



ANNADELE'S PLANTATION RESTAURANT AND BED & BREAKFAST

DINNER MENU

Served Tuesday-Thursday 5:30PM - 9PM & Friday-Saturday 5:30PM - 10PM

APPETIZERS

Crab Cake Grand Isle

Creole Mustard Beurre Blanc with Green Peppercorns
\$8.50

Paneed Eggplant Medallions Creole

Topped with Parmesan Cheese & Spicy Creole Sauce
\$6.00

Duo of Oysters Monrepos

Two Oysters Rockefeller & two Oysters Bienville on a Bed of Crisp Spinach \$9.00

Savory Cheesecake St. Tammany

Caramelized Onion & Smoked Shrimp Cheesecake, Topped with Classic New Orleans BBQ shrimp \$8.00

Fried Green Tomatoes Tchefuncte

Topped with Sautéed Crawfish in a Brandy Beurre Blanc
\$7.00

SOUPS

Seafood Gumbo

A rich blend of Louisiana seafood and Andouille
\$4.50 cup \$6.50 bowl

Creole Turtle Soup

A House favorite with chopped egg and a dash of Sherry \$4.50 cup \$6.50 bowl

Soup Du Jour

Chef's Specialty
\$4.50 cup \$6.50 bowl

GARDEN GREENS

Annadele's Salad

Classic New Orleans "House" Salad, Tender Boston Butter Wedge, Marinated Cucumbers and Vine Ripe Baby Tomatoes, House Dressing or Bleu Cheese Dressing \$6.50

Strawberry Salad Ponchatoula

Over Mesclun Lettuce Tossed with Vanilla Bean Vinaigrette, Shaved Red Onion and Toasted Almonds \$7.00

Baby Spinach Chevre

Tossed in a Balsamic Herb Vinaigrette with Shaved Red Onion and Crumbled Goat Cheese \$6.50

Classic Caesar

Crisp Romaine Lettuce Tossed with Our Homemade Caesar Dressing, Garnished with Fresh Croutons, Parmesan Cheese and Anchovy \$5.25

Shrimp Remoulade Pontchartrain

Boiled Shrimp Tossed in a Classic Remoulade Served atop a Chiffonade of Romaine Lettuce With Sliced Tomato \$8.50

SEAFOOD

Pasta St. Angelo

Oysters, Artichokes and Tasso, Sautéed in a White Wine Cream Sauce, Served over Linguini \$20.00

Gulf Fish Meuniere

Gulf Fish Meuniere, Topped with Almonds or Pecans, Brabant Potatoes and Creamed Spinach \$24.00

Gulf Fish Gabrielle

Sautéed Gulf Fish Topped with Sautéed Shrimp, Tomatoes & Fresh Herbs in a Lemon Beurre Blanc, Served with Wild Rice and Seasonal Vegetable \$28.00

Grilled Gulf Fish Fourchon

Grilled Fish Topped with Grilled Mushrooms & Char-Grilled Green Onions, Roasted Red Peppers, Served on a Crawfish and Parmesan Risotto, Drizzled with Chive Oil and an Aged Balsamic Reduction \$26.00

MEATS

Filet Bordelaise

Hand-cut 8 oz Filet Mignon set atop a Leek and Potato Gateaux Served with a Thick-cut, Fried Green Tomato, Touched with White Wine Bordelaise Sauce \$35.00

New York Strip Ansel

Grilled 14 oz New York Strip served with Sour Cream Red Bliss Potatoes and Seasonal Vegetable, Touched with Marchand de Vin, & Béarnaise Sauces \$28.00

Osso Buco Milanese

Pork Shank, Slow Braised with Mushrooms and Tomatoes in a Rich Stock, Served with Parmesan & White Truffle Scented Polenta \$28.00

Pork Chop de Provence

Pork Chop Grilled, Basted with Mustard & Coated with Herbed Breadcrumbs, Served with a Carrot & Potato Puree, Seasonal Vegetable and Natural Reduction Sauce \$22.00

Veal Serena

Paneed Veal Over Angel Hair Pasta, Topped with Sautéed Jumbo Lump Crabmeat & Steamed Asparagus, Finished with a Béarnaise Sauce \$30.00

Mixed Grill Bogue Falaya

Lamb Chops and Quail, Served over Wild Rice, with Grilled Asparagus & Finished with Pepper Jelly Infused Beurre Blanc \$35.00

RESTAURANT & BISTRO HOURS

SUNDAY BRUNCH

11AM - 2PM

LUNCH

THURSDAY - FRIDAY

11AM - 2PM

DINNER

TUESDAY - THURSDAY

5:30PM - 9PM

FRIDAY & SATURDAY

5:30PM - 10PM

MONDAY - CLOSED

ADDRESS

71518 CHESTNUT ST.
COVINGTON, LA
70433

PHONE

985.809.7669

FAX

985.809.2787

WEB

www.annadeles.com

DIRECTIONS

FROM I-12
EXIT US-190
TOWARD
COVINGTON/
MANDEVILLE
EXIT NO. 63B

MERGE ONTO

US-190 W
TOWARD
COVINGTON/
BOGALUSA
(3.39 MILES)

TURN LEFT ONTO

RIVERSIDE DR.

TURN RIGHT ONTO

CHESTNUT ST.

Gratuity added on parties of five or more. Please, no separate checks.