



# THE CARRIAGE HOUSE

– LUNCH & DINNER MENU –

## STARTERS

### **CRAB AND MANGO CAKE**

Crispy sautéed crab and mango cake served with a chili remoulade sauce and mango salsa

**\$22**

### **CREOLE RAVIOLI**

Cheese ravioli and sautéed spinach tossed in a Creole red sauce. Topped with a light crème and toasted parmesan and panko

**\$18**

### **LOUISIANA CRAWFISH BREAD**

Cheesy garlic French bread with Louisiana crawfish baked until crispy

**Half \$12 | Full \$18**

### **ONION RING PLATTER**

Crispy fried with smoked paprika lime dipping sauce

**\$16**

### **LOUISIASIAN RIBS**

Slow cooked pork ribs with Louisiana sugar, soy, Thai chili glaze and sesame seeds

**\$18**

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## SOUP AND SALAD

### **BISQUE OF CURRIED PUMPKIN, LOUISIANA CRAWFISH AND CORN**

Houmas House signature soup

**\$12**

### **CHICKEN AND ANDOUILLE GUMBO**

Classic Louisiana recipe, served with  
steamed rice

**\$12**

### **HOUMAS HOUSE SALAD**

Mixed greens tossed with Steen's  
Cane Syrup vinaigrette, finished with  
bleu cheese, roasted pecans,  
cranberries and garnished with  
julienned pears

**\$12**

### **CLASSIC CAESAR SALAD**

Romaine lettuce, herb croutons and  
parmesan cheese tossed in traditional  
Caesar dressing

**\$10 (Add grilled chicken \$8)**

### **LOUISIANA SEAFOOD PASTA SALAD**

Jumbo-lump crabmeat, Louisiana  
crawfish, gulf shrimp and orzo pasta,  
tossed in Greek yogurt dressing with  
baby heirloom tomatoes

**\$18**

### **WEDGE SALAD**

Iceberg wedge with blue cheese  
dressing, bacon, and baby tomatoes

**\$10**





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## ENTREES

### **CROWN JEWEL HAMBURGER**

Grilled 7oz burger topped with cheese, bacon, mayo, ketchup, lettuce, tomato and onion, served with French fries

**\$18**

### **LOUISIANA SEAFOOD PO-BOY**

Your choice of gulf shrimp or oysters, crispy fried and served on New Orleans French bread with shredded lettuce, tomatoes and Creole mayonnaise, served with fries

**\$18**

### **ROSEMARY BREAST OF CHICKEN**

Grilled skin on breast of chicken, mashed potatoes, asparagus, and rosemary cream sauce

**\$28**

### **LASAGNA**

Fresh pasta layered with ground beef, ricotta cheese, and house made marinara sauce

**\$26**

### **EGGPLANT NAPOLEON**

Crispy fried medallions of eggplant, layered with jumbo-lump crabmeat and saffron cream sauce

**\$36**

### **SHRIMP PASTA**

Grilled gulf shrimp and fresh fettuccine pasta tossed in Creole tomato cream sauce, and topped with parmesan cheese

**\$30**

### **RED FISH**

Pan seared fillet, on sweet corn rice pilaf, topped with jumbo-lump crab and sauce meuniere

**\$42**

### **PORK CHOP**

Double cut pork chop, stuffed with boudin, on sweet potato puree, with Creole mustard

Robert sauce

**\$38**

### **BEEF SHORT RIBS**

Slow braised, with green bean almondine, stone ground yellow corn grits, and Abita root beer jus

**\$38**

### **STEAK CARRIAGE HOUSE**

Served with roasted fingerling potatoes, blistered tomatoes and broccolini

**USDA Filet Mignon \$60**

**A9 Wagyu Filet Mignon \$75**

**10oz Rib-Eye \$75**

# THE CARRIAGE HOUSE

## – WINE, BEER AND COCKTAIL MENU –

### ~COCKTAILS~

#### MINT JULEP \$12

Maker's Mark Bourbon, mint, sugar,  
Bogart's Barrel-Aged Bitters

#### SAZERAC COCKTAIL \$14

Sazerac Rye, sugar, Peychaud bitters &  
Angostura Bitters, a dash of Legendre  
Herbsaint, lemon peel

#### OLD-FASHIONED WHISKEY COCKTAIL \$14

Russel's Rye 6-year Whiskey, sugar, Angostura  
Aromatic & Orange Bitters, lemon & orange  
peels

#### KIR ROYAL \$12

Simmonet-Febvre Brut, Crème de Cassis

#### FRENCH 75 \$14

Cognac or Gin, sugar, lemon juice,  
Prosecco, lemon spiral

#### FRENCH MARTINI \$14

Absolut Vanilla Vodka, Chambord, pineapple  
juice, Prosecco, lemon peel

#### HURRICANE \$14

Louisiana Rum, fresh lime juice, Cocktail & Sons  
Fassionola, lime peel

#### BRANDY ALEXANDER \$15

Cognac, Tempus Fugit Crème de Cacao,  
Angostura Cocoa bitters, half & half, fresh  
nutmeg

**(All of our cocktails are hand-crafted and can take a few moments to make. We appreciate your patience)**

### ~WINE~

#### BUBBLES

	Glass	Bottle
Adami Garbél Prosecco, Veneto, Italy	\$13	\$42
Simmonet Febvre Crément Brut, Bourgogne, FR	\$14	\$48
Veuve Clicquot "Yellow Label" Reims, FR	\$25	\$116

#### WHITES

J & H Selbach Riesling, Mosel, Germany	\$13	\$44
Maso Canali Pinot Grigio, Trentino, Italy	\$13	\$44
Whitehaven Sauvignon Blanc, Marlborough, NZ	\$13	\$44
Josh Cellars Reserve Chardonnay, North Coast, CA	\$12	\$40

#### REDS

J Vineyard & Winery California Pinot Noir, CA	\$14	\$48
William Hill Cabernet, North Coast, CA	\$12	\$40
Louis M. Martini Cabernet, Sonoma Coast, CA	\$16	\$58
Hahn Merlot, California	\$13	\$46
Locations "CA" California Blend, CA	\$14	\$48

**Inquire about our Grand Wine List  
for a complete selection of wines available by the bottle**

### ~BEER~

#### available by the bottle

Abita Amber	\$6.00
Abita "The Boot"	\$6.00
Abita Andygator	\$6.00
Abita Purple Haze	\$6.00
Abita Turbo Dog	\$6.00
Abita Seasonal	\$6.00
Blue Moon	\$6.00
Bud Light	\$6.00
Budweiser	\$6.00
Canebrake	\$6.00
Coors Light	\$6.00
Corona	\$6.00
Heineken	\$6.00
Lagunitas IPA	\$6.00
Michelob Ultra	\$6.00
Miller Lite	\$6.00
Yuengling	\$6.00