

Breakfast Express

Two eggs, any style, bacon, sausage or ham, choice of toast & preserves or Cajun potatoes - 7

Mixed Grill

Two eggs, any style, bacon, sausage, ham, Cajun potatoes, toast & preserves - 10

Steak & Eggs

Grilled 6 oz. NY Steak, two eggs, any style, Cajun potatoes, toast & preserves - 14

Salmon Florentine

Poached eggs atop English muffins, sautéed spinach, home cured salmon. Topped with Hollandaise sauce, served with Cajun potatoes - 13.5

Eggs Benedict

A traditional dish of poached eggs atop English muffins and smoked ham and topped with Hollandaise sauce, served with Cajun potatoes - 12

Eggs Bayou Lafourche

Poached eggs atop Andouille Cajun sausage and grilled cornbread. Topped with Hollandaise sauce, served with Cajun potatoes - 12.5

Eggs Bourbon

Poached eggs served atop home-made crab cakes and topped with a shrimp Creole sauce, served with Cajun potatoes - 13

Cajun Corn Beef Hash

We start with a fine corn beef hash, then add two poached eggs and top with a Hollandaise sauce, served with choice of toast & preserves - 11.5

Breakfast Sandwich

Fried eggs, grilled smoked ham, tomatoes, cheddar cheese, grilled onions & peppers, Brioche Kaiser, served with Cajun potatoes - 10.5

Pancakes

Stack of four fluffy pancakes grilled golden brown, served with maple syrup & butter

Original - 8

Maple Pecan Pancakes - 9.5

Banana Foster French Toast

Homemade banana bread, topped with sliced bananas flambéed with brown sugar, rum, cinnamon, nutmeg and butter - 10

—omelettes—

Fluffy three eggs omelette, served with Cajun potatoes, toast & preserves

Baby Shrimp Creole - 13

Garden Vegetables - 9.5

Ham, Mushroom & Cheese - 11

Andouille Sausage - 12

Bourbon Street Special

Featuring Cajun & Creole specialties - for those up to a challenge - 13

(Please inform your server of any allergies)

Jump Start

Seasonal fresh fruit cup, granola and yogurt - 9.5

—side orders— beverages—

bacon, smoked ham, sausages	4
Andouille sausage	5
side pancakes, plain (2)	4.5
side pecan pancakes (2)	5.5
banana french toast (2)	5.5
toast white, brown	2.5
rye	3
raisin bread	3
English muffin	2.5
one egg Benedict	7
one egg Bourbon	7
one egg Salmon Florentine	7.5
one egg Lafourche	7
one egg any style	2
two eggs any style	4
Cajun potatoes	4.5
hot cereal	5.5
fresh fruit bowl	5.5
fresh fruit cup	3
plain yogurt (cup)	4.5
salsa sauce	2
sliced tomatoes (4 slices)	3.5
sliced cheddar cheese	2.5
banana bread/ butter	3.5
granola	5

small fruit juice	3
large fruit juice	4.5
milk white small	2.5
milk white large	3.5
hot chocolate	2.5
hot water/lemon	2
freshly brewed coffee (fair-trade)	2.5
soft drink	2.5
ice tea	2.5
orange pekoe tea	2.5
herbal teas	3
cafe latte	4.5
cappuccino	4.5
espresso	3
mocha	5
Americano	3.5
San Benedetto Sparkling (750ml) water	4.5
San Benedetto Naturel (750ml) water	4.5

Prices do not include GST & Gratuity

appetizers

soup & salad

Creole Crab Cakes - \$13.95

House-made crab cakes served with a Creole Mayonnaise.

Gulf Shrimp Remoulade - \$14.5

Cajun grilled Louisiana Gulf Shrimp, tossed in a Remoulade sauce served on a bed of Arugula blend.

Popcorn Shrimp - \$11.95

Lightly breaded baby shrimp seasoned with our own Creole Spices, served with pepper Remoulade sauce.

Breaded Oysters - \$13

Creole spiced, lightly breaded and fried golden brown, served with a fresh tomato salsa.

Boneless Chicken Bites - \$10.5

New Orleans style Southern fried chicken pieces tossed with roasted garlic Aioli and hot sauce.

Fried Clam Strips - \$11.5

Oversized lightly coated clam strips fried golden brown and served with roasted pineapple and apple bourbon chutney.

Charcuterie Board - \$18.95

Assorted cheese, Country style pate, summer sausage, Genoa salami air-dried and Capicola, with assorted crackers and condiments.

Seafood Board - \$20.95

Assorted cheese, Cajun Caviar, Shrimp Remoulade, Candied smoked salmon and marinated lime and vodka scallops, with assorted crackers and condiments.

cajun & creole specialties

Blackened Red Snapper - \$12.5

Blackened filet of red snapper with our own seasonings, served with rice and Garden Greens.

Louisiana Shrimp Creole - \$13.95

Gulf and baby shrimp simmered gently in a sauce of tomatoes, bell pepper, celery, onion and Creole Seasoning, served with rice and Garden Greens.

Catfish al Meuniere - \$13.5

Grilled filet of catfish lightly coated and topped with pecan lemon butter sauce, served with rice and garden salad.

Cajun Mac & Cheese - \$14.5

Slow apple-smoked chicken with Andouille sausage, smothered in aged cheddar, served with Garden Greens.

Cajun Jambalaya - \$14.5

The most famous dish in Louisiana, made with rice, onions, bell peppers, celery, spicy Andouille sausage, smoked ham, chicken, and topped with Shrimp Creole, served with garden salad.

Creole Veggie Stir Fry - \$12.5

Fresh medley of mixed vegetables quickly sautéed with plum glaze and vegetable stock served with rice and garden salad.

Egg Bourbon - \$15.5

Two poached eggs atop house-made crab cakes finished with Shrimp Creole sauce, served with home-cut Creole spice fries.

All Day Breakfast - \$7.5

Two fried eggs, bacon, fries, toast and preserves.
(No substitutions please)

Soup of the Day

Chef's daily fresh creation.

Sampler - \$4.5 | Small - \$6 | Large - \$7.5

Gumbo YA-YA

Hearty Louisiana soup with chicken and Andouille sausage and rice.

Sampler - \$6.5 | Small - \$7.5 | Large - \$8.5

Bruschetta Salad - \$10.5

Vine ripen tomato stuffed bruschetta style on a bed of mixed green salad with garlic crustini's.

Iberville Salad - \$9.5

Romaine lettuce tossed with pepper-garlic dressing, house-made croutons and fresh grated parmesan cheese.

Blackened Chicken Rocket Salad - \$12.5

Blackened chicken breast, arugula, spring mix, tomatoes garnished with zest of carrot and shredded red cabbage Creole-mustard Vinaigrette.

Tomato Napoleon Salad - \$12.5

Stacked tomatoes and blue cheese with spring mix, drizzled with balsamic vinaigrette and garlic crustini's.

po'boys & sandwiches

Choice of Daily Soup, Garden Greens, Hand cut Creole Fries. Substitute Iberville Salad, Small Daily Soup or Gumbo Soup - Add \$2.5

Popcorn Shrimp Po'Boy - \$11.5

Lightly breaded baby shrimp seasoned with our Creole Seasoning, in our own creamy pepper sauce, dressed with lettuce and tomatoes, stuffed in a baguette.

Bayou Shrimp Po'Boy - \$11.5

Baby shrimp tossed in our own Creole-Tarragon dressing, dressed with lettuce and tomatoes, stuffed in a baguette.

Blackened Catfish Po'Boy - \$11

Blackened catfish strips, our own salsa-tartar, dressed with lettuce and tomatoes, stuffed into a baguette.

Cajun Crab Cake Po'Boy - \$14.5

House-made crab cakes, dressed with lettuce and tomatoes, topped with Creole Mayonnaise, kick a slaw on a ciabatta bun.

Andouille Sausage Po'Boy - \$11

Grilled spicy sausage, dressed with lettuce, tomatoes and Jack cheese, roasted peppers and onions topped with a chipotle mayonnaise on a ciabatta bun.

Cajun Chicken Wrap - \$11.5

Grilled chicken breast, seasoned with Creole Seasoning, dressed with grilled peppers, onions, tomatoes and lettuce in a tortilla wrap.

Cajun Pork Burger - \$11.95

Charbroiled 7oz homemade pork patty with grilled pineapple chutney, mayonnaise, lettuce, tomato and aged cheddar on a ciabatta bun.

Steak Sandwich - \$13.5

Grilled 6oz flat Iron Steak on garlic bread, garnished with onion crisps and chimichurri sauce.

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appetizers

Gulf Shrimp Remoulade - \$14.5

Gulf Shrimp, Cajun grilled and tossed in a Remoulade sauce served on a bed of Arugula blend.

Boneless Chicken Bites - \$12.5

New Orleans style Southern fried chicken pieces tossed with roasted garlic Aioli and hot sauce.

Louisiana Crab Cakes - \$15

Homemade crab cakes served with a Creole-Mayonnaise.

Pecan-Crusted Shrimp - \$14.5

Lightly breaded gulf shrimp fried crisp, served with a Cranberry Coulis.

Sweet Corn Hushpuppies - \$9.5

Sweet corn in light deep-fried batter served with a salsa Aioli.

Popcorn Shrimp - \$11.95

Lightly breaded baby shrimp seasoned with our own Cajun spices, served with pepper Remoulade sauce.

Fried Oysters Louisiana-Style - \$13

Creole spiced, lightly breaded and fried golden brown, served with a fresh tomato salsa.

Fried Clam Strips - \$11.95

Oversized lightly coated clam strips fried golden brown and served with a roasted pineapple and apple bourbon chutney.

Charcuterie Board - \$18.95

Assorted cheese, Country style pate, summer sausage, Genoa salami air-dried and Capicola, with assorted crackers and condiments.

Seafood Board - \$20.95

Assorted cheese, Cajun Caviar, Shrimp Remoulade, Candied smoked salmon and marinated lime and vodka scallops, with assorted crackers and condiments.

soup & salads

Soup of the Day

Sampler - \$4.5 | Small - \$6.5

Gumbo YA-YA

Classic hearty Louisiana soup full of chicken and Andouille sausage with rice in a rich spicy roux.

Sampler - \$6.95 | Small - \$8.5

Iberville Salad - \$9.5

Romaine lettuce tossed with pepper-garlic dressing, house-made croutons and fresh grated parmesan cheese.

Bruschetta Salad - \$10.5

Vine ripen tomato stuffed bruschetta style on a bed of mixed green salad with garlic crustini.

Gulf Coast Grilled Scallop Gazpacho - \$15

Grilled scallops on a bed of cucumber and tomato and mixed greens with a light lime and vodka vinaigrette.

Tomato Napoleon Salad - \$12.5

Stacked tomatoes and blue cheese with spring mix and drizzled with balsamic vinaigrette and garlic crustini's.

entrées

Taste of N'awlins Platter - \$29.5

Grilled scallops, fried oysters, Crawfish Etouffee, Catfish al Meuniere, wild rice blend and Chef's vegetables.

Cajun Mac & Cheese - \$21.5

Apple smoked chicken and Andouille sausage with aged white and orange cheddar cheese, macaroni and vegetables.

Sweet Potato Breast of Chicken - \$22.95

Grilled breast of chicken topped with a pan-seared sweet potato crust finished with a light Chardonnay cream, served with braised collard greens, wild rice blend and vegetables.

Southern Fried Chicken Lafayette - \$22.95

Boneless chicken coated with Creole herb flouring, fried golden brown, served on garlic herbed mashed potatoes with southern gravy and vegetables.

Bayou Tilapia - \$19.5

Grilled filet of Tilapia lightly coated with seasoned gluten free flour, served with wild rice blend and vegetables.

Catfish al Meuniere - \$21.5

Grilled filet of catfish lightly coated with flour, finished with a pecan and lemon butter sauce, served with wild rice blend and vegetables.

Shrimp Herbsaint - \$24.95

Medley of pan-seared gulf and baby shrimp, julienne of red & green peppers, red onions finished in a Herbsaint-Sweet Butter cream, served on a bed of wild rice blend and vegetables.

Blackened Red Snapper - \$19.5

Grilled filet of red snapper blackened with our own seasonings, served with wild rice blend and vegetables.

Louisiana Shrimp Creole - \$24.95

Sautéed gulf and baby shrimp simmered with sweet bell peppers, onion, celery, and Creole sauce served on a bed of wild rice blend and vegetables.

Cajun Jambalaya - \$23.5

The most famous rice dish in Louisiana. Made with rice, onions, peppers, celery, Andouille sausage, smoked ham, chicken and garnished with Shrimp Creole sauce, served with vegetables.

New York Steak with Cajun Butter - \$25.5

Broiled 8oz New York strip loin, garnished with onion crisps, Cajun butter, served with garlic herbed mashed potatoes and vegetables.

Blue-Ribbon Beef Napoleon - \$27.5

Seared beef tenderloin topped with Danish blue cheese, finished with portabella mushrooms and Marchand de Vin sauce, served with garlic herbed mashed potatoes and vegetables.

Steak Neptune N'awlins - \$28.5

Broiled beef tenderloin topped with sautéed garlic crawfish tails and béarnaise sauce, served with garlic herbed mashed potatoes and vegetables.

Roasted Pork Tenderloin - \$24.5

Finished with Rhubarb and cranberries chutney served with garlic herbed mashed potatoes and vegetables.

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desserts

Louisiana Bread Pudding with a Jim Beam Bourbon Sauce	8.50
N'awlins Pecan Pie	8.50
Apple Spice Cake with Homemade Caramel Sauce	8.50
Chocolate Pecan Torte with Bourbon Spiked Chocolate Sauce <i>(Gluten free)</i>	8.50
Chocolate Mousse	8.50
Chef's Crème Brulee	8.50
Bourbon St. Cheesecake	8.50
Banana Foster	8.50
Ice Cream Homemade	5.95
<i>A la mode</i>	3.25

All desserts are homemade, please advise your server if there are any allergies.

specialty coffee

Spanish Coffee Tia Maria, Brandy, Coffee, Whipped cream	7.50
French Quarter Coffee Frangelico, Whiskey, Coffee, Whipped cream	7.50
Irish Coffee 2 Gingers Irish Whiskey, Coffee, Whipped cream	7.50
Monte Cristo Coffee Kahlua, Grand Marnier, Coffee, Whipped cream	7.50
Blueberry Tea Freshly brewed Tea on the side, Grand Marnier, Amaretto, Whipped cream	7.50
Bourbon House Voodoo Coffee Jim Beam Whiskey, Sambuca, Triple sec, Coffee, Vanilla Ice Cream, Whipped cream, cinnamon	7.50
White Russian Pinnacle Vodka, Kamora Coffee Liqueur, Vanilla Ice Cream	7.50

cognacs & after dinner drinks

	1 oz	2 oz
Basil Hayden Bourbon		
The MacCallan Gold		
Courvoisier VS	6.5	10
Courvoisier XO		
Henry of Pelham Late Harvest Vidal Grahams, 10 Year Old Tawny		2 oz 8.5 10
French Pressed Coffee	5.5	
Cappucino	4.5	
Café Latte	4.5	
Espresso	3.0	
Herbal Teas	3.0	
Liqueurs...	1 oz 6.5	2 oz 10
Jim Beam Honey Bourbon		
Jim Beam Apple Bourbon		
Canadian Club Maple		
Bols Apricot Brandy		
Southern Comfort		
Amaretto		
Tia Maria		
Triple Sec		
Baileys Irish Cream		
Kahlua		
Grand Marnier		
Luxardo Sambuca		
Drambuie		
Malibu		
Contreau		
Campari		
Frangelico		
Hersaint		
Jagermeister		