



# 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)**

### GRILLED SHRIMP SALAD



Grilled gulf shrimp seared with a salad of mixed greens, roasted corn, pickled red onion, baby heirloom tomatoes, and Manchego cheese, tossed in chili lime vinaigrette

**\$18**

### WEDGE SALAD



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

**\$10**



= Contains Shellfish



= Dairy Free



= Egg Free



= Vegetarian



= Contains Nuts



= Contains Fish



= Contains Sesame



= Gluten Free



# THE CARRIAGE HOUSE

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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**

### CRAWFISH ORLEANS

Louisiana crawfish tails cooked in a rich cream sauce with sweet peppers, peas, and tomatoes. Tossed with fresh fettuccine pasta and finished 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

**\$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**



=Contains Shellfish



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= Gluten Free

# 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