



## *Sunday Brunch*

### *Premier Plates*

*Please make a selection from the following*

**Duck & Andouille Gumbo** *Chef's Granny's Recipe*

**Crab Tasso Sweet Corn Chowder**

**½ and ½ Oysters** *half charbroiled and half bienville*

**Chop** *romaine, spinach, apple, smoked bacon, warm brie vinaigrette*

**Parfait** *Strawberry Satsuma Gazpacho, yogurt, granola, fresh fruit*

### *Plats Principaux*

*Please make a selection from the following*

**Glazed Salmon** *Tabasco® & Steen's® cane syrup, roasted mirliton shrimp ragout* 29

**Andouille Benedict** *local andouille, buttermilk biscuit, poached eggs, asparagus, brabant potatoes* 27

**Traditional Eggs Benedict** *English muffins, Canadian bacon, poached eggs, asparagus, brabant potatoes* 25

**Corn Beef Hash** *roasted potatoes, poached eggs and herb cream sauce* 29

**Steak and Eggs** *fried eggs, andouille potato hash, creole mustard cream* 30

**Pan Roasted Red Fish** *lemon scented jumbo crab, grilled Bechnel tomatoes* 29

**Alligator Grillades** *red wine tomato gravy, stone ground hominy grits* 28

### *Dessert*

*Please make a selection from the following*

**Vanilla Bean Crème Brulée**

**Strawberry Short Cake**

**Chocolate Bread Pudding**

*Complimentary Champagne & Mimosas for Brunch  
No splitting meals, please*

*Executive Chef Chuck Subra & Staff*