

DINNER

THE MANSION RESTAURANT

Executive Chef: Michael Loupe



Sous Chef: Brandon Geske

APPETIZERS

Adouille Pepper Beef Medallions 13

LaPlace Andouille sausage, pan sautéed with beef tenderloin, pepper jelly coulis, Italian onion confit, and vine ripe peppers

Shrimp Parmesan 14

Sautéed gulf shrimp with parmesan and fresh mozzarella cheese in a basil marinara

Geske's Fried Green Tomatoes 16

Topped with gulf jumbo crab with remoulade, with baby greens

Crab & Avocado Remoulade 14

Jumbo gulf blue crab with spicy pink creole remoulade sauce atop a ripe avocado with yellow grape tomatoes

Jumbo Lump Crab Cakes 18

Enjoy the taste of one the most popular appetizers in Louisiana. Served with a lemon butter sauce

Brandon's Sugar Cane Chicken 11

Buffalo style chicken breast with brown cane sugar, hot sauce, butter, and garlic, accompanied with marinated sautéed artichoke hearts and slaw mix

SOUPS & SALADS

Add grilled chicken \$5, blackened shrimp \$8, or jumbo lump crab \$12, to any salad

Crab & Brie Bisque 12-small bowl / 14-large bowl

Onion Soup Au Gratin 8-small bowl / 10-large bowl

Chicken & Andouille Gumbo 10-small bowl / 12-large bowl

Soup du Jour 8-small bowl / 10-large bowl

House Salad 7

Mixed greens, cucumbers, grape tomatoes, sweet and spicy pecans with Louisiana cane vinaigrette

Spinach Salad 14

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

Caprese Salad 12

Fresh mozzarella, ripe beefsteak tomatoes, and fresh basil, with balsamic vinaigrette

Seared Salmon Salad 18

Pan seared filet with Louisiana spices, parmesan cheese, fire-roasted apples, golden roasted pineapple, romaine lettuce & baby spinach, Topped with a honey citrus vinaigrette and grape tomatoes

Caesar Salad 9

Romaine, parmesan, croutons and a creamy caesar dressing

ENTRÉES

Add a side salad to any entrée for \$3

Butterflied Pork Chop 28

Center-cut chop seasoned and broiled to perfection, served with yukon mashed potatoes, scampi figged mushrooms, and seasonal vegetables

Pork Chateaubriand Roti 27

Sliced whole roasted tenderloin of pork, with a veal, pepper demi glaze garlic sauce, served with yukon mashed potatoes and seasonal vegetables

Prime Rib 28

12 oz. slow-roasted ribeye rack with natural jus and horseradish sauce, served with yukon mashed potatoes and seasonal vegetables

Rib Eye Steak 41

20 oz. certified angus rib eye, served with yukon mashed potatoes & seasonal vegetables

NY Sirloin Strip Steak 43

16 oz. certified angus beef, served with yukon mashed potatoes & seasonal vegetables

Pan Roasted Chicken 28

Marinated pan roasted breast of chicken with shallots bordelaise sauce, served with wild rice pilaf and seasonal vegetables

Filet Randolph 42

10 oz. angus filet topped with au jus butter sauce, served with mashed potatoes, asparagus & scampi mushrooms

Veal Marsala 31

Served with wild and domestic mushrooms in a marsala wine supreme sauce with asparagus and tagliatelle pasta

Colorado Lamb 43

Chops broiled to perfection, enhanced with cracked pepper, with garlic risotto cake and burgundy veal glaze, served with asparagus

Roasted Duck 31

Marinated pan roasted breast with orange blackberry glaze, duck stock glaze, served with wild rice pilaf and asparagus

Shrimp & Crab Tagliatelle Pasta 29

Gulf shrimp and crabmeat, with artichoke hearts, sundried tomatoes, & balsamic basil cream sauce on tagliatelle pasta

Barbecued Shrimp & Grits 27

Louisiana jumbo gulf shrimp, stone ground grits, and andouille sausage, topped with abita barbeque butter

Pan-Roasted Gulf Redfish 27

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

Atlantic Salmon Florentine 31

Broiled filet of salmon with spinach, and madeline sauce, sautéed in white wine, lemon butter and fresh herbs, served with rice pilaf

Fish Du Jour 23

Fresh gulf fish of the day, pan seared and served with wild rice pilaf and seasonal vegetables