

Available Until 3:30 p.m.

BREAKFAST/BRUNCH

Egg dishes require individual preparation. Please allow sufficient time for proper service.

PAIN PERDU—"LOST BREAD"—New Orleans' version of French Toast using French Bread, with Ham, Bacon or Sausage	5.95
COUNTRY BREAKFAST—Two Eggs, Ham, Bacon or Sausage, Grits or Potatoes, Toast	5.95
THREE-EGG OMELET—Cheddar or Swiss Cheese, served with Toast	6.95
With Ham, Bacon or Sausage	7.95
WHITE CLOUD OMELET—Fluffy, Parsley-flecked Omelet of Egg Whites only (no cholesterol) filled with Asparagus or Broccoli, served with dry Toast	7.95
CAJUN SAUSAGE BREAKFAST—Grilled Andouille, Boudin, Two Eggs, Grits or Potatoes, Toast	7.95
MAW MAW'S CAJUN BREAKFAST—Bits of Bacon, Ham and Shrimp scrambled with Eggs, Rice and Seasonings, Toast	9.95
CAJUN CORNED BEEF HASH—with poached Eggs and Toast	9.95
EGGS BENEDICT—English Muffin, Canadian Bacon, poached Eggs & homemade Hollandaise	9.95
EGGS ST. LOUIS—English Muffin, grilled Tomato, Louisiana Crabmeat, poached Eggs with homemade Hollandaise	9.95
EGGS MELANZANA—Fried Eggplant Rounds topped with shaved grilled ham, grilled Tomato, poached Eggs, Hollandaise and a touch of Parmesan	9.95
GRILLADES & GRITS—Smothered Veal in a rich Gravy over Grits, with Toast Potatoes or Rice may be substituted for Grits.	9.95
SIDE ORDERS:	
2 EGGS	1.50
HAM, BACON, or SAUSAGE	2.50
ANDOUILLE or BOUDIN	3.00
GRITS or POTATOES	1.50
TOAST	1.00
ENGLISH MUFFIN	1.50

SALADS

MIXED GREENS with CHICKEN (Choice of Dressing)	5.95
MIXED GREENS with SHRIMP (Choice of Dressing)	9.95
CHEF'S SPECIAL (Shrimp, Crabmeat, Ham, Chicken, Roast Beef plus Greens)	10.95
SPINACH with BACON, EGGS, MUSHROOMS, TOMATO and ONION	9.95
LUNCHEON SALAD	2.95

PO-BOY SANDWICHES

COLD ROAST BEEF	5.95
HAM and CHEESE (Cheddar or Swiss)	5.95
GRILLED ANDOUILLE SAUSAGE	6.95
HOT ROAST BEEF with GRAVY	6.95
FRIED OYSTERS	7.95
FRIED SHRIMP	7.95

Served fully dressed: Mayonnaise, Lettuce and Tomato
FRENCH FRIES or FRIED OKRA . . . \$1.50

Luncheon Specials from \$6.95



Petunias

a Restaurant

- Cajun
- Crêpes
- Creole
- Cocktails



817 Rue St. Louis, New Orleans, La. 70112
Hours: 8 a.m. - 11 p.m. - 7 Days a Week
(504) 522-6440

12-95

APPETIZERS

SHRIMP REMOULADE or COCKTAIL	(6) 3.95	(12) 56.95
FRIED OYSTERS en BROCHETTE	(3) 3.95	(6) 6.95
FRIED SHRIMP en BROCHETTE	(3) 3.95	(6) 6.95
COMBINATION BROCHETTE (3 of each)		6.95
DEEP FRIED CRAB FINGERS		6.95
STUFFED MUSHROOMS		6.95
ESCARGOTS à la BOURGUIGNONNE		6.95

SOUPS

SOUP du JOUR	Bowl \$4.95
GUMBO du JOUR	Bowl \$5.95

WORLD'S LARGEST CREPES

*(Meal-sized 14" Crepes chock full of choice ingredients)
Served with Cup of Soup and Mixed Green Salad
Gumbo may be substituted for Soup for \$1.00 more*

ST. EDITH—Cheddar, Mushrooms, Onions, Tomatoes, Ham or Chicken with Hollandaise	\$14.95
ST. MARIE—Fresh Spinach, Cheddar, Ham or Chicken with Hollandaise	14.95
ST. MICHAEL—Broccoli, Cheddar, Ham or Chicken with Cheese Sauce	14.95
ST. PHILIP—Roast Beef, Mushrooms, Onions, Gravy with Sour Cream	14.95
ST. PETER—Asparagus, Cheddar, Ham or Chicken with Hollandaise	14.95
ST. JAMES—Shrimp, Louisiana Crabmeat, Onions, Bell Peppers with Cheese Sauce	16.95
ST. FRANCIS—Shrimp, Louisiana Crabmeat, Ratatouille (a vegetable medley) with Swiss Cheese	16.95

DESSERTS

MIXED FRUIT CREPE—Strawberries, Peaches, Bananas, Whipped Cream with Honey	\$9.95
HOT APPLES & RUM FLAMBE—Golden Vanilla Ice Cream, fresh Granny Smith Apples sauteed with Sugar, Cinnamon, Nutmeg, Vanilla and Rum	10.95
CHERRIES JUBILEE CREPE FLAMBE—Golden Vanilla Ice Cream with Cherries and Brandy	10.95
BANANAS FOSTER CREPE FLAMBE—Golden Vanilla Ice Cream with Bananas sauteed with Brown Sugar, Rum and Vanilla	10.95
ST. LOUIS CREPE FLAMBE—Golden Vanilla Ice Cream, a combination of Bananas and Cherries with Pecans and Rum	11.95
FLAMING DAME NELLIE MELBA CREPE—Sliced Peaches, Golden Vanilla Ice Cream and a wonderful Raspberry Brandy Sauce that delighted the famous Opera Diva	11.95
PEANUT BUTTER PIE	3.95
PECAN PIE	3.95
DESSERTS DU JOUR	2.95 and up
HOMEMADE BREAD PUDDING served with WHISKEY SAUCE	2.95

See back for Breakfast, Brunch & Lunch Selections

ENTREES

*Served with Cup of Soup and Mixed Green Salad
Gumbo may be substituted for Soup for \$1.00 more*

CAJUN GRILLED CATFISH FILLET—Succulently seasoned Catfish Fillet grilled to perfection	\$12.95
CAJUN GRILLED CHICKEN—10 oz. boneless Breast of Chicken served with grilled Tomato, Broccoli and Hollandaise Sauce	13.95
JAMBALAYA—Traditional one-pot Cajun dish of Shrimp, Sausage, Aromatic Vegetables, Seasonings and Rice	14.95
SUCCULENT SHRIMP BARATARIA over RICE—Gulf Shrimp smothered in a Curry & Dill Sauce with Tomatoes	14.95
SAVORY SHRIMP CREOLE with RICE—Cooked in a Tomato Sauce with classic flavoring Vegetables	14.95
BBQ BABY PORK RIBS—Tender young Ribs barbecued in the style of South Louisiana, served with Fries	14.95
NEW IBERIA CRAWFISH ETOUFFEE—Crustacean Tails smothered in a spicy Cajun Sauce over Rice (Available in Season)	16.95
BACKFIN LUMP CRABMEAT au Gratin	Market Price
BACKFIN LUMP CRABMEAT and SHRIMP au GRATIN	Market Price
CAJUN PASTA with SHRIMP and ANDOUILLE—Plump Shrimp and spicy Cajun Sausage, Seasonings, Parmesan Cheese and Butter over fresh Rotini Pasta	17.95
FRIED FRESH SEAFOOD PLATTERS—Served with Fries or crisp fried Okra:	
CATFISH PLATTER—Fried Fingers of farm-raised Catfish	13.95
SOFT SHELL CRAB	14.95
SHRIMP PLATTER—Jumbo Louisiana Shrimp	16.95
OYSTER PLATTER—Plump and Juicy from Louisiana Oyster Beds	16.95
MIXED PLATTER—Shrimp, Oysters, Soft Shell Crab and Fish Fingers	18.95
BLACKENED NEW YORK STRIP (14 oz.)—Specially seasoned and grilled at high heat—Rare, well-done, or anything in between. Served with baked Potato or Fries	18.95
BLACKENED or GRILLED FILET MIGNON (10 oz.)—Cooked rare or medium rare; more than medium is not recommended. Served with baked Potato or Fries	18.95
<i>Baked Potato may be substituted for Fries or Okra for \$1.50 We do not give Separate Checks. A Service Charge will be added for parties of five or more. Please refrain from Cigar & Pipe smoking.</i>	

Fine Selection of Wine, Liquor & Beer Available