

# Appetizers

## Appetizer Combo

Choice of any three appetizers from the below selection **27**

### **BEER BATTERED MOZZARELLA & CREOLE EGGPLANT FINGERS 10**

Spicy tomato compote and balsamic sauce

### **FRIED PICKLES 7**

With ranch dipping sauce

### **SHRIMP COCKTAIL 12**

Spice poached sweet shrimp served with our fresh horseradish sauce

### **FRENCH FRY NACHOS 9**

French fries topped with chili, jalapeno, cheddar, tomato and served with sour cream ranch

### **BBQ STYLE CALAMARI 11**

Crispy fried and tossed with our tabasco-honey glaze, served with blue cheese sauce

### **ALLIGATOR IN A BLANKET 12**

Alligator sausage stuffed with apple, cheddar & bacon wrapped in a flaky pastry with honey mustard

### **JAMBALAYA CROQUETTES 10**

With lemon-garlic-scallion mayo

### **CORN FLAKE & PECAN CRUSTED CHICKEN FINGERS 10**

With honey mustard

### **CRAB AND ARTICHOKE DIP 11**

Crab, artichokes and spinach in a creamy parmesan sauce served with garlic toasts

### **CREOLE RED BEANS AND RICE 8**

A New Orleans staple, served with french bread

### **MOZZARELLA STICKS 10**

Creole tomato sauce and balsamic vinaigrette

### **VEGETABLE SPRING ROLLS 10**

With sweet chili sauce

### **BUTTERMILK CHICKEN WINGS 10**

With bbq honey glaze & blue cheese sauce

### **ROASTED ANCHO CHILI SWEET POTATOES 7**

With candied pecans and cinnamon

### **GARLIC CHEESE BREAD 5**

## Soups and Salads

### **CAESAR SALAD 9**

Hearts of romaine, herb croutons, aged parmesan, buttermilk caesar dressing.

Add grilled chicken 11

### **GRILLED SHRIMP SALAD 15**

Grilled shrimp, mango, grape tomato, avocado & mixed baby greens in a fat free orange-mustard dressing

### **VEGGIE SALAD 12**

Roasted sweet potatoes, pecans, portobellos, apples, cranberries in a fat free orange-mustard dressing

### **HOUSE SALAD 8**

Mixed baby greens, charred tomatoes, pickled onion, garlic croutons with house vinaigrette

### **CHICKEN & ANDOUILLE GUMBO 8**

Served with white rice

### **SWEET POTATO & PUMPKIN SOUP 8**

With candied pecans & cranberry maple compote

### **BEAUCOUP SALAD 14**

Turkey, bacon, avocado, blue cheese, apples & candied pecans with creamy balsamic dressing

### **CAJUN CHILI 8**

With sour cream, cheddar and fritos

### **BLUE CHEESE AND CANDIED PECAN SALAD 12**

Mixed greens tossed in blue cheese dressing topped with candied pecans, sliced apples & crumbled blue cheese

## Sliders • Order of 3 Pieces 10

**BACON & CHEDDAR** **CARAMELIZED ONION, BACON & SWISS** **JALAPENO & CHEDDAR**  
**OLIVE RELISH & PROVOLONE** **FRESH MOZZARELLA & MARINARA** **MUSHROOM & BLUE CHEESE**  
**SLIDER AND FRIES PLATTER** Fifteen bacon and cheddar sliders with fries **42**

Items in GREEN are Traditional Cajun Dishes

CAN BE PREPARED GLUTEN FREE- Red Beans, Salads without Croutons, Shrimp Cocktail, Green Beans, Black Eyed Peas, Grits, Filet Mignon, Steak and Shrimp, Jambalaya

# Burgers

All burgers are served with seasoned fries

## **BIG EASY BURGER 14**

Topped with our jack daniels, tangy bacon and caramelized onion compote and swiss cheese

## **BOURBON STREET BURGER 12**

8 oz of ground beef grilled to perfection with lettuce, tomato and a pickle

## **STUFFED TURKEY BURGER 14**

Stuffed with mushrooms and swiss, topped with caramelized onion and bacon

## **VEGGIE PORTOBELLO BURGER 10**

Grilled marinated portobello, topped with fresh mozzarella, fried eggplant, and creole tomato sauce served with seasoned fries

# Po'Boys

All Po'Boys are served with lettuce, tomato, lemon-garlic mayo, pickles and seasoned fries

## **TURKEY MUFFALETTA PO'BOY 11**

Hand sliced oven roasted turkey breast with creole olive relish and provolone cheese

## **BLACKENED SHRIMP PO'BOY 15**

With avocado, mango, pickled onions and baby greens

## **HOT SAUSAGE PO'BOY 11**

A grilled link of andouille sausage with pepperjack cheese, collard greens and sweet and smoky sauce

## **FRIED CATFISH PO'BOY 12**

Crispy cornmeal crusted catfish with all the traditional fixins

## **FRIED SHRIMP PO'BOY 15**

Crispy cornmeal fried shrimp with all the traditional fixins

## **BBQ CHICKEN PO'BOY 14**

With pepperjack cheese, avocado, and bacon

## **THE ACADIAN 16**

Fried catfish and blackened shrimp with avocado, lettuce, tomato, pickled onion & remoulade sauce

## **THREE LITTLE PIGS 16**

Bbq pulled pork, grilled andouille sausage, crispy bacon, pepperjack cheese with lettuce, tomato and topped with fried pickles

## **THE KING LOUIS 17**

Grilled sirloin steak, crawfish, mushrooms, caramelized onions and cheddar cheese drizzled with our bourbon glaze.

## **VEGGIE PO'BOY 12**

Roasted vegetables, fried eggplant, fresh mozzarella, grilled portobello, topped with creole tomato sauce and parmesan cheese

## **PULLED PORK PO'BOY 12**

Lightly smoked pork shoulder, pulled and tossed in our tangy bbq sauce

# Entrees

## **CHICKEN & BISCUITS 16**

Chicken, andouille and mushrooms in a sherry-pepper gravy served over a toasted buttermilk biscuit

## **CRAWFISH ÉTOUFFÉE 18**

Peppers, onions, chicken, andouille sausage and celery in a rich étouffée sauce served with white rice

## **CAJUN JAMBALAYA 18**

Sausage, shrimp, crawfish & chicken with seasoned rice and peppers or try "pastalaya" with penne pasta instead of rice

## **BLACKENED CATFISH 21**

With green beans almandine & black eyed peas

## **BLUE CHEESE CRUSTED FILET 30**

Grilled 8oz filet mignon, garlic mashed potatoes, green beans almandine and garlic-herb butter

## **BBQ PASTA 18**

Penne with chicken, sausage, roasted vegetables, caramelized onion and parmesan cheese in a smoky BBQ sauce

## **RED BEANS & RICE 16**

With seared turkey-scallion sausage patties

## **BBQ CAJUN CHICKEN 17**

Marinated and grilled half chicken glazed with our house bbq sauce, served with three cheese grits and collard greens

## **'SLAP YO MAMA!!' PASTA 19**

Sweet baby shrimp and smoky andouille sausage tossed with homemade habanero-garlic hot sauce and tomatoes in a scallion butter sauce.

## **CRAWFISH MACARONI & CHEESE 15**

Traditional baked mac 'n cheese filled with louisiana crawfish tails topped with garlic buttered bread crumbs

## **BOURBON STEAK AND SHRIMP 35**

Char broiled 12 oz new york strip with sautéed shrimp & lyonnais potatoes finished with a garlic-bourbon glaze

## **CRAB CRUSTED SNAPPER 24**

Over mashed potatoes with green beans and garlic butter

## **SHRIMP CREOLE 22**

Tiger shrimp, peppers and onions in a rich tomato broth with fresh basil, served with white rice

# SIDES 5

**GREEN BEANS ALMANDINE** **RED SKIN MASHED POTATO** **BLACK EYED PEAS WITH BACON**  
**THREE CHEESE GRITS** **COLLARD GREENS** **CREOLE ROASTED VEGETABLES**

# Cocktails

## **VIEUX CARRE 10** (PRONOUNCED VOI-CARE-EH)

Walter Bergeron at the Hotel Monteleone created this cocktail in the 1930's. He named the cocktail after the french meaning "old square" which referred to the french quarters. A smooth mix of Rye Whiskey, Cognac, Sweet Vermouth and Benedictine with a dash of our house made bitters and served with a lemon twist.

## **PECANA MARTINI 10**

A smooth velvety blend of banana and pecan liqueur with cream and crème de cacao

## **LA LOUISIANE COCKTAIL 10**

Around the 1930's this was the house cocktail at the Restaurant De La Louisiane, one of the famous french restaurants in New Orleans, the cocktail uses Rye Whiskey, Absinthe, Sweet Vermouth and our house made bitters, and then a measure of Benedictine. This cocktail is on the sweet side, but not cloying, as you might expect from a cursory glance at the recipe.

## **BOURBON STREET SWEET ICE TEA 10**

Carolina Sweet Tea Vodka, fresh mint, lemon juice and topped with Sprite



## **COSMOPOLITAN 11**

Ketel One Citron, lime juice, Triple Sec, & a splash of cranberry

## **MINT JULEP 10**

Bourbon, fresh mint & sugar over crushed ice

## **DARK N' STORMY 10**

Goslings Black Seal Rum with Ginger Beer & lime

## **THE CLASSIC SAZERAC 10**

This Cocktail dates back to the early 1800's when Cognac was first used and by 1859 it was the signature drink at the Sazerac Coffee house in New Orleans where it was given its name. This is one of the oldest known cocktails to be created here in the USA. A perfect mix of Rye Whiskey, sugar, house bitters and a rinse of Absinthe then served with a lemon twist.

## **BOURBON STREET'S FAMOUS \$5 HURRICANE**

Light and dark rum, orange juice and pineapple juice with a touch of Grenadine (\$10 after midnight)

## **GOLD MARGARITA 8**

Jose Cuervo Gold Tequila and Triple Sec shaken together with lemon and lime juice and a touch of sugar syrup served on the rocks

## **MOJITO 10**

New Orleans crystal rum shaken with fresh mint, crushed limes and sugar



## **SPIKED ARNOLD PALMER 10**

Carolina Sweet Tea Vodka shaken with southern style lemonade and served tall over ice

## **ORIGINAL HURRICANE 10**

This drink became popular at Pat O'Brien's bar in the 1940's apparently named after the hurricane lamp-shaped glasses it was first served in. It is said that Pat O'Brien came up with this drink as a means to get rid of a large stock of rum his distributors forced him to buy. A simple combination of dark rum, passion fruit syrup and fresh lemon juice, very different from the now famous red, sweet hurricane.



## **BOURBON STREET SWAMP JUICE 10**

A sweet swampy mix of Malibu, Vodka, Melon liqueur and pineapple juice

## **CAJUN BLOODY MARY 10**

Absolut Peppar mixed with our own blend of spices and tomato juice finished with a cajun spice rim, oranges, sugar and a dash of bitters

## **BOURBON STREET FROZEN STRAWBERRY DAIQUIRI 10**

A cool and refreshing blend of light rummixed with strawberry puree and frozen.

# Wines by the Glass & Bottle

## **BOURBON STREET WHITE WINES**

Night Harvest Chardonnay, CA 8/32  
Rex Goliath Pinot Grigio, CA 8/32  
Snap Dragon Reisling, CA 8/32  
Creme De Lys Chardonnay, CA 9/35  
San Telmo Torrontes, Argentina 9/35  
Stellina Di Note Pinot Grigio, Italy 10 /38

## **BOURBON STREET RED WINES**

BV Century Cellars Cabernet Sauvignon, CA 8/32  
Juniper Canyon Merlot, CA 8/32  
Trinity Oaks, Pinot Noir, CA 9/35  
Marcus James Malbec, Argentina 9/35  
Casa Lapostolle Carmenere, Chile 10/38

## **CHAMPAGNE & SPARKLING**

Rocar, Extra Dry, Central Coast, CA 9/34 ❖ Domain Chandon, Napa valley, CA 13/65  
Moet Chandon, France 85 / bottle ❖ Dom Perignon, France 295/ bottle only

**Full List of Bottle Beers and 32 Draft Lines**

**\$5 Happy Hour Cocktails & Specials**  
**Monday through Friday until 8pm**



INDICATES HAPPY HOUR COCKTAILS

## **\$20 Brunch**

Includes unlimited Mimosas or Bloody Marys

Served from 11am to 3pm Saturday and Sunday

### **SOUTHERN SMOTHERED CHICKEN**

In a pepper-cream sauce with grits and collard greens

### **BUTTERMILK CHICKEN AND BISCUITS**

Chicken breast, mushrooms, and sausage in a sherry cream sauce over a toasted biscuit

### **STEAK AND EGGS**

A grilled four ounce filet mignon served with home fries, two fried eggs, bacon and bourbon glaze - Add \$4

### **CAJUN FRIED EGGS**

Served over our famous Jambalaya

### **CAESAR SALAD**

Served with your choice of grilled or blackened chicken

### **SLAP YO MAMA!!! PASTA**

Penne, Andouille sausage, sweet shrimp, tomatoes and scallions tossed in an extra spicy habanero butter sauce, sprinkled with parmesan

### **CHOCOLATE HAZELNUT FRENCH TOAST**

With strawberries and pecans

### **HAM MUSHROOM AND SWISS OMELET**

With Bourbon Street home fries

### **BLACKENED SHRIMP SALAD**

With avocado, mango and honey-mustard dressing

### **THE BIG EASY BURGER**

Topped with Tangy bacon, Jack Daniels & caramelized onion compote and Swiss cheese. Served with Seasoned Fries

## **Desserts**

### **CAFÉ DU MONDE BEIGNETS 8**

With chocolate cinnamon, caramel, and honey dipping sauces

### **SEASONAL CHEESECAKE**

NY Cheesecake topped with blueberries and whipped Cream

### **CHOCOLATE HAZELNUT CAKE 9**

Served warm with caramel and vanilla ice cream

### **DOUBLE CHOCOLATE BROWNIE 8**

With Pistachio ice cream

### **PECAN PIE 9**

Cinnamon ice cream, caramel sauce

## **Coffee**

Coffee 3 • Cappuccino 4 • Espresso 4 • Café Latte 4 • Café Au Lait 4  
Irish Coffee 9 • Baileys Coffee 9

### **COMMUNITY COFFEE - NEW ORLEANS BLEND**

Coffee and Chicory 4

### **HOT TEA SELECTION**

Earl Grey • Green Tea Tropica • Chamomile Citrus 4