

# s o u p s   a n d   s a l a d s

**daily soup selection 8**

**chicken and andouille gumbo 8**

**amelie mixed salad (v/V/GF) 12**  
apples, grapes, pecans, blue cheese,  
baby greens and plaquemines citrus dressing

**asian gulf shrimp salad 15**  
baby greens, red and green peppers,  
red onion, snow peas, peanut-ginger dressing

**beet and goat cheese salad (v/V/GF) 11**  
baby greens, toasted walnuts, balsamic glaze

**petite salad (v/V/GF) 12**  
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 10**  
with lemon tabasco cream sauce

**amelie baked gulf oysters 14**  
creamed spinach and artichokes with crostini

**chef jerry's gulf shrimp and grits (GF) 13**  
with corn and andouille maque choux

**cajun country poutine (GF) 10**  
oven fries, mozzarella and cochon

**satsuma pepper glazed gulf shrimp (GF) 11**  
atop fresh baby greens

**fig and goat cheese (v) 11**  
fruit and nut bread with fig preserves

**brussels sprouts a la planca (v/V/GF) 9**  
dates and bacon with balsamic glaze

**burrata and crostini 12**

CAFE AMELIE PROUDLY USES LOCAL INGREDIENTS WHENEVER POSSIBLE  
A 20% GRATUITY MAY BE ADDED TO ALL PARTIES OF 6 OR MORE  
NO SEPARATE CHECKS, WE ACCEPT UP TO 4 CARDS PER TABLE , NO SEPARATE CHECKS

# cafe entrees

cafe pasta special 26

**plaquemines citrus roasted organic chicken (GF) 24**  
roasted fingerling potatoes and asparagus

**gulf shrimp with corn and andouille maque choux pasta 27**  
tossed with penne and fresh shaved parmesan

**oven-roasted wild atlantic salmon  
with horseradish cream (GF) 26**  
roasted fingerling potatoes and asparagus

**oven roasted niman ranch pork chop  
with corn maque choux (GF) 27**  
over creamy old mill grits and green beans

**chilled rare ahi tuna  
with peanut-ginger sauce 28**  
tossed with red and green peppers, red onion,  
snow peas, baby spinach, & noodles

**farmers market veggie pasta (v) 24**  
red and green peppers, red onion, snow peas, baby spinach,  
tomato, linguine and shaved parmesan

# cafe sandwiches

on ciabatta and served with house green salad

**acme smoked salmon blt 13**  
with chive cream cheese on bagel

**cafe breakfast sandwich 14**  
eggs, ham, tomato, mayo, and cheese

**bacon, lettuce, tomato 12**  
with mayonnaise

**cochon de lait sandwich 15**  
mayonnaise and pickle

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

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

**pasturized farm raised lamb meatloaf 21**  
open faced served on naan bread, with cucumber and tomato tzatziki salad

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