



## **Lunch Menu**

### **Appetizers**

**Crab Cake Grand Isle \$7**

Smoked Tomato Butter Sauce

**Fried Eggplant Medallions Creole \$6**

Three Medallions with Parmesan Cheese Served with Marinara Sauce

**Fried Green Tomatoes Tchefuncte \$10**

Topped with a Refreshing & Tangy Shrimp Ravigote

**Annadele's Savory Cheesecake \$12**

Caramelized Onion & Smoked Shrimp Cheesecake, Topped with  
Classic New Orleans BBQ Shrimp

**Shrimp Ponchartrain \$10**

Boiled Shrimp, Remoulade or Cocktail Sauce, Chiffonade of Romaine Lettuce with Sliced Tomato



### **Soups**

**Seafood Gumbo**

**"Award Winning" Turtle Soup**

**Soup du Jour**

Cup \$7   Bowl \$9   Trio \$10

### **Salads**

**Annadele's Salad \$8**

Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers, House or Bleu Cheese Dressing

**Roasted Beet Salad \$9**

Roasted Beets set atop a bed of Baby Spinach Tossed in a Sherry Vinaigrette, with Shaved Red Onions,  
Goat's Cheese and House-Made Croutons

**Classic Caesar \$7**

Crisp Romaine, Tossed in our House-Made Caesar Dressing, Garnished with Croutons, Parmesan & Anchovy

**Strawberry Salad Ponchatoula \$9**

Strawberries & Mesculin Lettuce, Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds

### **Additions To Any Salad**

**Grilled Chicken Breast \$7 • Six Sautéed Shrimp \$8 • Six Fried Oysters \$10**

## Entrées

### **Sautéed Shrimp Pasta \$18**

Sautéed Shrimp with Spinach, Tomatoes, Basil and Garlic Tossed with Angel Hair Pasta

### **Fresh Fish of the Day \$18**

Grilled Fish Served with Red Bliss Potato Cake & Seasonal Vegetable,  
Finished with Meuniere Sauce & Pecans

### **Veal, Chicken or Eggplant Parmesan \$18**

Your Choice of Panéed Veal, Chicken or Eggplant Medallions  
with Marinara & Provolone Cheese Served over Linguini Alfredo

### **Grilled Chicken with Pasta \$18**

Grilled Chicken, Fresh Tomatoes, Artichoke Hearts & Fresh Basil, Angel Hair,  
Garlic, Parmesan Cheese & Spinach

### **Petite Filet \$24**

Hand-Cut 4oz Tenderloin, Clarified Butter,  
Served with Yukon Gold Whipped Potatoes & Seasonal Vegetable



**\$25**

## **Three-Course Special**

### Course 1

Annadele's Classic Caesar Salad

### Course 2

#### **Shrimp Creole**

*Spicy Shrimp Creole served with White Rice*

*OR*

#### **Blackened Chicken**

*Served with Mashed Potatoes & Seasonal Vegetable*

### Course 3

Chocolate Mousse

New Orleans Style Bread Pudding

## Homemade Desserts \$6

**New Orleans Style Bread Pudding \* Chocolate Mousse  
Creme Brulee \* Cheesecake**

*Gratuity of 20% will Be added to Parties of 6 or more*

*Split Entrees \$5*

*Outside Dessert Plating Fee \$3*

*Corkage Fee \$20*

*All Substitutions are Subject to a \$4 Charge*