

# The Red Maple

*Since 1963*

## Appetizers

### Crab Cake

Panko crusted lump crab meat, corn maque choux and remoulade. \$11.5

### Stuffed Mushrooms

Mushroom caps with crab meat dressing and lemon beurre blanc. \$7.5

### North LA Meat Pie

House made Natchitoches style folded seasoned beef pie. (3) \$9

### Artichoke Hearts

Italian breaded artichoke hearts, pecorino romano, marinara sauce. \$8

### Spinach Madeline

Spinach in seasoned cheese blend, with fresh tortilla chips. \$9

### Crabmeat Au Gratin

Lump crabmeat baked in a seasoned blend of cheeses. \$12

### BBQ Shrimp

Louisiana shrimp sauteed in a buttery blend of seasonings, \$10.5

### Onion Rings

Thin crispy battered red onions. \$6

## Oysters on the Half Shell

Fresh Shucked Half Dozen \$8

Fresh Shucked Dozen \$16

Charbroiled Half Dozen \$11

Charbroiled Dozen \$21

## Soups

Seafood Gumbo \$6

Turtle Soup \$7

Soup of the Day \$6

## Salads

### Imperial Salad

Avocado halves, lump crabmeat, heart of palm, capers, Italian dressing. \$15

### Seared Tuna Salad

Yellow Tuna, mixed greens, tomato, wasabi avocado drizzle. \$15

### Shrimp Remoulade

Louisiana shrimp, shredded lettuce, remoulade sauce, deviled egg. \$10

### Crispy Chicken Salad

Mixed greens, crispy battered chicken, avocado, cheddar cheese, bacon, croutons, honey mustard dressing. \$12

### Caprese Salad

Layered fresh mozzarella, tomato, basil, olive oil and balsamic glaze. \$9

### Wedge

Iceberg wedge, blue cheese, bacon, tomato, blue cheese dressing. \$8

### Caesar

Romaine, Caesar dressing, pecorino romano, garlic croutons \$7

### House

Mixed greens, tomato, cucumber, shaved carrot, croutons. \$6

*Dressings: Steen's Cane Vinaigrette, Italian, French, Remoulade, 1000 Isle, Honey Mustard, Blue Cheese, Buttermilk.*

## Steaks & Chops

*Includes one side.*

### Filet Mignon

9-10 oz. \$28.95

### Choice Rib-eye

12-14 oz. \$21.95

16-18 oz. \$28.95

### French Cut Pork Chop

10-12 oz. \$19.95

## Steak Toppers

Sauteed Mushrooms \$4 Caramelized Onions \$4

Blue Cheese Crumbles \$4 Lump Crabmeat \$7.5

Grilled or Fried Shrimp \$5 Fried Oysters \$7.5

## Specialties

### Redfish Pontchartrain

Grilled redfish, lump crabmeat, sherry mushroom cream sauce, haricots verts. \$24.95

### Veal Oscar

Lightly dusted veal medallions, lump crabmeat, Bearnaise sauce, asparagus. \$21.95

### Chicken Parmesan

Paneed chicken breast, mozzarella cheese, house made marinara over pasta. \$14.95

### Crawfish Etouffee

Louisiana crawfish tails smothered in fresh herbs over steamed rice. \$17.95

### Stuffed Softshell Crab

Crabmeat dressing inside crispy softshell, over dirty rice, topped w/ crawfish etouffee. \$24.95

### Pecan Crusted Salmon

Pan seared salmon, pecan crust, lemon beurre blanc, asparagus. \$19.95

### Shrimp Platter

Butterfly battered shrimp, fresh cut fries. \$17.95

### Oyster Platter

Corn dusted oysters, fresh cut fries. \$21.95

### Catfish Platter

Crispy farm raised catfish, fresh cut fries. \$14.95

## Sides

Fresh Cut Fries \$4

Lyonnaise Potatoes \$4

Baked Potato \$5

Cream Spinach \$5

Baked Yam \$5

Yam Casserole \$6

Haricots Verts \$4

Asparagus \$5

## Sandwiches

*Served with fresh cut french fries.*

### Chicken Club

Crispy chicken breast, maple cured bacon, pepperjack, avocado, dressed, on brioche bun. \$12.95

### Cuban Sandwich

House smoked pulled pork, ham, swiss cheese, pickle and mustard pressed on a soft roll. \$12.95

### Crab Cake

### Sandwich

Panko crusted lump crab cake, remoulade, lettuce, tomato, pickle, on brioche bun. \$14.95

### Maple Burger

8 oz. fresh chuck, maple cured bacon, cheddar, dressed on brioche bun. \$12.95

## Private Events at The Red Maple

We can accommodate large or small groups in any of our 3 dining rooms and 2 bars. Inquire with our staff or visit [www.theredmaple.com](http://www.theredmaple.com)

20% Service charge added to parties of 6 or more and all separate checks.

