



## **Brunch Menu**

### **Aperitif**

Mimosa  
Prosecco  
House Champagne  
House Chardonnay  
Moscato d'Asti  
French 75  
Honeysuckle Martini  
Rum Punch  
Chocolate Martini  
Limoncello Iced Tea

Bloody Mary  
Ol' Fashioned  
Brandy Milk Punch  
Screwdriver  
Amaretto Pineapple  
Tequila Sunrise  
Pimm's Cup  
Flirtini  
Bulleit™ Bourbon & Cider  
Pat O' Brien's™ Hurricane

### **Small Plates**

#### **Crab Cake Grand Isle \$10/\$18**

Two Crab Cakes Served with Smoked Tomato Butter

#### **Fried Eggplant Medallions \$10**

Served with Marinara & Topped with Parmesan Cheese

#### **Fried Green Tomatoes Tchefuncte \$14**

Topped with a Refreshing & Tangy Shrimp Ravigote

#### **Annadele's Signature Savory Cheesecake \$14**

Caramelized Onion & Smoked Shrimp Cheesecake, Topped with Classic New Orleans BBQ Shrimp

#### **Fried Oysters with Spinach & Artichoke Dip \$18**

Six Fried Oysters set atop Spinach & Artichoke Dip, Served with Toasted Crostini

#### **Fried Calamari or Shrimp \$14**

served with Sweet Thai Chili Sauce

#### **Shrimp Pontchartrain \$10**

Boiled Shrimp served with House White Remoulade

#### **Crawfish Risotto \$16**

Rich Creamy Arborio Rice, Parmesan Cheese & Louisiana Crawfish Tails

#### **Seafood Crepe \$18**

Housemade Crepe stuffed with Jumbo Lump Crabmeat, Gulf Shrimp, Louisiana Crawfish Tails & Creamy Italian Cheeses



### **Soups**

**Seafood & Andouille Gumbo \$7/\$9**

**Turtle Soup \$7/\$9**

### **Salads**

**Wedge Salad \$14**

Quarter Iceberg Lettuce, Tomatoes, Crispy Bacon, Grilled Shrimp, Bleu Cheese Dressing

**Annadele's Salad \$10**

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

**Roasted Beet Salad \$10**

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 \$11**

Strawberries & Baby Spinach, Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds

**Classic Caesar \$10**

Crisp Romaine Tossed with Our House-Made Caesar Dressing  
Garnished with Croutons, Parmesan Cheese & Anchovy

**Additions To Any Salad**

**Grilled Chicken Breast \$7 • Six Sautéed Shrimp \$8 • Six Fried Oysters \$10**

**Second Course**

**Grilled Chicken Grace \$26**

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

**Shrimp & Grits \$20**

Cheddar Cheese Grits Topped with Classic New Orleans Style BBQ Shrimp

**Crab Cakes Benedict \$28**

Two Poached Eggs Over Crab Cakes, Bearnaise Sauce,  
Served with Brabant Potatoes and Vegetable du Jour  
(½ portion or substitute English muffins and Canadian  
bacon for crab cakes \$18)

**Gulf Fish Meuniere \$28**

Golden Fried Gulf Fish Meuniere, Topped with Almonds or Pecans  
Brabant Potatoes and Vegetable du Jour

**The Hopedale \$38**

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

**Chicken Lafayette \$26**

Sautéed Chicken Breast Topped with a Tasso & Mushroom Cream Sauce  
Served Over Whipped Potatoes & Vegetable du Jour

**Eggplant Alexander \$24**

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

**Chicken, Veal or Eggplant Parmesan \$24**

Panéed Chicken Breast, Veal, or Eggplant Topped with Marinara Sauce & Provolone Cheese Served with  
Marinara Sauce & Linguine Pasta Alfredo

**Petite Filet \$39**

Hand-Cut 4oz Filet Mignon, Clarified Butter,  
Served with Yukon Gold Whipped Potatoes & Vegetable du Jour

**Steak & Eggs \$46**

8oz. Filet Mignon Topped with Poached Eggs, Bearnaise Sauce,  
Served with Brabant Potatoes & Grilled Asparagus

**Children's Menu**

**Fried Shrimp or Chicken Nuggets with French Fries or Angel Hair \$12.00**  
**Eggs and Canadian Bacon \$10.00**

20% gratuity added to parties of 6 or more