

CAFE AMELIE SPRING / SUMMER DINNER MENU 2019

s o u p s a n d s a l a d s

- seasonal soup of the day 8
- chicken and andouille gumbo 9
- amelie mixed salad 13 (GF) (V)
apples, grapes, pecans, blue cheese,
baby greens and plaquemines citrus dressing
- curry chicken salad 15 (GF)
creamy chicken salad with toasted pecans,
sultanas, mango, celery atop baby greens
- beet and goat cheese salad 11 (GF) (V)
baby greens, toasted walnuts, balsamic glaze
- ponchatoula strawberry salad 13 (GF) (V)
baby arugula, goat cheese, pine nuts,
strawberries strawberry balsamic dressing
- petite salad 12 (GF) (V)
baby spinach, sun-dried tomato, sultanas, pecans,
kalamata olives, feta and pepper jelly vinaigrette

s t a r t e r s

- wild atlantic salmon cake 11
with lemon tabasco cream sauce
- amelie baked gulf oysters 14
creamed spinach and artichokes with crostini
- chef jerry's gulf shrimp and grits 13
with corn and andouille maque choux
- cajun country poutine 12
oven fries, mozzarella and cochon
- satsuma pepper glazed gulf shrimp 11
atop fresh baby greens (GF)
- fig and goat cheese 11
fruit and nut bread with fig preserves
- brussels sprouts a la plancha 10 (GF) (V)
dates and bacon with balsamic glaze
- bubba grit dip 11
creamy old mill grits topped with house made
jalapeño pimento cheese,
ciabatta crostini for dipping

c a f e e n t r e e s

- seasonally inspired chefs entree 29
- seasonally inspired chefs pasta 27
- plaquemines citrus roasted
organic chicken 24 (GF)
oven roasted fingerling potato and asparagus
- chicken and andouille jambalaya pasta 27
tomato, peppers, penne, parmesan, parsley
- oven-roasted wild atlantic salmon (GF)
with horseradish cream 29
oven roasted fingerling potatoes and asparagus
- oven roasted niman ranch pork chop
with corn maque choux 28 (GF without sauce)
over creamy old mill grits and green beans
- seared rare ahi tuna (GF without sauce)
with honey soy ginger sauce 29
with red and green peppers, red onion, snow
peas, baby spinach, and louisiana white rice
- farmers market veggie pasta 24 (V)
red and green peppers, red onion, snow peas,
baby spinach, mushroom, tomato,
linguine and shaved parmesan
- "home place farms" lamb meatloaf 21
with a mushroom thyme sauce,
creamy old mill grits and green beans

C a f e s a n d w i c h e s

- served with side green salad
- cochon de lait sandwich 15
mayonnaise and pickle on ciabatta
- blackened des allemandes catfish 16
greens, tomato, pickle and cajun mayonnaise on
ciabatta
- moroccan lamb sloppy joe "naan-wich" 17
tomato and moroccan spiced lamb
served on toasted naan with side tzatziki

(GF) - GLUTEN FREE
(V) - CAN BE MADE VEGETARIAN