



LUNCH | SOUP & SALADS

GUMBO SOUP 7

smoked sausage, chicken, onion, celery & green peppers in a spicy garlic broth

SOUP OF THE DAY 6.5

please ask your server

MIXED GREEN SALAD 7

fresh spring mix tossed with our house vinaigrette

CAESAR SALAD 8

crisp fresh romaine lettuce mixed with spicy Creole croutons & our famous zesty Caesar dressing

GOAT CHEESE SALAD 10

a bed of mixed greens topped with grilled Portobello mushroom, eggplant, red onion & pecan crusted goat cheese

ADD BLACKENED CHICKEN, CAJUN SHRIMP OR GRILLED CALAMARI TO ANY SALAD 6

LUNCH | APPETIZERS

BRUSCHETTA 7.5

Roma tomatoes traditionally marinated & served on grilled Calabrese French stick

MUSSELS 10

sautéed with leeks, garlic, chillies & served in a white wine tomato basil sauce

CAJUN TIGER SHRIMP 9.5

seasoned with Cajun spices, grilled & served with a robust Creole sauce

GRILLED CALAMARI 9.5

grilled and blackened with our homemade Cajun seasoning & sautéed in N'awlins Creole sauce

ALLIGATOR SKEWERS 11

medallions marinated in our Cajun seasoning, grilled & served with an herbed dipping sauce

CAJUN CRAB CAKES 10

pan seared & served with our herbed dipping sauce



GRILLED VEGETABLE PLATE 8

assorted marinated vegetables, grilled & served with N'awlins dipping sauce

LUNCH | SANDWICHES

CHICKEN 9

bacon, tomato, lettuce & Caesar dressing

VEGGIE 8

mixed grilled vegetables, goat cheese & pesto

LUNCH | PASTAS

LINGUINE FOR SURE 19

black tiger shrimp, roasted garlic and leeks in a spicy tomato basil sauce

BOURBON ST. PENNE 17

bacon, chicken & cremini mushrooms in a Vodka rose sauce

HURRICANE RIGATONI 16

leeks, eggplant, zucchini, peppers and carrots in a garlic olive oil sauce

LUNCH | MAINS

GRILLED CAJUN CHICKEN BREAST 19

Cajun style boneless chicken breast blackened on the grill and served with Creole sauce

8oz NEW YORK STRIPLOIN 22

a juicy AAA center cut striploin your choice blackened or grilled

CAJUN CATFISH 20

tender 8oz farm raised catfish fillet pan fried and blackened

FISH OF THE DAY pa

please ask your server for today's fresh selection



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FISH OF THE DAY pa

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DINNER | SOUPS & SALADS

SOUP OF THE DAY 7

prepared fresh daily

GUMBO SOUP 8 ¾

a N'awlins classic! Smoked sausage, chicken, onion, celery & green peppers in a spicy garlic broth

MIXED GREEN SALAD 7 ¾

fresh spring mix tossed with N'awlins honey mustard vinaigrette

CAESAR SALAD 8 ¼

fresh romaine lettuce mixed with spicy Creole croutons & our famous zesty Caesar dressing

WARM SALAD 9 ½

fresh mixed greens topped with oven roasted marinated oyster mushrooms lightly sprinkled with Parmigiano

GOAT CHEESE SALAD 11

mixed greens topped with grilled eggplant, red onion, Portobello mushroom and pecan crusted goats cheese

Add blackened chicken, Cajun shrimp or grilled calamari to any salad 6

DINNER | APPETIZERS

BRUSCHETTA 8

Roma tomatoes traditionally marinated & served on grilled Calabrese French stick

MISSISSIPPI MUSSELS 12

a ½ pound of P.E.I. mussels sautéed with leeks, garlic, chillies & served in a white wine tomato basil sauce

PEPPERCORN MUSSELS 12

a ½ pound of P.E.I. mussels sautéed with leeks, garlic & green peppercorns in a light white wine cream sauce

CAJUN CALAMARI 10

grilled and blackened with our homemade Cajun seasoning & sautéed in N'awlins Creole sauce



DINNER | APPETIZERS

COCONUT SHRIMP 12 ½

black tiger shrimp sautéed in a coconut white wine cream sauce

ALLIGATOR SKEWERS 11 ½

medallions marinated in our Cajun seasoning and grilled & served with an herbed dipping sauce

CAJUN CRAB CAKES 10

pan seared & served with our herbed dipping sauce

OYSTERS ROCKEFELLER 12

oysters with spinach & smothered with a smoked bacon, red onion & Parmigiano cheese sauce

CAJUN TIGER SHRIMP 10½

seasoned with Cajun spices & grilled & served with a robust Creole sauce

ESCARGOTS 9

sautéed in garlic butter with white wine & fresh herbs

CAJUN CHICKEN LIVERS 8¼

plump chicken livers blackened with Cajun seasoning & served with red onions & Creole sauce

SMOKED SALMON 10 ½

served on a bed of mixed greens with sweet red onions, capers & a crostini

N'AWLINS SEAFOOD PLATTER (for 4) 69

a banana boat filled with Cajun calamari, Cajun shrimp, Mississippi mussels, blackened scallops, blackened catfish & grilled vegetables

N'AWLINS MEAT PLATTER (for 4) 75

a banana boat filled with Cajun chicken breast, grilled spring lamb, grilled NY striploin, Cajun chicken livers, sausage & marinated grilled vegetables



DINNER | PASTA

BOURBON ST. PENNE 18 ¼

bacon, chicken & cremini mushrooms in a vodka rose sauce

LINGUINE FOR SURE 22 ¼

black tiger shrimp, roasted garlic and leeks in a spicy tomato basil sauce

PENNE SALMONE 19

Norwegian smoked salmon with leeks in a light white wine cream

PIQUANT RIGATONI 19 ¾

hot Italian sausage, mixed peppers and red onion in a tomato basil sauce

CALAMARI ARRABIATA 19 ¼

penne with chillies and roast garlic in a tomato basil sauce topped with spicy grilled calamari

SEAFOOD DREAM 24 ¾

linguine with tiger shrimp, calamari, scallops, mussels and baby clams in a white wine tomato basil sauce

HURRICANE LINGUINE 19

linguine with leeks, eggplant, zucchini, peppers and carrots in a garlic olive oil sauce

PENNE MUSHROOM 19 ¼

cremini, oyster & Portobello mushrooms with shallots, basil & garlic

PASTA OF THE DAY 18

Chef's daily selections



DINNER | ENTREES

CHICKEN MARSALA 24 ½

sautéed chicken cutlet served with a mixed mushroom Marsala cream sauce

GRILLED CAJUN CHICKEN BREAST 22

Cajun style boneless chicken breast blackened on the grill and served with your choice of home-made Creole sauce or honey garlic

GRILLED LAMB CHOPS 33 ¾

fresh cut rack of New Zealand spring lamb marinated in rosemary and garlic and grilled to perfection

NEW YORK STRIPLOIN 8oz 28 . 12oz 36

a juicy AAA center cut striploin your choice blackened or grilled

ADD A 4oz LOBSTER TAIL 12

VEAL CHOP 36

a garlic and herb crusted 16oz choice veal chop grilled and served with a wild mushroom jus

FISH OF THE DAY pa

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SEAFOOD MEDLEY 34

Cajun calamari, Cajun tiger shrimp, blackened scallops and a lobster tail served on a bed of jambalaya rice with grilled peppers

CAJUN CATFISH 22 ¼

tender 8oz farm raised catfish fillet pan fried and blackened

All entrees are served with fresh seasonal vegetables

15% gratuity is added to parties of eight or more.

Executive Chef Donna Leone