

LUNCH
THE MANSION RESTAURANT

Executive Chef: Michael Loupe



Sous Chef: Brandon Geske

SOUPS & SALADS

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

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

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

House Salad 7

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

Strawberry Salad 10

Mixed greens with spinach, sliced strawberries, feta cheese, bacon bits and fuji apples

Crab, Shrimp & Avocado Remoulade 16

Gulf blue crab with and white gulf shrimp in a spicy pink remoulade sauce and served with romaine lettuce

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

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

Spinach Salad 10

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

Grilled Chicken Caesar Salad 12

Romaine, parmesan, croutons and a creamy caesar dressing

Grilled Shrimp & Crab Cake Salad 16

Spinach, romaine lettuce, bacon bits, mushrooms and grape tomatoes in a honey dijon vinaigrette

SANDWICHES

All sandwiches served with choice of steak fries, sweet potato fries or side salad

Turkey Club 13

Hickory smoked turkey breast dressed with avocado, honey ham, apple-wood smoked bacon, swiss cheese, spinach, romaine lettuce & tomatoes, on whole grain bread

Plantation Burger 14

Broiled and basted with BBQ beef au jus with mixed seasonings & spices, dressed with lettuce & tomatoes.

Add \$2 for each item:

bacon | swiss | cheddar | provolone |
sautéed mushrooms | onions | avocado

Big Easy Po-Boy 14

Slow roasted prime rib & honey cured ham grilled with onions, peppers, provolone & swiss cheese on New Orleans french bread, served with au jus

Louisiana Peacemaker Po'Boy 18

Your choice of fried shrimp, oysters or catfish, fully dressed with house-made pickles and remoulade on New Orleans french bread

Chicken or Shrimp Wrap 14

Pan roasted chicken breast or shrimp wrapped with herbs, spices, peppers, mushrooms and onions in your choice of a wheat or chipotle wrap

LUNCH ENTRÉES

Add a side salad to any entrée for \$3

Parmesan Herb Crusted Chicken 17

Scaloppini boneless breast with marinara, fresh parmesan and buffalo mozzarella cheese, served with asparagus and tagliatelle pasta

Salmon Florentine 17

Pan roasted atlantic salmon with wilted lemon garlic olive oil, baby spinach and fresh seasonal vegetables

Barbecued Shrimp & Grits 16

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

Geske's Fried Green Tomatoes 15

Topped with jumbo gulf lump crab with remoulade, served with baby greens

Pan-Roasted Gulf Redfish 19

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

Jumbo Lump Crab Cake 18

Louisiana blue crab with lemon butter meuniere sauce, yukon mashed potatoes and seasonal vegetables

BBQ Smoked Ribs 15

Slow smoked roasted St. Louis ribs, spicy BBQ sauce, yukon mashed potatoes and seasonal vegetables

Prices subject to change without notice