

BRUNCH

THE MANSION RESTAURANT

Executive Chef: Michael Loupe



Sous Chef: Brandon Geske

STARTERS

Crab & Brie Bisque 12

Chicken & 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

Caprese Salad 12

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

Gulf Blue Crab Cake 13

Served with lemon butter meunière sauce

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

Crab & Shrimp Stuffed Avocado 21

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

Filet and Lobster 28

8 oz. tenderloin broiled to juicy perfection, served with a butter-broiled lobster tail, seasonal vegetables, and sweet potato hash

Build Your Own Omelet 12

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

Pork Tenderloin Scaloppini 22

Sautéed medallions of tenderloin with crimini & domestic mushrooms forestière, served with seasonal vegetables & sweet potato hash

Slow Roasted Prime Rib 23

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

Roasted Salmon Salad 18

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

Wood Grilled Chicken LaPlace 20

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

Eggs Benedict 14

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

Pan Roasted Gulf Redfish 24

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

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

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