the Red Maple Easter Brunch

APRIL 1, 2018 11a-4p

EASTER DRINK SPECIAL

$3 MIMOSAS & BLOODY MARYS

SALADS

HOUSE
Mixed greens, tomato, cucumber, carrot, croutons, choice of dressing. 6

IMPERIAL SALAD
Avocado halves, crabmeat, heart of palm, capers, Italian vinaigrette. 15

CAPRESE
Fresh mozzarella, tomato, basil, olive oil, balsamic glaze. 9

SPINACH & STRAWBERRY
Spinach, strawberries, blue cheese, pecans, raisins, cane vinaigrette. 8

CAESAR
Romaine hearts, pecorino romano, croutons, Caesar dressing. 7

SOUPS

TURTLE SOUP 7

SEAFOOD GUMBO 6

CRAB AND CORN BISQUE 7

APPETIZERS

COCONUT SHRIMP (4)
W/ CREOLE MARMALADE 7.5

CRAB STUFFED MUSHROOMS
W/ LEMON BEURRE BLANC 7.5

ITALIAN BREADED ARTICHOKE HEARTS
W/ MARINARA SAUCE 8

OYSTERS ROCKEFELLER (4) 9

ENTREÉS

THE PONTCHARTRAIN
Fresh gulf fish, crabmeat, sherry mushroom sauce, garlic mash & veg. 25

STUFFED SOFTSHELL CRAB
Crab stuffed softshell crabs, dirty rice, crawfish étouffée. 25

SMOTHERED RABBIT
Slow cooked rabbit and root vegetables, Louisiana Jazzman rice. 18

GARLIC LOBSTER TAILS
Cold water lobster tails, garlic butter, new potatoes, corn on the cob. 29

BRAISED PORK CHOP
14 oz bone-in chop, cane fig glaze, sweet mash, haricots verts. 22

CRAB CAKE BENEDICT
Seared lump crab cake, poached egg, biscuit, hollandaise, cheese grits. 19

VEAL MARSALA
Pan seared veal, Marsala wine sauce with mushrooms over pasta. 19

FILET MIGNON
8 oz filet, Lyonnaise potatoes, haricots verts. 25

RIB-EYE STEAK
12 oz/16 oz choice rib-eye, Lyonnaise potatoes, haricots verts.
12 oz 19 16 oz 26

DESSERTS

RED MAPLE BREAD PUDDING
Legendary recipe with butter rum sauce. 5

STRAWBERRY SHORT CAKE
Fresh strawberries, strawberry compote, sweet biscuit, whip cream. 7

CARROT CAKE
Moist house made carrot cake with orange cream cheese frosting. 7

TURTLE CHEESECAKE
Creamy cheesecake, caramel & chocolate sauce, pecans, whip cream. 8

the Red Maple
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FOR RESERVATIONS, CALL (504)367-0935