... 10-

## Insalata Caprese

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

## Country Cobb Salad

Turkey , bacon, avocado, shredded cheddar, tomato and cucumber arranged over  
crisp chopped lettuce mix with blue cheese dressing and balsamic reduction ..... 12-

## Shrimp Remoulade Salad

Boiled gulf shrimp placed over Romaine and Iceberg lettuce, tossed with  
sauce remoulade, garnished with a hard-boiled egg and fresh lemon ..... 11-

## Crispy Crawfish Salad

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

## Grilled Salmon Sensation

Chopped Romaine hearts, Piquillo peppers, sweet pickled onions and Kalamata  
olives, drizzled with Sensation dressing and crowned with a grilled salmon filet ..... 12-

## Coconut Thai Chicken Salad

Coconut battered chicken, cucumber and cilantro on a bed of  
chopped Romaine with raspberry Thai dressing ..... 11-

# Sandwiches

*(All Sandwiches are served with your choice of Zapp's chips, French Fries or Fresh Fruit)*

## Club Sandwich

Turkey, ham, bacon, cheese, lettuce, and tomato  
served on toasted wheat or white bread ..... 9-

## Build Your Own Burger

8oz ground Angus chuck grilled to your specifications  
served fully dressed on a toasted sesame seed bun  
Add cheese, bacon or sautéed mushrooms and onion if desired ..... 9-

## “The Cuban”

Slow roasted pulled pork, grilled ham and melted Swiss  
cheese with sliced pickle and roasted garlic aioli on grilled baguette ..... 9-

*continued...*

# Sandwiches

(continued)

## Gourmet Tuna Sandwich

Thinly sliced, flash-seared tuna on a sourdough bun with fresh spinach, tomato, cucumber, avocado, and white Balsamic vinegar/horseradish aioli .....9-

## Fried Oyster B.L.T.

Apple wood smoked Bacon, lettuce, tomato and crispy oysters on sourdough bread with Crystal™ aioli .....9-

## Shaved Beef and Cheddar Panini

Deli sliced tenderloin sautéed with onions and peppers topped with melted white cheddar and pressed in a grilled French loaf .....8-

## Crab and Havarti Melt

Jumbo Lump crab and Dill Havarti cheese on grilled sour dough bread .....9-

# Entrees

## 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-

## Jumbo Lump Blue Crab Cake

Tropical salsa, lemon scented beurre blanc, sautéed asparagus .....15-

## Simply Grilled Chicken Breast

Grilled chicken breast in a lemon butter sauce with fresh green beans and garlic mashed potatoes .....10-

## Fresh Catch of the Day

Grilled fillet of fish in a lemon butter sauce with sautéed vegetables and rice pilaf .....13-

## Filet Feature Combo

Two beef tenderloin medallions paired with a blue cheese smothered wedge salad .....13-



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.