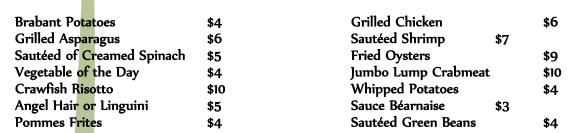
Appetizers .	
Annadele's Signature Savory Cheesecake	12.00
Caramelized Onion & Smoked Shrimp Cheesecake,	
New Orleans Style BBQ Shrimp & Sautéed Mushrooms	
Crawfish Risotto	10.00
Creamy Arborio Rice with Louisiana Crawfish Tails & Parmesan Cheese	
Crab Cakes Grand Isle	10.00
Two Crab Cakes Served with Smoked Tomato Butter Sauce	
Garnished with Flash Fried Spinach	
Fried Eggplant Medallions	8.00
Served with Marinara Sauce, Garnished with Parmesan Cheese	
Fried Green Tomatoes Tchefuncte	14.00
Topped with Jumbo Lump Crabmeat in a Lemon Basil Beurre Blanc	
Oysters G <mark>ra</mark> tin	10.00
Sautéed Oysters in a Garlic Butter Sauce with Bacon & Parmesan Cheese,	
Served with Grilled French Bread	
Shrimp Pontchartrain	9.00
Boiled Shrimp Served with Choice of Remoulade or Cocktail Sauce,	
Served atop a Chiffonade of Romaine Lettuce with Sliced Tomato	
<u>Soups</u>	
Seafood Gumbo	0 40
A Rich Blend of Louisiana Seafood & Andouille	<i>Cup</i> \$6
"Award Winning" Creole Turtle Soup	Bowl \$8
A House favorite with Chopped Egg & a Dash of Sherry	٠ . ٠
Court De Joseph	Trio \$9
Soup <b>Du Jour</b> Chef's Specialty	
Chef & Specially	

Gratuity of 20% will Be added to Parties of 6 or more Split Entrees \$5 Outside Dessert Plating Fee \$3 Corkage Fee \$20

## Greens

Classic Caesar	7.00
Crisp Romaine Tossed with Caesar Dressing	
Garnished with House-Made Croutons, Parmesan Cheese & Anchovy	
Annadele's Salad	7.00
Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers &	
Croutons, Tossed with White Remoulade or Blue Cheese Dressing	
Roasted Beet Salad	8.00
Roasted Beets set atop a Bed of Baby Spinach Tossed in a Sherry Vinaigrette,	
With Shaved Red Onions, Goat's Cheese & Croutons	
Strawberry Salad Ponchatoula	8.00
Strawberries & Mesculin Lettuce Tossed with	
Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds	
Add Grilled Chicken 6.00	
Add 6 Sautéed Shrimp 7.00	
Add 6 Fried Oveters 9 00	

## Sides & Additions





## <u>Entrees</u>

Ch <mark>ick</mark> en Parmesan	18.00
Fried Chicken Breast served with Marinara Sauce & Linguini Pasta Alfredo	
Veal Serena	<i>32.00</i>
Panéed Veal Topped with Lump Crabmeat Served over Angel Hair with	
Grilled Asparagus, Finished with Sauce Béarnaise	
Surf & Turf	30.00
40z Beef Tournedos Topped with our New Orleans Style BBQ Shrimp,	
Served with a Crab Cake, Yukon Gold Whipped Potatoes & Grilled Asparagus	
Filet Bordelaise	35.00
Hand Cut 80z Filet Mignon, set atop Yukon Gold Whipped Potatoes,	
Spinach Parmesan Stuffed Broiled Tomato, Topped with Garlic Butter	
Fish Meuniere	26.00
Golden Fried Gulf Fish Topped with a Creole Meuniere, Served with	20.00
Brabant Potatoes & Creamed Spinach, Choice of Almonds or Pecans	
Gulf Fish Pontchartrain	30.00
Sautéed Fish, Topped with Sautéed Shrimp & Jumbo Lump Crabmeat,	
Yukon Gold Whipped Potatoes & Green Beans Amandine	
Pesto Pesce	28.00
Pesto Crusted Grilled Fresh Fish of the Day	
Served with Crawfish Risotto & Parmesan Broiled Tomato	
Spiced Lamb	32.00
Garam Masala Spiced New Zealand Lamb Chops, Served with	
Israeli Couscous & Edamame, Finished with a Pomegranate Gastrique	
Crabmeat Imperial Au Gratin	32.00
Jumbo Lump Crabmeat Simmered In Smokey Gouda Cream,	32.00
Served with Oven Roasted New Potatoes & Broiled Tomato	
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