

# The Red Maple

*Since 1963*

## Appetizers

### 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

### Spinach Madeline

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

### Crab Cake

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

### 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

### Artichoke Hearts

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

## Oysters on the Half Shell

**Fresh Shucked Half Dozen** \$7.5

**Fresh Shucked Dozen** \$15

**Charbroiled Half Dozen** \$10

**Charbroiled Dozen** \$20

## Soups

**Seafood Gumbo** \$6

**Turtle Soup** \$7

**Soup of the Day** \$6

## Salads

### Crispy Chicken Salad

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

### Seared Tuna Salad

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

### Imperial Salad

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

### Shrimp Remoulade

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

### 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.*

## Seafood Specialties

### The Pontchartrain

Grilled "Fresh Gulf Fish", lump crabmeat, mushroom sherry cream sauce, haricots verts. \$24.95

### 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

## Italian Specialties

### Piccata

Lightly dusted, lemon caper butter sauce over pasta.

Veal \$19.95 Chicken \$14.95

### Marsala

Lightly dusted, Marsala mushroom sauce over pasta.

Veal \$19.95 Chicken \$14.95

### Parmesan

Paneed, mozzarella & tomato sauce over pasta.

Veal \$19.95 Chicken \$14.95

## Sandwiches

*All served with fresh cut french fries.*

### Chicken Club

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

### Corned Beef

House cooked corned beef brisket, melted Swiss cheese & mustard, on onion bun. \$14.95

### Crab Cake Sandwich

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

### Maple Burger

8 oz. fresh chuck, maple cured bacon, cheddar, lettuce, tomato, mayo, spicy pickle, on brioche bun. \$12.95

## Steaks & Chops

*Includes one side.*

### 8 oz Filet Mignon

\$24.95

### 12 oz Rib-eye

\$19.95

### 16 oz Rib-eye

\$25.95

### 14 oz Bone-In

Pork Chop \$21.95

## Toppers

Sauteed Mushrooms \$4

Caramelized Onions \$4

Blue Cheese \$4

Lump Crabmeat \$7.5

Shrimp

Grilled or Fried \$5

Oysters

Broiled or Fried \$7.5

## Sides

Fresh Cut Fries \$4

Lyonnais Potatoes \$4

Baked Potato \$5

Cream Spinach \$5

Baked Yam \$5

Yam Casserole \$6

Haricots Verts \$4

Asparagus \$5

## 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% Gratuity added to parties of 6 or more and all separate checks.



## **Desserts**

### **Bread Pudding**

Famous Red Maple Recipe with a butter rum sauce. \$5

### **Cheese Cake**

Tall New York style with fresh berry compote. \$7

### **Key Lime Pie**

Tangy lime custard, whip cream, graham cracker crust. \$6