

## CAFE AMELIE SPRING / SUMMER LUNCH 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)  
apple, 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 (GF)  
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 pasta 27

plaquemines citrus roasted  
organic chicken 24 (GF)  
herb roasted fingerling potato and green beans

chicken and andouille jambalaya pasta 27  
tomato, peppers, penne, parmesan, parsley

oven-roasted wild atlantic salmon (GF)  
with horseradish cream 29  
herb roasted fingerling potatoes and asparagus

seared rare ahi tuna  
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

acme smoked salmon blt 14  
creole tomato, greens, applewood bacon,  
chive cream cheese on toasted bagel

cafe breakfast sandwich 14  
eggs, ham, tomato, mayo, and cheese on ciabatta

bacon, lettuce, tomato 13  
creole tomato, greens, applewood bacon,  
with mayonnaise on ciabatta

cochon de lait sandwich 15  
mayonnaise and pickle on ciabatta

blackened des allemandes catfish 16  
greens, tomato, pickle and  
cajun mayonnaise on ciabatta

amelie muffaletta 15  
warm italian meats & cheese,  
chilled olive salad on ciabatta

moroccan lamb sloppy joe "naan-wich" 17  
tomato and moroccan spiced lamb  
served on a toasted naan with side tzatziki

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