

Father's Day 2018

at The Red Maple



Appetizers

ONION RINGS

Thin crispy battered red onions. \$ 6

STUFFED MUSHROOMS

Crab dressing stuffed mushroom caps with lemon beurre blanc. \$ 7.5

CRAB CAKE

Seasoned jumbo lump crabmeat, panko crust, remoulade sauce. \$ 11.5

SPINACH MADELINE

Spinach and cheese casserole with fresh tortilla chips. \$9

Soups

SEAFOOD GUMBO \$ 6

TURTLE SOUP \$ 7

HOMEMADE BEEF CHILI \$ 7

Salads

IMPERIAL SALAD

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

THE WEDGE

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

CAPRESE SALAD

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

HOUSE SALAD

Mixed Greens, tomato, cucumber, croutons, choice of dressing. \$ 6

Kids Meal

HOT DOG & CHILI OR CHICKEN STRIPS

With french fries. \$10

Entrees

SMOKED BRISKET

House smoked beef brisket, fresh cut fries, coleslaw. \$ 18

ST LOUIS RIBS

House smoked St Louis ribs, fresh cut fries, coleslaw. \$ 22

BBQ COMBO PLATE

Half portion of beef brisket and ribs, fresh cut fries, coleslaw. \$ 20

RIBEYE

Certified Angus, well marbled. Choice of side. 12 oz \$ 19.95 16 oz \$ 25.95

FILET MIGNON

Center cut, most tender steak. Choice of side. 8 oz \$24.95

THE PONTCHARTRAIN

Grilled gulf fish, lump crabmeat, mushroom sherry sauce, with garlic mash and veg. \$ 26

FRIED SHRIMP PLATTER

Golden battered Louisiana shrimp with fresh cut fries and slaw. \$ 18

CATFISH PECAN

Crispy catfish fillets, spiced pecans, meuniere sauce, sweet mash, haricots verts. \$ 15

CHICKEN PARMESAN

Italian breaded chicken breast, melted mozzarella and tomato sauce over pasta. \$ 15

Desserts

BREAD PUDDING \$ 6

BLUEBERRY COBBLER A LA MODE \$ 7

NEW YORK CHEESECAKE \$ 7

KEY LIME PIE \$ 7