

SAMPLE DINNER MENU

Dishes & Prices are Subject to Change

HAPPY MOTHER'S DAY!

We support local farmers and fishermen. Their incredible products are what make our cuisine so flavorful. Market priced seafood toppings and other culinary delights are available. Ask your server for details.

Starters

Crabmeat Cheesecake*

A Palace Café signature dish! Baked in a pecan crust with a wild mushroom sauté and Creole Meunière 8~

Shrimp Rémoulade *

Spicy boiled shrimp in a crisp tomato cup with sauce rémoulade 9~

Oysters Pan Roast *

Louisiana oysters poached in rosemary cream with herb breadcrumbs, served in a roasting skillet 8~

Louisiana Crawfish with Fried Green Tomato

Crawfish tails simmered in Herbsaint cream with leeks and spinach on crispy green tomatoes 9~

Banana Foster Beignets*

Sweet banana beignets served with a classic Foster sauce of brown sugar, butter, rum, cinnamon and banana liquor 6~

Fried Oyster "Loaf"

Corn fried oysters served on grilled ciabatta bread with melted St. Andre cheese & sherry-tasso cream sauce 8~

Soups & Salads

Turtle Soup *

Enriched with fresh lemon and lots of sherry 7~

Soup du Jour

Inspirations from the Chef 6.5~

Seafood Gumbo *

Shrimp, oysters and okra, served with white rice 7~

Chicken and Sausage Gumbo*

Rotisserie chicken, local andouille and filé 6.5~

Café Spinach Salad *

Tossed with housemade candied bacon, red onion and chopped boiled egg in a sherry cane vinaigrette 7~

Werlein Salad *

Romaine lettuce with garlic anchovy dressing, grated Pecorino Romano and housemade croutons 6~ With fried P&J oysters 8~

Bleu Cheese Salad

Gorgonzola, crispy prosciutto, shaved red onions, candied spiced pecans, and cornbread croutons tossed with seasonal greens and honey-Dijon vinaigrette 8~

Ponchatoula Strawberry Salad

Watercress, shaved red onion & local strawberries, tossed with a strawberry-balsamic vinaigrette accented with pistachio-crusted goat cheese 8~

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Entrées

Vegetarian items available upon request - ask your servers for details

Shrimp Tchefuncte*

In a Creole meunière sauce with green onions, roasted mushrooms and popcorn rice 17~

Catfish Pecan*

Pecan-cruste with Creole meunière sauce, spiced pecans, popcorn rice and vegetable du jour 18~

Andouille Crusted Fish*

Pan-roasted & served with Crystal beurre-blanc, chive aioli, rissole potatoes & vegetable du jour 18~

Grilled Gulf Fish Panzanella

With housemade olive bread croutons, local cucumbers, Creole tomatoes, grilled eggplant, capers and spinach tossed in an Italian parsley pistou 22~

Eggs in a Nest

Savory brioche nestled around two shirred eggs, topped with smoked catfish, crème fraîche and local caviar, finished with sauce Choron 15~

Steak & Eggs

8 oz. filet served with grilled tomato and crawfish boil scrambled eggs, finished with sauce béarnaise 32~

Gulf Seafood Au Gratin

Jumbo shrimp, crabmeat, and Gulf fish simmered with oyster mushrooms and caramelized onions in a Romano béchamel, topped with fresh breadcrumbs and baked golden brown. Served with a smoked oyster boudin croquette 25~

Rib-eye and Shrimp

Cast iron-seared rib-eye accompanied by Lyonnaise potatoes, shrimp and finished with toasted pine nut brown butter sauce 34~

Chicken Pontalba*

Oven roasted, boneless chicken served on a bed of sautéed green onions, ham, mushrooms, garlic, and Brabant potatoes, topped with Béarnaise sauce 15~

Café Eggs Benedict*

Slow roasted pork "debris" set on a buttermilk-cheddar cheese biscuit, topped with a poached egg and tasso hollandaise sauce 16~

Executive Chef Darin Nesbit . Chef de Cuisine Ben Thibodeaux

We welcome you as our guest this evening

For parties of 8 or more, please accept the inclusion of an 18% gratuity.

Recipe in our **Palace Café: The Flavor of New Orleans Cookbook. Ask your server for details.*