

# BRUNCH

## THE MANSION RESTAURANT

*Executive Chef: Michael Loupe*



*Sous Chef: Brandon Geske*

### STARTERS

Crab & Brie Bisque 12      Chicken & Andouille Sausage Gumbo 10      Soup du Jour 8

#### Spinach Salad 10

Spinach, fire roasted apples, sweet & spicy pecans, feta cheese, dried cranberries, artichokes, avocado, bacon bits, mushrooms, cherry tomatoes, kalamata olives, with a citrus honey vinaigrette

#### Gulf Blue Crab Cake 13

Served with lemon butter meuniere

#### Caprese Salad 12

Fresh mozzarella, ripe beefsteak tomato, fresh basil and balsamic vinaigrette

#### Shrimp and Crab Cocktail 16

Jumbo Gulf shrimp with a zesty and spicy cocktail sauce

### ENTRÉES

#### Filet Mignon 24

8 oz. angus beef filet, served with asparagus and yukon gold mashed potatoes

#### Filet and Lobster 28

8 oz. tenderloin broiled to juicy perfection, served with a butter-broiled lobster tail, seasonal vegetables, and yukon gold mashed potatoes

#### Pork Tenderloin Scaloppini 22

Sautéed medallions of tenderloin with crimini & domestic mushrooms forestiere. Served with seasonal vegetables & sweet potato hash

#### Roasted Salmon Salad 18

Roasted atlantic filet, tossed spinach & mixed green salad, sweet & spicy pecans, fuji apples and roasted pineapple with Italian citrus vinaigrette

#### Eggs Benedict 14

Two poached eggs with Canadian bacon on a whole wheat english muffin covered with a classic hollandaise sauce.  
Served with steamed asparagus and bacon

#### New Orleans French Toast 14

New Orleans french bread dipped in sugar egg custard, with apple wood smoked bacon, warm steen's cane syrup & canadian bacon

#### Crab & Shrimp Stuffed Avocado 21

Shrimp and crab mixed with a remoulade, on a bed of spring mix lettuce

#### Build Your Own Omelet 12

Ham, bacon, andouille sausage, mushrooms, onion tops, artichokes, green onions, cheddar, asiago and jack cheese.  
With crab or shrimp, add \$8.

#### Slow Roasted Prime Rib 23

12 oz. prime rib served with au jus, yukon mashed potatoes and seasonal vegetables

#### Wood Grilled Chicken LaPlace 20

Wood grilled chicken with sautéed shrimp, andouille alfredo and tagliatelle pasta

#### Pan Roasted Gulf Redfish 24

Filet of redfish roasted with New Orleans BBQ butter sauce, sweet & spicy pecans, yukon mashed potatoes & seasonal vegetables

#### Barbecued Shrimp & Grits 17

Louisiana jumbo gulf shrimp, yellow stone ground grits, andouille sausage and abita barbecue butter

#### Crab Cake Benedict 24

Louisiana blue crab & cajun tasso under poached eggs on a whole wheat muffin, topped with hollandaise sauce, and served with steamed asparagus and canadian bacon