Appetizers

Shiitake Mushrooms 7.00
Twelve Locally Grown Shiitake Mushrooms, Served with House Dressing

Crab Cake Grand Isle 10.00
Two Crab Cakes Served with Smoked Tomato Butter Sauce

Fried Eggplant Medallions 7.00
Five Medallions Served with Marinara Sauce, Garnished with Parmesan Cheese

Fried Green Tomatoes Tchefuncte 8.00
Three Sliced Tomatoes Topped with Sautéed Crabmeat in a Lemon Basil Beurre Blanc

Savory Cheesecake St. Tammany 9.00
Caramelized Onion & Smoked Shrimp Cheesecake, New Orleans Style BBQ Shrimp

Oysters Gratin 10.00
Sautéed Oysters in a Garlic Butter Sauce, Served with Grilled French Bread

Shrimp Pontchartrain 9.00
Boiled Shrimp Tossed in Remoulade or Cocktail Sauce, Served atop a Chiffonade of Romaine Lettuce with Sliced Tomato

Soups

Seafood Gumbo
A Rich Blend of Louisiana Seafood & Andouille

"Award Winning" Creole Turtle Soup
A House favorite with Chopped Egg & a Dash of Sherry

Soup Du Jour
Chef's Specialty

Cup $5 **Bowl** $7 **Trio** $9

Greens

Classic Caesar (Side) 4.00 7.00
Crisp Romaine Tossed with Our Homemade Caesar Dressing
Garnished with Croutons, Parmesan Cheese & Anchovy

Annadele's Salad (Side) 4.00 7.00
Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers
House or Blue Cheese Dressing

Baby Spinach Chevre 7.00
Toseed with Pepper Jelly Vinaigrette, Crumbled Feta Cheese & Spiced Pecans

Strawberry Salad Ponchatoula 8.00
Ponchatoula Strawberries & Mesculin Lettuce Tossed with Vanilla Bean Vinaigrette,
Shaved Red Onion & Toasted Almonds

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

Lighter Choices

Mediterranean Chicken Breast 18.00
Grilled Chicken Breast topped with tomatoes, Calamata Olives, feta cheese and basil

Grilled Bison Steak 30.00
American Bison, Grilled Onions and Shitake Mushrooms

Grilled Fish 25.00
Fresh Gulf Fish served with basil pesto sauce and spiced grilled tomato

The Above Entrees will be served with Sautéed Green Beans and Brown Rice Pilaf

Annadele's PLANTATION

Come For Dinner & Stay For Breakfast
We Have Four Beautiful Bed & Breakfast Suites
Awaiting Your Arrival

Entrées

Chicken Parmesan 18.00
Fried Chicken Breast served with our House-Made Marinara Sauce and Linguini Alfredo

Veal Serena 32.00
Paneed Veal Topped with Lump Crabmeat Served over Angel Hair with Grilled Asparagus, Finished with Sauce Béarnaise

Surf & Turf 30.00
4oz Beef Tournedo Topped with our New Orleans Style BBQ Shrimp, Served with a Crab Cake, Roasted Garlic Yukon Gold Whipped Potatoes & Grilled Asparagus

Osso Buco Milanese 28.00
Pork Shank, Slow Braised with Mushrooms & Tomatoes in a Truffle Scented Rich Stock Served Over Angel Hair Pasta

Filet 32.00
Hand Cut 8oz Filet Mignon, set atop Roasted Garlic Yukon Gold Whipped Potatoes, Spinach Parmesan Stuffed Broiled Tomato, Topped with Garlic Butter

Mixed Grill Bogue Falaya 32.00
Grilled Duck Breast and Quail Served with Creamy Mushroom Risotto, Grilled Asparagus and Sweet Potato Hay, Finished with a Rosemary and Garlic Oil Drizzle.

Fish Meuniere 26.00
Golden Fried Gulf Fish Topped with a Creole Meuniere, Served with Brabant Potatoes & Creamed Spinach, Choice of Almonds or Pecans

Annadele's Crawfish Pasta 24.00
Louisiana Crawfish Tails in a Creamy Alfredo Sauce, served with Linguini and Parmesan

Gulf Fish Béarnaise 28.00
Sautéed Fish with Sauce Béarnaise and Fried Oysters with Yukon Gold Potatoes And Sautéed Sugar Snap Peas

Gulf Fish Pontchartrain 28.00
Sautéed Fish, Topped with Sautéed Shrimp & Crabmeat, Roasted Garlic Yukon Gold Potatoes & Green Beans Amandine

Seafood au Gratin 28.00
Shrimp, Crawfish & Lump Crabmeat Served in a Soufflé Dish & Smothered with Cheddar Cheese & Breadcrumbs. Accompanied by Grilled Asparagus & Buttered Angel Hair Pasta.

20% Gratuity added to parties of 6 or more