

BOURBON ST. CAFÉ

»— STARTERS —«

Alligator Bites – Alligator Tail Meat Fried Golden-Brown served with Red Pepper Garlic Aioli \$16.99

Hush Puppies – With Jalapeño Butter \$8.99

Bourbon St. Trio – Fried Calamari, Popcorn Shrimp and Crab Cake with Cajun Fries \$26.99

Oysters Baton Rouge – Six Broiled Gulf Oysters topped with a blend of cheeses and spicy butter. \$15.99

Crab Dip – Crab, Roasted Artichokes, Green Chilies, Parmesan and Cream Cheese with Toasted Pita Points \$14.99

Spinach Artichoke Dip – Roasted Artichokes, Spinach, Cream Cheese, Green Chilies, Parmesan and Toasted Bread Crumbs with Tortilla Chips \$11.99

Crawfish Con Queso – With Tortilla Chips \$9.99

Crab Cake – With Beurre Blanc Sauce \$17.99

Calamari Royale – Fried Calamari with Grated Parmesan and Olive Relish over Creole Tomato Sauce \$15.99

Mardi Gras Nachos – Blackened Chicken with Corn Tortilla Chips, Beans, Queso and Jalapeno Peppers. Served with Salsa \$15.99

Oysters On The Half Shell

– One Dozen, fresh from the Gulf, Shucked and Served with Cocktail Sauce, Lemon and Horseradish \$18.99 –

The "Big Easy"

– Crab Cakes, Calamari, Popcorn Shrimp, Crawfish, Alligator Bites, Grilled and Blackened Shrimp with Cajun Fries (Serves 6-8) \$59.99 –

»— SOUP & SALADS —«

Chicken & Andouille Sausage Gumbo – \$6.99/\$11.99

Caesar Salad – Romaine Lettuce, Parmesan Cheese and Croutons Tossed with Creamy Caesar Dressing \$8.99 With Chicken \$13.99 or Shrimp \$16.99

Fitzgerald Spinach Salad – Spinach with Sun-Dried Tomatoes, Candied Pecans, Sesame Seeds, Blue Cheese Crumbles and Pepper Jelly Vinaigrette \$10.99 With Chicken \$16.99

House Salad or Side Caesar Salad – \$5.49

Cobb Salad – Grilled Chicken, Bacon, Egg, Avocado, Tomatoes, Blue Cheese, Cheddar Cheese and Dressing of Your Choice \$15.99

Seafood Cobb Salad – Shrimp, Crab, Bacon, Egg, Avocado, Tomatoes, Blue Cheese, Cheddar Cheese and Dressing of Your Choice \$16.99

»— BURGERS AND SANDWICHES —«

Bacon Cheeseburger – Grilled Angus Beef, American Cheese, Thick-Cut Bacon, Lettuce, Tomato, Red Onion, Pickles and Creole Mustard on a Brioche Bun \$15.99

Chicken Club Sandwich – Grilled Chicken Breast, Avocado, Swiss Cheese, Thick-Cut Bacon, Lettuce, Tomato and Onion on a Brioche Bun. \$15.99

Buffalo Chicken Sandwich – Fried Chicken Breast with Our Spicy Buffalo Sauce, Blue Cheese, Lettuce, Tomato and Onion on a Brioche Bun. \$15.99

»— PASTA —«

New Orleans Style Fettuccine Alfredo

– Our Famous Rich and Creamy Alfredo Sauce with Bourbon St. Spice Tossed with Fettuccine and Your Choice of Blackened or Grilled Chicken \$21.99 Shrimp \$23.99 Crawfish \$23.99 –

Seafood Pasta – Sautéed Shrimp, Crab and Scallops in a Buttery Scampi Herb Sauce with Angel Hair Pasta \$29.99

Cajun Mac & Cheese – Blackened Alligator and Andouille Sausage in a Creamy Three Cheese Sauce and Penne Pasta with a Toasted Parmesan and Bread Crumb Topping \$24.99

Monica Pasta – Grilled Chicken, Andouille Sausage and Mushrooms in a Creole Sauce over Locally Made Fresh Campanelle Pasta. \$24.99

»— CHEF SPECIALTIES —«

Chicken Bon Ton – Southern Fried Chicken Breast Smothered with Shrimp and Crab in a Creamy Alfredo Sauce Served with Garlic Mashed Potatoes and Seasonal Vegetables \$26.99

Mixed Grill – Beef Tenderloin Filet, Rock Lobster Tail and Bacon-Wrapped Shrimp Served with Garlic Mashed Potatoes and Grilled Asparagus \$38.99

Tilapia Orleans – Blackened Tilapia Topped with Scallops in a Creamy Herb Butter Sauce Served with Garlic Butter Rice and Grilled Asparagus \$24.99

Louisiana Shrimp and Grits – Sautéed Gulf Shrimp and Andouille Sausage over Southern Style Grits \$25.99

Blackened Shrimp – Gulf Shrimp Served on a Bed of Garlic Butter Rice with Seasonal Vegetables \$22.99

Satchmo's Salmon – Blackened Norwegian Salmon Topped with a Rich Crab Beurre Blanc Sauce Served with Garlic Mashed Potatoes and Grilled Asparagus \$28.99

Chicken St. Charles – Grilled Chicken Breast with Our Mushroom and Andouille Sausage Creole Cream Sauce Served with Garlic Mashed Potatoes and Seasonal Vegetables \$22.99

Coconut Fried Shrimp – Sweet And Crunchy Coconut Battered Shrimp with Pineapple Pepper Jelly. Served with Fries and Hushpuppies. \$22.99

Black Magic Catfish – Blackened Catfish Smothered in Our Crawfish Étouffée with Dirty Rice and Seasonal Vegetables. \$19.99

Pontchartrain Pork Chops – Blackened Boneless Pork Chops with Crawfish and Mushroom Cream Gravy with Dirty Rice and Seasonal Vegetables \$21.99

Seafood Sauté – Lobster, Shrimp and Crab Baked with Duchess Potatoes Topped with a Creamy White Wine Sauce, Parmesan and Swiss Cheese Served with Seasonal Vegetables. \$29.99

Crawfish Etouffe – Crawfish smothered in a rich sauce of seafood stock and dark roux with the cajun holy trinity of green peppers, onions and celery with dirty rice. \$21.99

Bayou Fried Catfish – Crispy Cornmeal Battered Catfish Filet Served with French Fries and Hush Puppies \$18.99

Red Beans & Rice – Traditionally served in New Orleans on Mondays (Wash Day) but we think they are great everyday! Served with Andouille Sausage. \$16.99

Stuffed Shrimp – Jumbo Gulf Shrimp Stuffed with Crab and Topped with Beurre Blanc Sauce Served with Seasonal Vegetables \$27.99

Bourbon St. Special

– Bourbon Glazed Angus Sirloin Topped with Three Bacon-Wrapped Jumbo Gulf Shrimp Served with Garlic Mashed Potatoes and Seasonal Vegetables \$29.99 –

»— STEAKS —«

Served with your choice of 2 side items.

Rib-Eye

– Fourteen Oz. \$38.99 –

Filet Mignon

– Eight Oz. \$35.99 –

Sirloin

– Ten Oz. \$27.99 –

»— SIDE DISHES —«

Seasonal Vegetables – \$4.99

Garlic Mashed Potatoes – \$4.99

Fried Okra – \$4.99

Grilled Asparagus – \$5.99

Sautéed Mushrooms – \$5.99

Garlic Butter Rice – \$3.99

Sautéed Spinach – \$4.99

Mac and Cheese – \$5.99

Dirty Rice – \$5.99

COCKTAILS

Bourbon Street Hurricane \$12.99

– Bacardi Superior Rum, Captain Morgan Spiced Rum, and a Passion Fruit Mix. Served on the Rocks or Frozen –

Spanish Sangria \$10.99

– Spanish Garnacha, E&J VSOP Brandy, Peach Schnapps with oranges and cherries. –

Voodoo Punch \$12.99

– RumHaven Coconut Rum, Bacardi Superior Rum, Blood Orange Syrup, Cranberry Juice, and Pineapple Juice –

Perfect Margarita \$11.99

– Patron Silver Tequila, Patron Citronge, Fresh Lemon, Lime, Orange and Agave –

New Orleans Nectar \$12.99

– Bacardi, Malibu Coconut Rum, Midori, Pineapple, Orange and Grenadine –

Frozé \$9.99

– Light and refreshing frozen Rosé, New Amsterdam Red Berry Vodka and Strawberry Puree. –

Mardi Gras Fishbowls \$21.99

– 60 oz. (Min. of 2 people) Hurricane, Margarita or Long Island Tea –

Pineapple Martini \$9.99

– Absolut Vodka Infused with Fresh Pineapple and a Splash of Sprite –

Vermillion Sazerac \$11.99

– A modern twist on a New Orleans Classic. Barrel Aged Redemption Rye with Bittermilk No. 4. and a Lemon Twist –

Mint Julep \$10.99

– Oak & Eden Toasted Bourbon & Spire, Fresh Mint and Simple Syrup –

Smoky Creyente Old Fashion \$11.99

– Barrel Aged Creyente Mezcal, Bittermilk No. 6 and a Lemon Twist –

Envie Paloma \$10.99

– Teremana Blanco Tequila, Pama Pomegranate Liqueur, Grapefruit Juice, Simple Syrup and a Salt Rim –

Midnight Elixir \$10.99

– Grey Goose Vodka, Pama Pomegranate Liqueur, Fresh Lemon, Lime, and Orange, and Agave –

St. Bernard Old Fashion \$11.99

– Barrel Aged Woodford Res., Bittermilk No. 1 and a Brandied Cherry –

Cucumber Chillton \$9.99

– Stoli Cucumber Vodka, Simple Syrup, Lemon Juice with a Salt Rim –

Forbidden Sour \$10.99

– Larceny Bourbon, Pama Pomegranate Liqueur, Simple Syrup, and Lemon Juice –

BEER

»» BOTTLES & CANS ««

Karbach Ranch Water – ABV: 4.5% A perfect blend of hard seltzer with lime and agave. Gluten Free! \$5.99

Anthem Golden One – ABV: 6.8% IBU: 26 - A crisp Belgian-style blonde ale with fruit and spice notes \$5.99

Corona – ABV: 4.6% IBU: 12 - A classic Mexican lager imported from Mexico. \$5.49

Oskar Blues Dale's Pale Ale – ABV 6.5% IBU: 8.5 - American Pale Ale. \$5.49

Modelo Negra – ABV: 5.5% IBU: 24 - A Munich Dunkel-Style lager imported from Mexico. \$5.99

Abita Purple Haze – ABV: 4.2% IBU: 13 - A raspberry wheat lager brewed with real raspberries from Louisiana. \$5.99

Golden Road Mango Cart – ABV: 4% IBU: 10 - Wheat Ale with fresh mango flavor and aroma. \$5.99

Modelo Especial – ABV: 4.5% IBU: 12 - A smooth well-balanced lager imported from Mexico. \$5.99

LOCAL **Stonecloud Lite** – ABV: 4.3% An easy-drinking American lager. \$5.99

Coop Horny Toad – ABV: 5.3% IBU: 25 - A crisp and clean premium blonde ale. \$5.99

»» DRAUGHT ««

Abita Amber – ABV: 4.5% IBU: 17 - A Munich Amber style lager from Louisiana. \$6.99

Shiner Bock – ABV: 4.5% IBU: 13 - A smooth American-Style Dark Lager from Texas. \$6.99

Angry Orchard Cider – ABV: 5% IBU: 0 - Bright crisp traditional dry apple cider. \$6.99

LOCAL **Stonecloud Neon Sunshine** – ABV: 5.5% IBU: 15 - A Belgian Wit brewed with orange, coriander, and tangerine zest. \$6.99

LOCAL **Coop F5 IPA** – ABV: 7.1% IBU: 85 - A straightforward malt body with notes of citrus, grapefruit and pine. \$6.99

Big Sky Moose Drool – ABV: 5.1% IBU: 26 - "The Best American Brown Ale In The World." \$6.00

LOCAL **Prairie Rainbow Sherbet** – ABV: 5.2% IBU: 15 - Summer forward sour ale with raspberry, pineapple and orange. \$7.99

Guinness – ABV: 4.2% IBU: 40 - The standard for Irish Stout. Brewed in Ireland. \$6.99

LOCAL **Lively Beerworks IPA** – ABV: 6.5% IBU: 45 - Balanced, citrus forward, with a slight lingering bitterness. \$7.99

Revolver Blood and Honey – ABV: 7% IBU: 20 - An unfiltered golden ale with blood orange peel, Texas honey, and a blend of spices from Texas. \$6.99

Sierra Nevada Hazy Little Thing IPA – ABV: 6.7% IBU: 40 - A burst of tropical fruits, modest bitterness, and intense hop character from California. \$5.99

Stella Artois – ABV: 5% IBU: 30 - A European Lager from Belgium. Winner of the 2019 World Beer Award for World's Best International Lager \$5.99

Boulevard Tank 7 – ABV: 8.5% IBU: 38 - An American Saison with fruity aromatics and a peppery finish from Kansas City, Missouri \$8.99

Dos Equis Lager – ABV: 4.5% IBU: 24 - A Mexican style lager. \$5.99

WINE

Villa M Rosso Brachetto \$8.99|13.99|35.99 – Sweet Red, Italy - Sweet and bubbly with notes of strawberry and plum

Rainstorm \$9.99|14.99|39.99 – Pinot Noir, Oregon - Bright cherry, pomegranate, and red berry

Rabble \$12.99|19.99|54.99 – Red Blend, Paso Robles, CA - Dark cherry, blackberry and mocha

Velvet Devil \$7.99|12.99|31.99 – Merlot, Washington - Black plum, roasted earth, and layers of black fruit

Freakshow \$11.99|18.99|49.99 – Cabernet Sauvignon, Lodi, CA - Black currant, charred oak, and vanilla

Oyster Bay Pinot Gris – Pinot Gris, New Zealand - Florals, spice and citrus \$9.99|13.99|35.99

Torresella \$7.99|12.99|31.99 – Pinot Grigio, Veneto, Italy - Stone fruits, green apples and white flowers

Chasing Venus \$7.99|12.99|31.99 – Sauvignon Blanc, New Zealand - Grapefruit, lemongrass, and tangerine

Voga \$6.99|11.99|27.99 – Moscato, Pavia, Italy Spiced peach, golden raisin and honeysuckle

Joseph Drouhin LaForet \$9.99|14.99|39.99 – Chardonnay, France - Citrus aromas, honey, vanilla and oak

For more wine selections, please ask your server for full menu

»» BUBBLES ««

Maschio \$7.99|31.99

– Prosecco, Veneto, Italy - Peach and citrus –

Piper Sonoma Brut \$9.99|39.99

– Sparkling, Sonoma Coast - Crisp citrus, strawberry, and vanilla smoke –

Luc Belaire Gold Brut \$65.99

– Cuvee Sparkling, Burgundy, France - Stone fruits, ripe pear, and brioche –

A 20% gratuity will be added to all tables of 8 or more.