

The Court of Two Sisters

CREOLE A LA CARTE DINNER MENU

Creole A La Carte Dinner and Seasonal Three-Course Chef's Menu:
Available 5:30 - 10:00 p.m. Nightly

HORS D'OEUVRES

Escargot Au Champignons: Escargots and Mushrooms Sautéed in Garlic Butter with Herbs 11

Fried Boudin Balls: House-made Sweet and Spicy Pickles, Creole Mustard Buerre Blanc 15

Jalapeno Stuffed Bacon Wrapped Duck: Duck breast with Sliced Jalapeno wrapped with Bacon. Served with Wild Berry Gastrique 14

Lump Crab Cake: Panko Fried Creole Mustard Crab Cake with White Remoulade 13

Blackened Alligator: Tender white alligator meat with White Remoulade 12

Barbecue Shrimp: Peeled Shrimp Braised in a Peppery Butter Sauce, Leidenheimer Toast Point 12

POTAGES & SALADES

Turtle Soup au Sherry 9

Creole Seafood Gumbo 9

Court of Two Sisters Dinner Salad: Heart of Romaine, Tasso, Red Onions, Grape Tomatoes, Creole French dressing 8

Arugula Salad: Baby Arugula, Baby Radish, Roasted Shallots, Toasted Almonds, Crumbled Goat Cheese, Tossed in Champagne Vinaigrette 8

Caesar Salad: A classic prepared tableside 10

Marinated Crab Fingers: Heirloom Grape Tomatoes, Micro Argula, Citrus Vinaigrette 11

ENTREES

Trout Meunière or Amondine: Pan Fried Filet of Trout, Roasted New Potatoes, Steamed Asparagus, Meunière or Amandine Style 31

Louisiana Catfish: Corn Fried Louisiana Catfish, Creole Mustard Nappa Slaw, Jumbo Lump Crabmeat, Cayenne Tartar Sauce 27

Shrimp and Grits: Louisiana shrimp, Andouille Sausage, Creole Meunière Reduction, Southern Grits 28

Chicken Oscar: Grilled Airline Breast of Chicken, New Potato Mash, Steamed Asparagus, Jumbo Lump Crabmeat, Tasso Hollandaise 29

Veal Oscar: Pan Fried Baby White Veal Cutlets, New Potato Mash, Steamed Asparagus, Jumbo Lump Crabmeat, Tasso Hollandaise 31

Crawfish Napoleon: Louisiana Crawfish Tails in Creole Cream Reduction, Andouille Grit Cake, Fried Green Tomato 29

Louisiana Crawfish and Shrimp Pasta: Gemelli Pasta, Louisiana Crawfish Tails, Blackened Shrimp, Diced Tomatoes, Green Onion Parmesan Cream 29

Louisiana Crabmeat Au Gratin: Jumbo Lump Crabmeat in Mornay Sauce. Baked en Casserole. Served with Steamed Asparagus and Tasso Hollandaise 35

Gulf Oysters: Fried Gulf Oysters, Horseradish Cream New Potatoes, Shaved Brussels Sprouts, Smoked Applewood Bacon, Browned Butter 31

Gulf Fish: Grilled Gulf Fish, Tasso and Corn Puree, Lump Crabmeat Risotto, Garlic-Chablis Butter 34

Duck a L'Orange: Roasted Sweet Potato Puree, Charred Asparagus, Orange Demi-Glace 31

Grilled 6 oz. Filet: Centercut Filet, Goat Cheese Mashed Potatoes, Shallot Roasted Mushrooms, Marchand de Vin 37

Boudin Stuffed Pork Chop: 12 oz. Double Cut Pork Chop, Creole Mustard Caramelized Onions 30

Vegetarian Lasagna: Zucchini, Eggplant, and Squash, Creole Tomato Sauce, Parmesan and Fontina Cheeses 25

DESSERTS

Crème Brûlée 9

Nightly Ice Cream 9

Chocolate Mousse 9

New York Style Cheesecake 9

Warm Pecan Pie a la Mode 9

Courtyard Bread Pudding with Whiskey Sauce 9

Bananas Foster: Tableside Banana Flambe, Brandy and Banana Liquor, French Vanilla Ice Cream 10
