

Appetizers

Crabmeat Cheesecake*

A Palace Café signature dish!

Baked in a pecan crust with a wild mushroom sauté and Creole meunière 8~

Shrimp Rémoulade*

Spicy boiled Louisiana shrimp dressed with New Orleans rémoulade sauce served in a crisp tomato cup over mixed greens with chopped egg 9~

Oysters Pan Roast*

Oysters poached in rosemary cream with herb breadcrumbs, served in a roasting skillet 8~

Crab Claws Bordelaise

Sautéed blue crab claws in a New Orleans style bordelaise sauce with garlic, lemon, parsley and Creole seasoning 9~

Barbecued Shrimp

In a New Orleans style barbecue sauce, spiked with Abita beer, served with Creole toasted French bread 9.5~

Fried Oyster "Loaf"

Corn fried oysters served on grilled ciabatta bread with melted St. Andre cheese and sherry-tasso cream sauce 8~

Soups & Salads

Entrée portion soups available for additional charge

Turtle Soup* 7.5~ **Soup du Jour** 6.5~ **Seafood Gumbo*** 8~

Duck & Roasted Garlic Gumbo

Chef Ben's specialty gumbo featuring local pasture raised Chappapeela Farms Duck. Made using traditional techniques and premium local ingredients, we're confident you'll find this to be a favorite gumbo. 8~

Café Spinach Salad*

Tossed with housemade candied bacon, red onion and chopped boiled egg in a sherry cane vinaigrette 7~

Werlein Salad*

Romaine lettuce with garlic anchovy dressing, grated Pecorino Romano and housemade croutons 6~ With fried oysters 8~

Bleu Cheese Salad

Danish bleu cheese, crispy prosciutto, local blueberries, candied pecans, shaved red onions and farm greens tossed in a blueberry-balsamic vinaigrette 8~

Entrée Salads

Fried Oyster

Crystal hot sauce glazed oysters served with a Bibb lettuce wedge, spicy buttermilk chive dressing, julienne carrots, green onions, and Stilton bleu cheese 17~

Café Cobb

Chiffonade of romaine and red leaf lettuce with crumbled Danish bleu cheese, hard boiled egg, grilled and chilled red onion, avocado, candied andouille and charred tomato vinaigrette, served with your choice of: Chicken 14~ Duck Confit 17~ Gulf Shrimp 18~

Grilled Steak

Thinly sliced petit filet served over grilled romaine lettuce, shaved red onions, and crispy sweet potatoes, finished with creamy bleu cheese dressing 15~

Pan Seared Jumbo Gulf Shrimp

With roasted red bell peppers, caramelized onions, fresh thyme and seasonal greens tossed in a warm red bean and Crystal vinaigrette 16~

Pepper Crusted Tuna

Warm wheat pasta tossed with artichoke hearts, sundried tomatoes, basil, Romano cheese and lemon-caper vinaigrette, finished with balsamic vinegar reduction 17~

**Recipe in our Palace Café: Flavor of New Orleans cookbook. Ask your server for details.*

Executive Chef Darin Nesbit

Chef de Cuisine Ben Thibodeaux

We welcome you as our guest. For parties of 8 or more, please accept the inclusion of an 18% gratuity

Entrées

Shrimp Tchefuncte*

In a Creole meunière sauce with green onions, roasted mushrooms and popcorn rice 17~

Andouille Crusted Fish*

Pan-roasted and served with Crystal beurre blanc, chive aioli, rissole potatoes and vegetable du jour 18~

Rotisserie Chicken aux Champignons

Served with truffled mashed potatoes, lemon-arugula salad and finished with a Creole marchands de vin 18~

Grilled Gulf Fish Panzanella

With housemade olive bread croutons, local cucumbers, tomatoes, grilled eggplant, capers and spinach tossed in an Italian parsley pistou 17~

Creole Seasoned Petit Filet Mignon

Creole seasoned 2-4 oz. tournedos of beef grilled and served with green onion mashed potatoes with a roasted shiitake demi-glace, grilled onions, and Stilton bleu cheese crumbles 26~

Catfish Pecan *

Pecan-crusted with Creole meunière sauce, spiced pecans, popcorn rice and vegetable du jour 15~

Cochon du Lait Pot Pie

Slow roasted pork "debris", garlicky spinach, smashed potatoes and cheddar cheese with French bread croutons and sweet onion gravy 13~

The Palace Prime Burger

100% prime beef grilled, topped with cheddar cheese and our housemade bacon. All burgers are dressed and served with hand cut potato chips 12~

Pasta St. Charles*

Louisiana shrimp and smoked andouille sausage tossed in a Creole mustard cream with penne pasta and Pecorino Romano cheese 14~

Temperature Lunch Returns for its 18th Year!

This summer, beat the heat by enjoying a two course lunch priced according to yesterday's high (81 degrees yesterday equals \$8.10 today).

Entrées are specially developed by our chefs and change daily.

Available Monday through Friday. Ask your server for details.

Keep up with the daily specials by becoming a fan on Facebook or following us on Twitter @palacecafe.

Seasonal Specials

Appetizer

Crispy Duck Wings

Tossed with Crystal beurre blanc and served over bleu cheese glaçage 9~

Entrée

Panéed Veal

Served with cornbread dressing and finished with a dried cherry and red wine reduction 18~

"Lite" Lunch

We're adding our New Orleans touch to these healthy options, which are low in fat and sodium

Appetizer

Watermelon Napoleon

Layered with arugula, Manchego cheese, shaved red onions and aged balsamic vinegar 9~

Entrée

Broiled Gulf Fish

Served over caramelized onions, roasted garlic, farm peppers and frisée, finished with fresh lemon 18~

Our Mission

We're committed to providing the highest quality food to our guests. Part of that commitment involves our housemade approach. Everything, from sauces to desserts, is prepared in our kitchen by our talented culinary team (except our great French bread from Leidenheimer).

Our sincere dedication to supporting local companies like Leidenheimer extends to our family of farmers and fishermen. These hardworking folks provide us with some of the best tasting ingredients available anywhere. It is their incredible products that make our cuisine so flavorful.

- Dickie Brennan, Steve Pettus & Lauren Brennan Brower