

VALENTINE'S DAY

at The Red Maple



Appetizers

CRAB CAKE

Panko crusted lump crab meat, corn maque choux and remoulade. \$12

ARTICHOKE HEARTS

Italian breaded artichoke hearts, pecorino romano, marinara sauce. \$9

BBO SHRIMP

Louisiana shrimp sauteed in a buttery blend of seasonings, \$12

BAKED OYSTERS IMPERIAL

Half shell oysters, crabmeat, buerre blanc, bread crumbs. \$12

Soups

SEAFOOD GUMBO \$6

TURTLE SOUP \$7

LOBSTER BISQUE \$7

Salads

IMPERIAL SALAD

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

CAPRESE SALAD

Layered fresh mozzarella, tomato, basil, olive oil and balsamic glaze. \$10

WEDGE

Iceberg wedge, blue cheese, bacon, tomato, blue cheese dressing. \$9

CAESAR

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

HOUSE

Mixed greens, tomato, cucumber, shaved carrot, croutons. \$7

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

Premium Cut Steaks

Includes one side.

RIB-EYE

Reg Cut \$24.95 Lg Cut \$32.95

FILET MIGNON

Petite \$27.95 Lg Cut \$31.95

Steak Toppers

SAUTEED MUSHROOMS \$4

CARAMELIZED ONIONS \$4

BLUE CHEESE CRUMBLE \$4

LUMP CRABMEAT \$8

GRILLED / FRIED SHRIMP \$6

FRIED OYSTERS \$8

Specialties

SURF & TURF VALENTINE'S SPECIAL

Petite filet and a steamed lobster tail with choice of side. \$39.95

LOBSTER BORDELAISE

Two steamed lobster tails over pasta bordelaise. \$36.95

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

PECAN CRUSTED SALMON

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

CHICKEN PARMESAN

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

Sides

FRESH CUT FRIES \$4

CREAM SPINACH \$5

ASPARAGUS \$5

LYONNAISE POTATOES \$4

HARICOTS VERTS \$4

SWEET POTATO MASH \$6

Desserts

KEY LIME PIE

with Fresh Whipped Cream \$7

RED MAPLE BREAD PUDDING

with Butter Rum Sauce \$6

CHEESE CAKE

with Fresh Berries \$8

WHITE CHOCOLATE RASPBERRY CAKE

with Chocolate Truffle \$8

