

CAFÉ LA FLEUR (MON-SAT 7AM-10AM)

Pancakes

Classic Pancakes Three traditional buttermilk pancakes. Served with butter and hot syrup.	\$5.99
Fosters Pancakes Three pancakes with bananas, pecans, Foster syrup, powdered sugar, and whipped cream.	\$8.49
Fruit Pancakes Three pancakes, fresh berries, strawberry, powdered sugar, butter, and hot syrup.	\$8.99
Chocolate Lovers Pancake Three pancakes with chocolate chips topped with a chocolate drizzle & hot syrup.	\$8.49

Biscuit Combos

... Served with Hash-Browns & Drink ...

Biscuits & Gravy Two buttermilk biscuits and gravy. (sausage & tomato)	\$7.99
Chicken Smother An open-faced biscuit, fried chicken tenders, & sausage gravy.	\$8.99
Bayou Biscuits Scratch biscuits smothered with our Louisianan seafood gumbo.	\$7.99
Rodeo Biscuit Grilled Jalapeno cheddar sausage, egg, & pepperjack cheese.	\$6.75
Sausage Biscuit Smoked sausage, buttermilk biscuit, egg, & cheddar cheese.	\$6.25
The Nashville Nashville HOT fried tenders on a buttermilk biscuit, with pepper-jack cheese and bacon.	\$7.99

Chef Specials

The Duluth Country-fried steak topped with sausage gravy, two fried eggs and choice of hash-browns or stone-ground grits.	\$9.99
The Magnolia Two eggs your style, bacon, sausage or fried ham, two pancakes, and a choice of hash-browns or stone-ground grits.	\$9.99
Breakfast Meal Two eggs your style, choice of hash-browns or stone-ground grits, and one pancake	\$5.99
Chicken & Waffle Authentic Belgium waffle with crystallized sugar & fried chicken tenders, drizzled with a chipotle honey.	\$11.99
Beignet Bites (6) Powdered sugar, cinnamon, and caramel drizzle.	\$5.99
Corned Beef Hash and Eggs Traditional beef hash with two sunny side eggs, biscuit, and stone-ground grits.	\$7.99

Beverages

HOT HERBAL TEA	\$1.99
ICED TEA	\$1.99
WHOLE MILK	\$1.99
COCA-COLA® SOFT DRINKS	\$1.99
100% ORANGE JUICE	\$1.99
CHOCOLATE MILK	\$1.99
HOUSE BLEND COFFEE	\$1.99

Fit Menu

Whole Grain Oatmeal With fresh berries, brown sugar, and butter	\$7.99
Yogurt & Granola Greek yogurt topped with classic honey oat granola and fresh fruits.	\$7.99
Acai Bowl Blended with bananas & strawberries. Topped with fresh pineapple, berries, granola, strawberry, and honey drizzle.	\$8.99

A la Carte

1 Pancake	\$2
Buttermilk Biscuit	\$2
Butter Grits	\$2 Cup \$3.5 Bowl
Oatmeal	\$2 Cup \$3.5 Bowl
Greek Yogurt	\$2 Cup \$3.5 Bowl
Fresh Fruit Cup	\$2 Cup \$3.5 Bowl
Corned Beef	\$3 Cup 4.5 Bowl
Hash-Browns	\$2
Applewood Bacon Strips (2)	\$2
Country Pleasin Sausage Link	\$3
Country Pleasin jalapeno Cheddar Link	\$3.5
Sugar Cured Ham (4oz)	\$3
Country Fried Sirloin Steak	\$5.5
Pile of Bacon	\$7
Side of Sausage Gravy	\$2
Side of Tomato Gravy	\$2
Side of Hollandaise	\$2

Ask Your Server About Our Jams: Strawberry, Blackberry, Orange Marmalade, & Apple.

CAFÉ LA FLEUR DINNER (FRIDAY & SATURDAY 5-UNTIL)

Appetizers

Crab & Shrimp Bread Fresh New Orleans French bread smothered with our house crab & shrimp dip topped with fresh Parmesan cheese & baked. 10.5

Duck Wontons Applewood Smoked Duck Bacon, charred sweet corn and cream cheese fills crescent-shaped wontons. Served with a pepper jelly sauce reduction. 8

Fried Crawfish Tails Crawfish tails lightly dusted and fried. Paired with onion & jalapeno strings. 11.5

Boudin Balls Cajun favorite Boudin. This unique twist is mixed with pepperjack cheese, breaded & fried. Served with our house ranch horseradish. 8

Shrimp Bisque A house specialty classically prepared in the tradition of the finest New Orleans Garden District restaurants. 4.5 Cup

Seafood Gumbo A classic "Big Easy" gumbo made with Native crab, Gulf shrimp, Louisiana crawfish. 4.5 Cup

Classic Entrées

... *All entrées are served with a salad and choice of baked potato, parmesan beans, french fries, or dirty rice.* ...

Steaks 8oz Filet Mignon 28 | 13oz Ribeye 25
+ Add six sauté shrimp 6

Crusted Salmon Hand cut Chilean Salmon filet breaded and panéed. 18

Low Country Crab Cakes Crab Cakes feature a fresh crab meat gently blended with only the finest ingredients over sautéed spinach and a crawfish Cajun smother. 16

Blackened Chicken Dinner Two chicken breast lightly blackened with cajun seasonings served with two sides. 18

Smothered Redfish. Blackened redfish Smothered with crawfish hollandaise. 18

Flounder Orleans A delicate and flaky flounder flour dusted and pan seared to perfection topped crawfish, andouille, mushrooms, green onions, in a light cream sauce. 18

Cajun Dishes

... *All cajun dishes are served with a fresh market salad.* ...

Crawfish or Shrimp Alfredo Your choice of crawfish tails or gulf shrimp sautéed with mushrooms, green onions, and Cajun spices blended with alfredo sauce. 13
+ Mixed Alfredo add 3.00

Mixed Ravioli Sauté Gulf shrimp & crawfish in a buttery mushroom cream sauce with a three cheese ravioli. 18

Crawfish Étouffée Crawfish cooked in a traditional butter roux with onions, peppers, and cajun spices served with rice. 16
+ Add Shrimp \$3.00

Shrimp & Grits Sharp cheddar grits, fresh gulf shrimp, smoked bacon, and spices topped with a tangy spiced beer sauce. 18

Cajun Chicken Pasta Grilled boneless, skinless chicken breast seasoned with Cajun spiced and served over angel hair pasta in a creamy Alfredo sauce. 16

Jumbo Loaded Spud & Soup A jumbo loaded potato with apple-wood bacon, green onion, butter, sour creme, cheese, and a choice of our Seafood Gumbo or Shrimp Bisque. 13

☼ BEVERAGES: HOT TEA, COCA-COLA SOFT DRINKS, SWEET TEA, UNSWEET TEA, LEMONADE