

2/2007

café atchafalaya

Hors d'oeuvres

Fried Green Tomatoes w/ caper Italian dressing	6
Fried Chicken Livers w/ jalapeno pepper jelly	5
Oysters Johnny sautéed & broiled w/ bercy sauce	8
Creole Crab Cakes w/ choron sauce	9
Nutty Shrimp w/ Jalapeno pepper jelly	8

Soups & Salads

Seafood Gumbo w/ white rice	6
Mushroom Vegetable	6
Café Salad house greens, tomatoes, cucumbers, baby spinach tossed w/dill ranch	5
Caesar Salad hearts of romaine, freshly shaved parmesan, w/ house crostini	5
Shrimp Remoulade Salad w/ baby spinach, in a fresh butter leaf cup	9

Side Dishes

corn fritters, sweet yams, baked Vidalia onions, black eyed peas, collard greens, cole slaw, okra & tomatoes, lima beans, turnip casserole and black eyed pea salsa, mustard greens :	3
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Entrées

Stuffed Eggplant w/ shrimp & crab stuffing & béchamel sauce	16
Roasted 1/2 Duck w/ 1 choice of black eyed peas, greens, or okra & tomatoes	22
Trout Almandine w/ meuniere sauce	18
Rainbow Trout w/ grilled La. Shrimp cream sauce	18
Grilled Quail w/ wasabi mashed potatoes & veal demi-glaze	18
Veal Marsala served with penne alfredo	16
Center Cut Pork Chop Collard Greens, Black Eyed Peas, & Root Beer Demi	20
Soft Shell Crab fried & served w/ coleslaw & meuniere sauce	18
Atchafalaya Vegetable Plate: Choice of any 4 southern specialties sides!	11
Redfish Louisiana breaded and topped w/ a shrimp & crab cream sauce	18
Chicken & Dumplings w/ German spaetzle	13
Filet Mignon 8oz prime filet topped w/ bleu cheese, sautéed spinach and Mushroom Demi	26