



Thanksgiving Day

AT THE RED MAPLE

11:00 AM - 3:00 PM

APPETIZERS

STUFFED MIRLITON

Mirliton half stuffed with shrimp, crabmeat and seasonings. \$7.5

CRAB CAKE

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

ARTICHOKE HEARTS

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

NORTH LA MEAT PIE

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

SOUPS

SEAFOOD GUMBO \$6

BUTTERNUT SQUASH \$6

TURTLE SOUP \$7

SALADS

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

WEDGE

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

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. \$9

CAESAR

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

HOUSE

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

É N T R E E S

TURKEY DINNER

Oven roasted turkey, gravy, oyster or cornbread dressing, garlic mash or sweet mash, & haricots verts. \$17.95

VEAL OSSO BUCCO RAVIOLI

Tender osso bucco filled pasta with red wine demi glace and spinach. \$19.95

REDFISH PONTCHARTRAIN

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

CHICKEN PARMESAN

Paneed, mozzarella & tomato sauce over pasta. \$15.95

8 OZ FILET MIGNON

Garlic mash potatoes and haricots verts. \$28.95

PECAN CRUSTED SALMON

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

PRIME RIB

14-16 oz cut, au jus, horseradish sauce, garlic mash potatoes, haricots verts. \$29.95

TOPPERS

MUSHROOMS \$4

GRILLED SHRIMP \$5

LUMP CRABMEAT \$7.5

BLUE CHEESE \$4

SAUTEED ONIONS \$4

FRIED OYSTERS \$7.5

SIDES

OYSTER DRESSING \$6

SWEET POTATO

HARICOTS VERTS \$4

GARLIC MASH

CASSEROLE \$5

ASPARAGUS \$5

POTATOES \$4

CORNBREAD

DRESSING \$5

D E S S E R T S

APPLE PIE

with Vanilla Ice Cream \$6

CHEESE CAKE

with Fresh Berry Compote \$7

PUMPKIN PIE

with Fresh Whipped Cream \$6

RED MAPLE BREAD PUDDING

with Butter Rum Sauce \$6

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