



## Sunday Brunch Menu

### Appetizers

**Crab Cake Grand Isle \$10**

Two Crab Cakes Served with Smoked Tomato Butter

**Fried Eggplant Medallions \$8**

Served with Marinara & Topped with Parmesan Cheese

**Fried Green Tomatoes Tchefuncte \$14**

Topped with Sautéed Jumbo Lump Crabmeat in a Lemon Basil Beurre Blanc

**Annadele's Signature Savory Cheesecake \$12**

Caramelized Onion & Smoked Shrimp Cheesecake, Topped with Classic

New Orleans BBQ Shrimp

**Oysters Gratin \$10**

Sautéed Oysters & Bacon in a Garlic Butter Sauce, Topped with Parmesan Cheese

Served with Grilled French Bread

**Shrimp Pontchartrain \$9**

Boiled Shrimp Tossed in Remoulade or Cocktail Sauce, Served atop a

Chiffonade of Romaine Lettuce with Sliced Tomato

**Crawfish Risotto \$10**

Rich Creamy Arborio Rice, Parmesan Cheese & Louisiana Crawfish Tails



### Soups

**Seafood Gumbo**

**"Award Winning" Turtle Soup**

**Soup du Jour**

**Cup \$6   Bowl \$8   Trio \$9**

### Salads

**Annadele's Salad \$7**

Crisp Romaine Lettuce with Cherry Tomatoes, Marinated Cucumbers, House or Bleu Cheese Dressing

**Roasted Beet Salad \$8**

Roasted Beets set atop a bed of Baby Spinach Tossed in a Sherry Vinaigrette,

With Shaved Red Onions, Goat's Cheese and House-Made Croutons

**Strawberry Salad Ponchatoula \$8**

Strawberries & Mesculin Lettuce, Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds

**Classic Caesar \$7**

Crisp Romaine Tossed with Our House-Made Caesar Dressing

Garnished with Croutons, Parmesean Cheese & Anchovy

### Additions To Any Salad

**Grilled Chicken Breast \$6 • Six Sautéed Shrimp \$7 • Six Fried Oysters \$9**

## **ENTRÉE**

### **Pain Perdu \$12**

Three Slices of French Toast Topped with a Bourbon Pecan and Brown Sugar Sauce,  
Served with Grilled Andouille Sausage

### **Grilled Chicken Grace \$15**

Topped with Fresh Tomatoes, Artichokes & Fresh Basil over Angel Hair, Tossed with  
Sautéed Garlic, Baby Spinach & Parmesan

### **Shrimp & Grits \$16**

Cheddar Cheese Grits Topped with Classic New Orleans Style BBQ Shrimp

### **Crab Cakes Benedict \$18**

Two Poached Eggs Over Crab Cakes, Bearnaise Sauce,  
Served with Brabant Potatoes and Sugar Snap Peas

### **Gulf Fish Meuniere \$26**

Golden Fried Gulf Fish Meuniere, Topped with Almonds or Pecans  
Brabant Potatoes and Creamed Spinach

### **The Hopedale \$28**

Broiled Fish du Jour, Topped with Sautéed Jumbo Lump Crabmeat, Lemon Beure Blanc  
Served with Brabant Potatoes & Seasonal Vegetable

### **Chicken Lafayette \$17**

Sautéed Chicken Breast Topped with a Tasso & Mushroom Cream Sauce  
Served Over Whipped Potatoes & Grilled Asparagus

### **Eggs Benedict \$16**

Two Poached Eggs & Canadian Bacon, English Muffin,  
Hollandaise Sauce over Cheddar Cheese Grits with Grilled Asparagus

### **Pasta Caminada \$22**

Golden Fried Oysters in a Basil Cream Sauce over Linguini, Garnished with Fried Spinach

### **Eggplant Gabrielle \$20**

Fried Eggplant Medallions, Topped with Sautéed Shrimp, Tomatoes, Fresh Herbs in a Lemon Butter Sauce  
Served with Garlic Whipped Potatoes and Seasonal Vegetable

### **Pesto Pesce \$28**

Pesto Crusted Grilled Gulf Fish, Served with  
Crawfish and Parmesan Risotto and Grilled Tomato

### **Steak & Eggs \$35**

Two 4oz Beef Tournedos Topped with Poached Eggs, Bearnaise Sauce,  
Served with Brabant Potatoes and Grilled Asparagus

## **Sides**

Asparagus \$6

Seasonal Vegetable \$4

Cheddar Cheese Grits \$4

Brabant or Mashed Potatoes \$4

Sautéed or Creamed Spinach \$5

## **Children's Menu**

Fried Shrimp with French Fries or Angel Hair \$12.00

Fried Chicken Tenders with French Fries or Angel Hair \$12.00

Scambled Eggs and Canadian Bacon \$7.00

Buttered Angel Hair \$5.00

*Gratuity of 20% will Be added to Parties of 6 or more*

*Split Entrees \$5*

*Outside Dessert Plating Fee \$3*

*Corkage Fee \$20*