



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

TUNA TARTARE

Fresh yellowfin tuna, avocado, lime, Houmas House beehive honey, pickled trinity and sesame cracker

\$20

DIVER SCALLOPS

Pan seared, with Houmas House beehive honey and parsley gastrique smoked paprika oil

\$20

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 \$10

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

SAZERAC COCKTAIL \$13

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

OLD-FASHIONED WHISKEY COCKTAIL \$12

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

KIR ROYAL \$11

Simmonet-Febvre Brut, Crème de Cassis

FRENCH 75 \$13

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

FRENCH MARTINI \$13

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

HURRICANE \$13

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

BRANDY ALEXANDER \$14

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 pat**

~WINES~

BUBBLES

	Glass	Bottle
Adami Garbél Prosecco, Veneto, Italy	\$10	\$36
Simmonet Febvre Crément Brut, Bourgogne, FR	\$11	\$38

WHITES

Saurus Pinot Noir Rosé, Patagonia, Argentina	\$9	\$32
J & H Selbach Riesling, Mosel, Germany	\$9	\$34
Maso Canali Pinot Grigio, Trentino, Italy	\$10	\$36
Whitehaven Sauvignon Blanc, Marlborough, NZ	\$11	\$40
Josh Cellars Reserve Chardonnay, North Coast, CA	\$10	\$38

REDS

J Vineyard & Winery California Pinot Noir, CA	\$12	\$46
William Hill Cabernet, North Coast, CA	\$12	\$46
Louis M. Martini Cabernet, Sonoma Coast, CA	\$14	\$52
Columbia Winery Merlot, Columbia Valley, WA	\$9	\$30
Locations "CA" California Blend, CA	\$12	\$46

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

~BEER~

available by the bottle

Abita Amber	\$5.50
Abita "The Boot"	\$5.50
Abita Andygator	\$5.50
Abita Purple Haze	\$5.50
Abita Turbo Dog	\$5.50
Abita Seasonal	\$5.50
Blue Moon	\$5.50
Bud Light	\$4.75
Budweiser	\$4.75
Canebrake	\$4.75
Coors Light	\$4.75
Corona	\$5.50
Heineken	\$5.50
Lagunitas IPA	\$5.50
Michelob Ultra	\$4.75
Miller Lite	\$4.75
Yuengling	\$4.75