

Brunch Menu

Appetizers

Crab Cakes Grand Isle	9.50
<i>Served on a Creole Mustard Beurre Blanc with Green Peppercorns</i>	
Fried Eggplant Medallions	6.00
<i>Served with Spicy Creole Sauce & Garnished with Parmesan Cheese</i>	
Fried Green Tomatoes Tchefuncte	7.00
<i>Topped with Sautéed Crawfish & Lemon Beurre Blanc</i>	
Savory Cheesecake St. Tammany	8.00
<i>Caramelized Onion & Smoked Shrimp Cheesecake, Topped with New Orleans Style BBQ Shrimp</i>	
Duo of Oyster Monrepos	9.00
<i>Two Oysters Rockefeller & Two Oysters Bienville on a Bed of Crisp Spinach</i>	

Soups

Seafood Gumbo	Cup 5.50	Bowl 7.00
<i>A Rich Blend of Louisiana Seafood & Andouille</i>		
"Award Winning" Creole Turtle Soup	Cup 5.50	Bowl 7.00
<i>A House favorite with Chopped Egg & a Dash of Sherry</i>		
Soup Du Jour	Cup 5.50	Bowl 7.00
<i>Chef's Specialty</i>		

Greens

Classic Caesar	5.50
<i>Crisp Romaine Tossed with Homemade Caesar Dressing, Fresh Croutons, Parmesan Cheese, & Anchovy</i>	
Annadele's Salad	7.00
<i>Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers House or Blue Cheese Dressing</i>	
Baby Spinach Chevre	7.00
<i>Tossed with Balsamic Vinaigrette, Shaved Red Onion & Goat Cheese</i>	
Strawberry Salad Ponchatoula	7.50
<i>Ponchatoula Strawberries & Mesculin Lettuce Tossed with a Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds</i>	
Shrimp Remoulade Pontchartrain	8.50
<i>Boiled Shrimp Tossed in a Classic Remoulade Served atop a Chiffonade of Romaine Lettuce with Sliced Tomato</i>	

Entrée Salads

Spinach Salad Lorraine	10.00
<i>Traditional Spinach Salad with Bacon, Chopped Egg, Tomatoes & Lemon Poppy Seed Dressing</i>	
Mesculin Salad Denise	10.00
<i>Mixed Green Salad with Tomatoes, Artichokes, Olives, Pine Nuts & Croutons Tossed with Fresh Basil & Sherry Vinaigrette</i>	

Add Grilled Chicken 6.00 Add 6 Grilled Shrimp 7.00 Add 6 Fried Oysters 8.50

Entree

<p>Pain Perdu 12.50 <i>Three Slices of French Toast Topped with a Bourbon Pecan and Brown Sugar Sauce, Served with Grilled Andouille Sausage</i></p>	<p>Chicken Lafayette 15.00 <i>Sautéed Chicken Breast Topped with a Tasso & Mushroom Cream Sauce Served over Whipped Potatoes & Grilled Asparagus</i></p>
<p>Grilled Chicken Grace 15.00 <i>Topped with Fresh Tomatoes, Artichokes & Fresh Basil over Angel Hair, Tossed with Sautéed Garlic, Baby Spinach & Parmesan</i></p>	<p>Eggs Benedict 16.00 <i>Two Poached Eggs & Canadian Bacon, English Muffin, Hollandaise Sauce on Cheddar Cheese Grits</i></p>
<p>Shrimp & Grits 16.50 <i>Cheddar Cheese Grits Topped with Classic New Orleans Style BBQ Shrimp</i></p>	<p>Beef & Veal Grillades 17.00 <i>Slow Braised, Served over Cheddar Cheese Grits with a Parmesan Broiled Tomato</i></p>
<p>Crab Cakes Benedict 18.00 <i>Two Poached Eggs & Crab Cakes, Béarnaise Sauce Served with Brabant Potatoes</i></p>	<p>Pasta Caminada 19.00 <i>Golden Fried Oysters in a Basil Cream Sauce over Linguini, Garnished with Fried Spinach</i></p>
<p>Pork Chop de Provence 22.00 <i>Grilled Pork Chop, Basted with Mustard & Coated with Herbed Breadcrumbs, Served with a Carrot & Potato Puree, Seasonal Vegetable and Natural Reduction Sauce</i></p>	<p>Eggplant Gabrielle 20.00 <i>Fried Eggplant Medallions Topped with Sautéed Shrimp, Tomatoes, & Fresh Herbs in a Lemon Butter Sauce, Garlic Whipped Potatoes and Seasonal Vegetable</i></p>
<p>Gulf Fish Meuniere 24.00 <i>Golden Fried Gulf Fish Meuniere, Topped with Almonds or Pecans, Brabant Potatoes, and Creamed Spinach</i></p>	<p>Grilled Gulf Fish Fourchon 24.00 <i>Oyster Mushrooms, Roasted Red Peppers & Char-Grilled Green Onions, Served with Crawfish and Parmesan Risotto, Drizzled with Olive Oil and Aged Balsamic Reduction</i></p>
<p>Redfish Hopedale 26.00 <i>Broiled Redfish, Topped with Sautéed Crabmeat, Lemon Beurre Blanc Served with Brabant Potatoes & Seasonal Vegetable</i></p>	<p>Steak & Eggs 32.00 <i>Two 4 oz Beef Tournedos Topped with Poached Eggs, Béarnaise Sauce, Served with Brabant Potatoes and Grilled Asparagus</i></p>

Sides

<i>Asparagus</i>	6.00
<i>Brabant or Mashed Potatoes</i>	4.00
<i>Sautéed or Creamed Spinach</i>	5.00
<i>Vegetable Medley</i>	4.00
<i>Crawfish Risotto</i>	5.00
<i>Au Gratin Potatoes</i>	6.00
<i>Cheddar Cheese Grits</i>	3.00

Children's Menu

<i>Fried Shrimp with French Fries or Angel Hair</i>	9.50
<i>Fried Chicken Tenders with French Fries or Angel Hair</i>	9.50
<i>Scrambled Eggs and Canadian Bacon</i>	7.00
<i>Buttered Angel Hair</i>	5.00