



# Night

\*Please make your server aware of any food allergies as we cook in the Cajun tradition and all ingredients may not be listed on the menu.

**\*Seasonal Spring Items**

## Starters

All starters are meant for sharing

- Blue Cheese and Fig Torte 9
- Crawfish Boulettes 9
- Hog Head Cheese and Andouille Chips 8
- Fried Green Tomato Remoulade 9
- \*Shrimp Cocktail 9**
- Spicy Deviled Eggs with Bacon or Smoked Salmon 7
- Fried Chicken Livers with Pepper Jelly 9

## Soups .....5/10

- Chicken and Andouille Gumbo**
- Butterbeans with Shrimp**
- Soup of the Day**

## Salads

Additional toppings: Chicken Breast, Smoked Salmon, Grilled Shrimp 6 each

- Caesar 3/8
- Wedge with Blue Cheese Dressing 10
- Garden 3/8
- \*Smoked Chicken, Boiled Eggs, Avocado, Bacon, Blue Cheese, Mixed Greens, Blue Cheese Dressing 12**
- \*Iceberg Lettuce, Tomatoes, Pepperocini, Artichoke Hearts, Olives, Garlic Lemon Vinaigrette 12**
- \*Warm Brussels Sprout Salad with Bacon, Pecans, Goat Cheese, Red Onions, Bacon Vinaigrette 12**

## Sandwiches served with choice of one side or soup or salad.....14

- The Burger**
- Doug's Chicken**
- Blackened Catfish**

- \*Black Eyed Pea Veggie Burger (contains Pecans)**
- \*Cajun Sausage Burger**
- \*Fried Green Tomato BLT**

Additional toppings: Cheddar, Blue, Swiss, Mozzarella, Brie, Bacon, Mushrooms, Onions 1 each

## The Trio cup of gumbo, cup of butterbeans with shrimp, one roasted stuffed pepper, and rice .....18

## Mains served with a side Caesar

- Barbeque Shrimp with French bread 24**
- Fresh Fish Filet with seasonal vegetables 27**
- \*Black Iron Skillet Filet Mignon with herb compound butter and garlic smashed potatoes 32**

**Three Course Prix-Fixe** smaller version of any starter or soup or gumbo or side salad, and any one Dinner option with a side, with bread pudding or pie.....25

**Dinners** served with choice of one side.....19

<b>Roasted Stuffed Bell Peppers (Beef and Shrimp)</b>	<b>Wayne Jacob's Smoked Ribs</b>	<b>Shrimp and Crab Fettuccine</b>
<b>Chicken Fried Chicken</b>	<b>*Panned Pork Loin</b>	<b>*Crawfish Pie</b>
		<b>Fried Catfish</b>

**Sides**.....5

Baked Macaroni and Cheese	Garlic Smashed Potatoes	Smothered Greens
Butterbeans with Shrimp	Fresh Cut French Fries	Seasonal Vegetables
		Fried Green Tomatoes

**House Made Desserts** Ask your server for our current cakes, pies, or other offerings.....6

**\*There is a \$10 corkage on each outside bottle of wine or six-pack of beer.**

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**\*For parties of 6 or more, an 18% gratuity will be automatically included.**

At Eat New Orleans, we make local dishes with farm-fresh ingredients, serving the best versions of the family favorites we grew up eating. We use local seafood and seasonal produce whenever possible to help support the fishing and farming ways of life that are integral to Louisiana culture. The work of local artists is featured on our walls. Every day, we strive to create a friendly and comfortable environment that welcomes visitors and appreciates locals. Please join us.

In an effort to preserve and celebrate the unique traditions of South Louisiana we try to utilize local products as much as we can. Some of our menu items may change seasonally to showcase the best of what our region has to offer. Whenever possible we choose local, farm raised, handmade, or products made here in house for your enjoyment.

Thank you for dining with us today. Please visit Wayne Jacob's Smokehouse for the best Andouille, Tasso, and smoked and fresh meats in the area. 769 W. 5<sup>th</sup> Street LaPlace, LA 70068. 985-652-9990. Or order online at

[www.wjsmokehouse.com](http://www.wjsmokehouse.com)