

# BOURBON ST. CAFÉ

## STARTERS

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

**Bourbon St. Trio** – Fried Calamari, Popcorn Shrimp and Crab Cake with Cajun Fries \$28.99

**Loaded Cajun Nachos** – Slow Roasted Brisket, Red Beans, Queso, Ghost Pepper Cheddar, Jalapeno, Tomatoes, and Green Onions, on Spiced Potato Chips. \$17.99

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

**Hush Puppies** – With Jalapeño Butter \$8.99

**Calamari Royale** – Fried Calamari with Grated Parmesan and Olive Relish over a Creole Tomato Sauce \$16.99

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

**Crab Cake** – With Crawfish and a Creamy Beurre Blanc Sauce \$17.99

**Oysters Baton Rouge** – Six Char-Broiled Oysters topped with a Blend of Cheeses and Spiced Herb Butter. \$18.99

### Oysters On The Half Shell

– One Dozen Gulf Oysters, Served with Cocktail Sauce, Lemon and Horseradish \$25.99 –

### The "Big Easy"

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

## SALADS

### House or Side Caesar

– \$5.99 –

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

**Caesar Salad** – Traditional Caesar Salad Tossed with Our Creamy Caesar Dressing \$9.99 Add Chicken \$15.99 or Shrimp \$17.99

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

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

## 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, Lobster Tail and Bacon-Wrapped Shrimp. Served with Garlic Mashed Potatoes and Blackened Asparagus. \$38.99

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

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

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

**Satchmo's** – Blackened Salmon Topped with a Rich Crab Beurre Blanc Sauce served with Garlic Mashed Potatoes and Blackened 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

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

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

**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 Etouffée** – 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

**Bacon Cheeseburger** – Grilled Angus Beef, Thick-Cut Bacon, American Cheese, Lettuce, Tomato, Red Onion, Pickles and Creole Mustard on a Brioche Bun \$16.99

**Tabasco Glazed Pork Rib-eye Chop** – A grilled Boneless Pork Rib-eye Chop glazed with Honey Tabasco and served with Dirty Rice and Sautéed Spinach \$18.99

### Bourbon St. Special

– Bourbon Glazed Angus Sirloin Topped with Three Bacon-Wrapped Jumbo Gulf Shrimp Served with Garlic Mashed Potatoes and Seasonal Vegetable. \$32.99 –

### Red Beans & Rice

– Traditionally served in New Orleans on Mondays (Wash Day) but we think they are great everyday! Served with Andouille Sausage and Jalapeno Cornbread. \$14.99 –

### Louisiana Gumbo

– New Orleans Gumbo made with a Dark Roux, Chicken, Andouille Sausage and Vegetables served with rice. \$13.99 –

## 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

**Sautéed Mushrooms** \$5.99

**Blackened Asparagus** – \$5.99

**Garlic Butter Rice** – \$4.99

**Sautéed Spinach** – \$4.99

**Mac & Cheese** – \$5.99

**Fried Okra** – \$4.99

**Dirty Rice** – \$5.99

## 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 Herb Sauce over 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

🍷 **Mushroom and Spinach Pasta** – Spinach & Mushroom in a Creole Sauce with Locally Made Fresh Campanelle Pasta. \$18.99

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# COCKTAILS

<b>Bourbon Street Hurricane</b> \$10.99 – Bacardi Superior Rum, Captain Morgan Spiced Rum, and a Passion Fruit Mix. Served on the Rocks or Frozen –	<b>Voodoo Punch</b> \$10.99 – Bacardi Superior Rum, Rum Haven Coconut Rum, Blood Orange Syrup, Cranberry Juice, and Pineapple Juice –	<b>New Orleans Nectar</b> \$10.99 – Bacardi, Malibu Coconut Rum, Melon Liqueur, Pineapple, Orange and Grenadine –
<b>Spanish Sangria</b> \$10.99 – Spanish Garnacha, E&J VSOP Brandy, Peach Schnapps with oranges and cherries. –	<b>Perfect Margarita</b> \$10.99 – Patron Silver Tequila, Patron Citronge, Fresh Lemon, Lime, Orange and Agave –	<b>Frozé</b> \$10.99 – Light and refreshing frozen Rosé, New Amsterdam Red Berry Vodka and Strawberry Puree. –
<b>Pineapple Martini</b> \$11.99 – Absolut Vodka Infused with Fresh Pineapple, Agave, and a Splash of Sprite –	<b>Smoky Creyente Old Fashion</b> \$10.99 – Barrel Aged Creyente Mezcal, Bittermilk No. 6 and a Lemon Twist –	<b>St. Bernard Old Fashioned</b> \$10.99 – Barrel Aged Woodford Res., Bittermilk No. 1 and a Brandied Cherry –
<b>Villon Sazerac</b> \$10.99 – Smooth Ambler Contradiction Rye, Villon Cognac, Simple Syrup, Peychaud's bitters, Angostura Bitters, with an Absinthe rinse –	<b>Skinny Paloma</b> \$10.99 – Dulce Vida Grapefruit Tequila, Lime Juice, Soda Water and a Lime Salt Rim. –	<b>Cucumber Chillton</b> \$9.99 – Stoli Cucumber Vodka, Simple Syrup, Lemon Juice with a Salt Rim –
<b>Mint Julep</b> \$10.99 – Oak & Eden Toasted Bourbon & Spire, Fresh Mint and Simple Syrup –	<b>Midnight Elixir</b> \$10.99 – Grey Goose Vodka, Pama Pomegranate Liqueur, Fresh Lemon, Lime, and Orange, and Agave –	<b>Forbidden Sour</b> \$10.99 – Larceny Bourbon, Pama Pomegranate Liqueur, Simple Syrup, and Lemon Juice –

# BEER

## BOTTLES & CANS

<b>Karchach Ranch Water Seltzer</b> – ABV: 4.5% A perfect blend of hard seltzer with lime and agave. Gluten Free! \$5.99	<b>Abita Purple Haze</b> – ABV: 4.2% IBU: 13 - A raspberry wheat lager brewed with real raspberries from Louisiana. \$5.99
<small>LOCAL</small> <b>Anthem Golden One</b> – ABV: 6.8% IBU: 26 - A crisp Belgian-style blonde ale with fruit and spice notes \$5.99	<b>Golden Road Mango Cart</b> – ABV: 4% IBU: 10 - Wheat Ale with fresh mango flavor and aroma. \$5.99
<b>Oskar Blues Dale's Pale Ale</b> – ABV 6.5% IBU: 8.5 - American Pale Ale. \$5.49	<b>Corona Extra</b> – ABV: 4.6% IBU: 12 - A classic Mexican lager from Mexico. \$5.49
<b>Modelo Negra</b> – ABV: 5.5% IBU: 24 - A Munich Dunkel-Style lager imported from Mexico. \$5.99	<b>Coop Horny Toad</b> – ABV: 5.3% IBU: 25 - A crisp and clean premium blonde ale. \$5.99

## DRAUGHT

<b>Abita Amber</b> – ABV: 4.5% IBU: 17 - A Munich Amber style lager from Louisiana. \$6.99	<b>Guinness</b> – ABV: 4.2% IBU: 40 - The standard for Irish Stout. \$6.99
<b>Shiner Bock</b> – ABV: 4.5% IBU: 13 - Smooth American-Style Dark Lager. \$6.99	<small>LOCAL</small> <b>Lively Beerworks IPA</b> – ABV: 6.5% IBU: 45 - Balanced and citrus forward with slight lingering bitterness. \$7.99
<b>Angry Orchard Cider</b> – ABV: 5% IBU: 0 - Bright, crisp, and dry apple cider. \$6.99	<b>Revolver Blood and Honey</b> – ABV: 7% IBU: 20 - Golden ale with blood orange peel, Texas honey, and blend of spices. \$6.99
<small>LOCAL</small> <b>Stonecloud Neon Sunshine</b> – ABV: 5.5% IBU: 15 - Belgian Wit brewed with orange, coriander, and tangerine. \$6.99	<b>Stella Artois</b> – ABV: 5% IBU: 30 - European Lager from Belgium. \$5.99
<small>LOCAL</small> <b>Coop F5 IPA</b> – ABV: 7.1% IBU: 85 - Straightforward malt body with notes of citrus, grapefruit and pine. \$6.99	<b>Boulevard Tank 7</b> – ABV: 8.5% IBU: 38 - American Saison with fruity aromatics and peppery finish. \$8.99
<small>LOCAL</small> <b>Roughtail Everything Rhymes with Orange</b> – ABV: 7% IBU: 55 - IPA with juicy, citrusy hops. \$6.00	<b>Modelo Especial</b> – ABV: 4.5% IBU: 12 - A smooth well-balanced lager imported from Mexico. \$5.99
<small>LOCAL</small> <b>Prairie Rainbow Sherbet</b> – ABV: 5.2% IBU: 15 - Sour ale with raspberry, pineapple and orange. \$7.99	<b>Dos Equis Lager</b> – ABV: 4.5% IBU: 24 - Mexican style lager. \$5.99

# WINE

## REDS

<b>Sonoro Rosso Dolce</b> \$8.99 \$13.99 \$35.99 – Sweet Red, Italy - Sweet and bubbly with notes of blackberry and cherry
<b>Rainstorm</b> \$9.99 \$14.99 \$39.99 – Pinot Noir, Oregon - Bright cherry, pomegranate, and red berry
<b>Rabble</b> \$12.99 \$19.99 \$54.99 – Red Blend, Paso Robles, CA - Dark cherry, blackberry and mocha
<b>Velvet Devil</b> \$7.99 \$12.99 \$31.99 – Merlot, Washington - Black plum, roasted earth, and layers of black fruit
<b>Freakshow</b> \$11.99 \$18.99 \$49.99 – Cabernet Sauvignon, Lodi, CA - Black currant, charred oak, and vanilla

## WHITES

<b>Oyster Bay Pinot Gris</b> – Pinot Gris, New Zealand - Florals, spice and citrus \$9.99 \$13.99 \$35.99
<b>Torresella</b> \$7.99 \$12.99 \$31.99 – Pinot Grigio, Veneto, Italy - Stone fruits, green apples and white flowers
<b>Chasing Venus</b> \$7.99 \$12.99 \$31.99 – Sauvignon Blanc, New Zealand - Grapefruit, lemongrass, and tangerine
<b>Voga</b> \$6.99 \$11.99 \$27.99 – Moscato, Pavia, Italy Spiced peach, golden raisin and honeysuckle
<b>Joseph Drouhin LaForet</b> \$9.99 \$14.99 \$39.99 – Chardonnay, France - Citrus aromas, honey, vanilla and oak

## BUBBLES

<b>Maschio</b> \$7.99 \$31.99 – Prosecco, Veneto, Italy - Peach and citrus –	<b>Piper Sonoma Brut</b> \$9.99 \$39.99 – Sparkling, Sonoma Coast - Crisp citrus, strawberry, and vanilla smoke –	<b>Luc Belaire Gold Brut</b> \$55.99 – Cuvee Sparkling, Burgundy, France - Stone fruits, ripe pear, and brioche –
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A 20% gratuity will be added to all tables of 8 or more.