

LUNCH
THE MANSION RESTAURANT

Executive Chef: Michael Loupe



Sous Chef: Brandon Geske

SOUPS & SALADS

Add grilled chicken \$5, grilled shrimp \$8, or jumbo lump crab \$12 to any salad

Crab & Brie Bisque 12-small bowl / 14-large bowl
Chicken & Sausage Gumbo 12-small bowl / 14-large bowl

Onion Soup Au Gratin 9-small bowl
Soup du Jour 8-small bowl / 10-large bowl

House Salad 7
Mixed greens, cucumbers, grape tomatoes, sweet and spicy pecans with Louisiana sugar cane vinaigrette

Grilled Chicken Caesar Salad 12
Romaine, parmesan, croutons and a creamy caesar dressing

Spinach Salad 14
Spinach, fire roasted apples, sweet & spicy pecans, feta cheese, dried cranberries, artichokes, avocado, bacon bits, mushrooms, and cherry tomatoes with a citrus honey vinaigrette

Crab, Shrimp & Avocado Remoulade 16
Gulf blue crab with and white gulf shrimp in a spicy pink remoulade sauce and served with romaine lettuce

Roma Wedge Salad with
Parmesan Crusted Chicken 14
Romaine, parmesan, croutons & a creamy caesar dressing

Grilled Shrimp & Crab Cake Salad 16
Spinach, romaine lettuce, bacon bits, mushrooms and grape tomatoes in a honey dijon vinaigrette

SANDWICHES

All sandwiches served with choice of steak fries, sweet potato fries or side salad

Turkey Club 13
Hickory smoked turkey breast dressed with avocado, honey ham, apple-wood smoked bacon, swiss cheese, spinach, romaine lettuce & tomatoes, on whole grain bread

Big Easy Po-Boy 14
Slow roasted prime rib & honey cured ham grilled with onions, peppers, provolone & swiss cheese on New Orleans french bread, served with au jus

Plantation Burger 14
Broiled and basted with BBQ beef au jus with mixed seasonings & spices, dressed with lettuce & tomatoes.

Louisiana Peacemaker Po'Boy 18
Your choice of fried shrimp, oysters or catfish, fully dressed with house-made pickles and remoulade on New Orleans french bread

Add \$2 for each item:
bacon | swiss | cheddar | provolone |
sautéed mushrooms | onions | avocado

Chicken, Beef Tenderloin or Shrimp Wrap 14
Pan roasted chicken breast, beef tenderloin or shrimp wrapped with herbs, spices, peppers, mushrooms and onions in your choice of a wheat or chipotle wrap

LUNCH ENTRÉES

Add a side salad to any entrée for \$3

Chicken Marsala 17

Served with wild and domestic mushrooms in a marsala wine supreme sauce with seasonal vegetables & tagliatelle pasta

Sliced Pork Tenderloin 17

Pan sautéed, served with a bordelaise sauce, mushrooms, yukon gold mashed potatoes and fresh seasonal vegetables

Barbecued Shrimp & Grits 16

Louisiana jumbo gulf shrimp, yellow stone ground grits, and andouille sausage, with abita barbeque butter

Geske's Fried Green Tomatoes 16

Topped with gulf jumbo lump crab with spicy pink remoulade, romaine greens and grape tomatoes

Pan-Roasted Gulf Redfish 19

Filet of redfish roasted with New Orleans BBQ butter sauce, sweet and spicy pecans, served with yukon mashed potatoes and seasonal vegetables

Jumbo Lump Crab Cake 18

Louisiana blue crab with lemon butter sauce, yukon gold mashed potatoes and seasonal vegetables

Petite Filet Mignon 19

6 oz. angus tenderloin filet of beef, broiled to perfection, yukon mashed potatoes and seasonal vegetables

Chicken Buco 19

Pan sautéed chicken breast topped with mashed potato au gratin, a tomato beef glaze and seasonal vegetables

Prices subject to change without notice