

Henry's Louisiana Grill

LUNCH MENU

Items and prices subject to updates/changes. 2/2010

APPETIZERS

CITRUS CHILI CALAMARI Single \$8.95 or Double \$16.95
Crispy fried calamari tossed in a spicy citrus chili sauce.

SEAFOOD FONDEAUX \$9.95
Rich spicy cheese dip with shrimp and crawfish served with sliced French bread.

LOUISIANA SHRIMP & GRITS \$5.95
Sautéed shrimp folded into our spicy cheese grits. Topped with Parmesan cheese, red peppers and scallions.

HENRY'S HUSH PUPPIES \$2.95
Chef's sweet and spicy hush puppies with jalapeno peppers; served with remoulade.

GUMBO Cup \$3.95 or Bowl \$6.95
A smooth and spicy Louisiana favorite made with chicken and andouille sausage. Served over rice.

HOT CHILI 'GATOR Single \$8.95 or Double \$16.95
Flash fried then tossed in Chinese hoisin and topped with remoulade.

BAYOU CAKE \$7.95
Henry's own shrimp & crawfish cake served over Creole sauce. Topped with remoulade and scallions.

POPCORN SHRIMP, POPCORN CRAWFISH or COMBO Single \$7.95 or Double \$15.95
Flash fried and served with remoulade & Chinese hoisin.

FISHERMAN'S JAMBALAYA \$4.95
A cup of Creole-style rice with seafood, andouille sausage, peppers, onions & celery.

ETOUFÉÉ \$4.95
A cup of shrimp or crawfish tails simmered with onions, peppers, sherry and tomatoes in a rich seafood sauce. Served over rice.

SHRIMP CREOLE \$4.95
A cup of sautéed peppers, onions, celery, garlic and shrimp simmered in a rich Creole sauce. Served over rice.

RED BEANS & RICE Cup \$3.95 or Bowl \$5.95
Camellia red beans and andouille sausage slow cooked in rich stock & served over rice.

SALADS

HENRY'S HOUSE Side \$2.75 / Bowl \$3.95
Romaine lettuce with tomatoes, cucumbers and red onions.

CAESAR SALAD Side \$2.75 / Bowl \$3.95
Bed of romaine with croutons, Parmesan cheese and Chef's own Louisiana Caesar dressing.

CAESAR ENTRÉE
\$9.95 Your choice of grilled or fried chicken breast.
\$11.95 Your choice of grilled jumbo shrimp, fried popcorn shrimp or grilled salmon.

Add crumbled blue cheese to any salad for \$.75

SAINT MAURICE Side \$2.95 / Bowl \$4.75
Mixed greens with Parmesan cheese, spiced walnuts and grapes.

SAINT MAURICE ENTRÉE
\$9.95 Your choice of grilled or fried chicken breast.
\$11.95 Your choice of grilled jumbo shrimp, fried popcorn shrimp, sautéed crawfish, fried crawfish, or crispy fried Louisiana alligator tail.

SALMON SALAD
\$11.95 Grilled salmon over mixed greens with sun-dried cherries, spiced walnuts and Parmesan cheese, dressed with Chef's Honey Dijon.

LAGNIAPPE \$16.95

(lan-yap) - A Cajun term meaning 'something extra'
Ours is a variety appetizer plate with fried oysters, crawfish, shrimp & bayou cake. Served over Creole sauce & topped with remoulade. (Great for four or more)

HOUSE DRESSINGS

Blue Cheese
Thousand Island
Balsamic Vinaigrette
Caesar
Chipotle Honey Mustard
Ginger Citrus
Honey Dijon
Ranch

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SANDWICHES & SUCH

PO'BOYS (New Orleans style) French bread with tomato, lettuce and red onions topped with remoulade. Served with Cajun fries and coleslaw.

Grilled or Fried Chicken: Half \$6.95 / Whole \$11.95

Flash Fried Shrimp, Oyster, Crawfish, Gator Tail or Catfish: Half \$8.95 / Whole \$12.95

CAJUN FISH SANDWICH \$9.95 Pan seared, blackened or fried tilapia on a sesame seed bun with lettuce, tomato and red onion. Served with tartar sauce, fries and a drink.

FISH TACO WRAP \$8.95 (Price includes Soft Drink, Tea or Coffee)
Our fresh market catch shallow fried and wrapped with coleslaw and remoulade. Served with Cajun fries.

BACON SWISS BURGER \$8.95 Certified Angus beef, grilled to perfection, with thick cut pepper bacon and aged Swiss cheese.

RAJIN' CAJUN BURGER \$7.95 A hot and spicy half pounder served with Cajun fries, coleslaw and your choice of: crumbled blue cheese, cheddar cheese, onions or mushrooms. *Additional toppings \$.75 each.*

DAILY WRAP SPECIAL \$8.95 (Price includes Soft Drink, Tea or Coffee)
Your server will describe today's blackboard selection. Served with Cajun fries.

ENTRÉES (Includes a side Caesar or side house salad.)

SHRIMP CREOLE \$9.95 Sautéed peppers, onions, celery, garlic and shrimp simmered in a rich Creole sauce. Served over rice.

LOUISIANA SHRIMP & GRITS \$8.95
Sautéed shrimp folded into our spicy cheese grits. Topped with Parmesan, red peppers and scallions.

ATCHAFALAYA CATFISH \$10.95 Fried or blackened Catfish over spicy cheese grits with Chef Henry's Crawfish Cream Sauce.

**CHEF'S BLACKBOARD
SPECIALS**
Ask your server about today's selection.

GRILLED STERLING SILVER PORK CHOP® \$9.95 Marinated in garlic, olive oil and herbs. Grilled and served with our mushroom Cajun cream sauce, fried new potatoes & vegetable du jour.

VERY SOUTHERN BBQ RIBS \$9.95 Half rack of tender and tasty baby back pork ribs in a spicy chipotle BBQ sauce. Served over rustic mashed potatoes with a side of coleslaw.

LOUISIANA OOH LA LA! \$11.95

Oysters, shrimp or crawfish flash fried and tossed with tasso, spinach and roasted garlic in Henry's Cajun cream sauce. Include all three seafood selections for \$1.00 more. Served over bread or angel hair pasta.

CHICKEN OOH LA LA \$9.95

Flash fried diced chicken breast tossed with tasso, spinach and roasted garlic in Henry's Cajun cream sauce. Served over bread or angel hair pasta.

ETOUFÉÉ \$9.95 Crawfish, shrimp, or both simmered with onions, peppers, sherry and tomatoes in a rich seafood sauce. Served over rice.

SPICY CHICKEN \$8.95 Grilled diced chicken breast with mushrooms & crab meat in Cajun cream sauce. Served over rice.

BAYOU CAKE \$9.95 Chef Henry's shrimp & crawfish cake with spicy cheese grits over Creole sauce. Topped with remoulade.

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LIGHT DISH!

FISHERMAN'S JAMBALAYA \$8.95

Creole-style rice with seafood, andouille sausage, peppers, onions and celery.

FLASH FRIED SEAFOOD \$10.95

Crispy coated and flash fried. Served with Cajun fries & coleslaw.

Choose any combination (up to three) of shrimp, oysters, crawfish or catfish.

\$1.00 more for combo of all four. (Cocktail, tartar, & remoulade sauces available)

SAUTÉED VEGETABLE PENNE PASTA \$7.95

Spinach, tomatoes, mushrooms, and roasted garlic cloves tossed with olive oil & Parmesan cheese.

Add diced chicken breast, andouille sausage, shrimp or crawfish \$3.95 extra.

Combination of two selections \$4.95 extra. Three selections for \$5.95 extra. All four selections \$6.95 extra.

CHICKEN AND SHRIMP COMBO \$12.95

Grilled chicken breast and jumbo shrimp over rustic mashed potatoes with your choice of chipotle BBQ or Cajun cream sauce.

All dishes can be made extra spicy (X, XX or XXX) on request.

Your server will be happy to describe Chef's blackening, Voodoo and extra spice options.

Some menu items may contain or may have been in contact with nuts or tree nuts.

Please alert your server to any allergies.

SIDES \$2.95 each

**COLESLAW -- CAJUN FRIES -- DOUBLE DIPPED RED ONION RINGS
FRIED NEW POTATOES -- OOH LA LA SAUCE -- RUSTIC MASHED POTATOES
SAUTÉED SPINACH -- SPICY CHEESE GRITS -- WILD RICE -- VEG DU JOUR**

DRINKS \$1.95 includes refills

Iced Tea, Hot Tea, Coffee, Milk, Sprite, Coke, Diet Coke, Lemonade, Dr. Pepper & Root Beer

-- 18% gratuity added to parties of 6 or more --

Visa, Mastercard, Discover & American Express accepted.

Reservations are accepted up to one month in advance.

Laissez les bon temps rouler !