



Bar & Grill

Previews

Grilled Homemade Duck Sausage & Andouille served with honey-mustard sauce	3.95
Fresh Assorted Veggies french fried or grilled mushrooms, yellow squash, zucchini, white remoulade sauce	3.75
Cajun Buffalo Wings mini chicken drummets fried and coated in L A hot sauce	3.95
Quesadillas flour tortillas filled with monterey and cheddar cheese, broiled, served with jalapenos, sour cream and guacamole	3.50
Baked Mozzarella on Croutons topped with fresh pesto and sweet red pepper vinagrette	4.50
L A Onion Rings thinly sliced and lightly battered rings	2.75
Spring Rolls thinly wrapped egg rolls filled with sautéed chicken and fresh mushrooms, spicy soy sauce	2.75
L A Nachos homemade chips individually layered with beans, monterey and cheddar cheese, diced onions, tomatoes, jalapenos, sour cream and guacamole (on request)	4.95
Salsa & Chips homemade chips served with spicy Mexican salsa	1.00

Soups

Different Soup Everyday	2.50
Duck & Andouille Gumbo	3.50

Salads

Fresh Mozzarella & Sliced Tomato virgin olive oil basil dressing	4.75
Unintimidating Mixed Greens your choice of dressing	2.50
Marinated Grilled Chicken Breast over mixed greens and topped with creole-mustard dressing	5.75
Shrimp & Avocado Salad avocado half, filled with baby shrimp, your choice of dressing	4.25
Chef Salad	4.75

Extras

French Fries	1.25
Black Beans	1.00
Fresh Veggies	1.00
New Potatoes	1.00
Cole Slaw	.75
Onion Rings	1.75

Beverages

Coffee, Tea, Milk, Decaffeinated Coffee, Soda	.75
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New Releases

Pastas

L A Fettucini Carbonara tomato and basil pasta topped with sautéed julienne strips of tasso and grated cheese cream sauce	5.95
Linguini & Fresh Veggies tossed with herbs and virgin olive oil	5.95
Cajun Fettucini strips of andouille sausage, baby shrimp, and crawfish tails, white wine alfredo sauce	6.95
Pasta Marinara a traditional light red sauce	4.95
Linguini Aglio Olio olive oil, fresh basil, cracked red pepper and garlic	4.95
Grilled Italian Sausage & Peppers an extra	3.75

Main Courses

Seafood Salad fresh seafood, L A dressing	8.75
Grilled Mahi Mahi served with grilled pineapple and herbed butter sauce	9.50
Grilled Marinated Skirt Steak thinly sliced and served with tomato salsa	8.75
Grilled Marinated Chicken Breast served with Oriental style veggies	5.50
Seafood Grille fresh assortment of seafood and fresh veggies grilled	8.75
Grilled Duck Breast boneless breast of duck, served on a bed of braised red cabbage	6.75
Grilled Pork Tenderloin served with a confit of fresh burgundied shallots and fresh fruit	7.75
Grilled Crabcakes served with cumino butter sauce	8.95
Chicken, Steak, or Combo Fajitas served with flour tortillas, sour cream, pico de gallo and guacamole	6.95
Grilled Ribeye grilled to order	9.75
Fried Shrimp, Oyster Platter, or Combo	8.95

Above served with fresh veggies and choice of french fries or new potatoes

Sandwiches, Burgers, & Dogs

Grilled Hamburger or Cheeseburger cheese-extra .45 1/2 lb. pure beef burger, grilled MEDIUM RARE, and topped with onions, lettuce and tomatoes	3.50
Grilled L A Dog the works- chill, cheese, onions and peppers	2.75
Cajun Club Sandwich smoked tasso ham, turkey and bacon fully dressed	3.95
Grilled Chicken Sandwich a boneless breast of chicken, with lettuce, onion and tomato, tangy herbed dressing	4.50
Hot Ham & Swiss	4.50
Hot Roast Beef & Swiss	4.50
Fried Oyster Loaf	4.95
Fried Shrimp Loaf	4.95

Champagnes & Sparkling Wines

DIN

1	Gloria Ferrer, Brut, Carneros	18.75
2	Domaine Chandon, Brut, Napa	24.75
3	Dom Perignon, France	75.00

California White & Blush Wines

5	Domaine St. George, Chardonnay, Sonoma, 1985	10.50
6	Christophe, Chardonnay, California, 1986	13.50
7	Raymond, Chardonnay, California, 1986	15.50
8	Fetzer, Chardonnay, Sundial, 1986	17.50
9	Rutherford Hill, Chardonnay, Napa, 1983	19.50
10	William Hill, Chardonnay Reserve, Napa, 1985	22.50
11	Fetzer, Fume Blanc, Valley Oaks, 1985	13.50
12	Stags Leap, Sauvignon Blanc, Napa, 1985	19.50
13	Hacienda, Chenin Blanc, Sonoma	13.50
14	Chateau St. Jean, Johannisberg Riesling, Sonoma, 1986	15.75
15	Rutherford Hill, Gewurztraminer, Napa, 1984	13.50
16	Sutter Home, White Zinfandel, Sonoma, 1986	12.50
17	Deloach, White Zinfandel, Sonoma, 1986	15.50

California Red Wines

18	Christophe, Cabernet Sauvignon, 1983	12.50
19	Hawk's Crest, Cabernet Sauvignon, 1984	13.50
20	Louis Martini, Cabernet Sauvignon, 1984	15.50
21	Raymond, Cabernet Sauvignon, Napa, 1982	18.50
22	Stonegate, Cabernet Sauvignon, Napa, 1982	19.50
23	Saintsbury, Pinot Noir, Carneros, 1985	18.50
24	Rutherford Hill, Merlot, Napa, 1983	16.50
25	Sutter Home, Zinfandel, Reserve, Deaver Ranch, 1980	16.50

N.A. - A.C.

Bar & Grill Menus

Desserts

Ice Cream Sundae hot fudge or raspberry sauce	2.50
New York Cheesecake	2.50
New York Cheesecake with raspberry sauce	3.00
Homemade Lemon Ice	1.75
Pecan Pie with vanilla ice cream	2.50

Dessert Drinks

Amaretto Freeze	3.50
Brandy Alexander	3.50
Dreamside	3.50
Grasshopper	3.50
Pink Squirrel	3.50
Velvet Hammer	3.50
Golden Cadillac	3.50
Banana Banshee	3.50

Above made with ice cream

Parties of 8 or more 15% gratuity added.
We accept Cash, MasterCard, VISA, American Express
No personal checks



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