

The Cuisine of New Orleans

~ SALADS ~

Grilled Shrimp Caesar	14.95
Classic Caesar with grilled shrimp & garlic croutons	
Cajun Caesar Salad	14.95
We add golden-fried oysters to this classic salad	
Central Grocery Salad	9.95
A fresh mixed-greens salad with roasted peppers, artichoke hearts & gorgonzola cheese with a champagne vinaigrette	
Mozzarella Fresco	
Fresh mozzarella, sliced tomato, mixed greens	

~ APPETIZERS ~

Clams Oreganatto	9.95
Steamed with herb butter & seasoned spicy	
Roasted Mushroom Caps	9.95
Stuffed with crabmeat, broiled in butter	
Shrimp Remoulade	8.95
Roasted shrimp with spicy remoulade sauce	
Voodoo Shrimp	9.95
Spicy, tangy & tasty garlic shrimp	
Cajun Glazed Mushroom	8.95
Cooked in butter, spices & an inordinate amount of pepper	

~ ENTREES ~

Lobster Ravioli	18.95	Chicken Nola	18.95
Blush cream sauce, creole spices & lump crabmeat		Plump, tender breast of chicken topped with shrimp, fresh mushrooms, herbs & spices in a brandy cream sauce	
Louisiana Stuffed Flounder	18.95	Drunken Shrimp	18.95
Stuffed with crabmeat & broiled in martini butter		Grilled shrimp braised in dark rum butter with Cajun rice & black beans	
Veal Louis	22.00	Chicken Alfredo	18.95
Sweet wine, lump crabmeat, sun-dried tomatoes, blush cream sauce		Roasted chicken & mushrooms with a classic cream & cheese sauce over pasta	
Fire-Dusted Sirloin Steak	22.00	Creole Chicken	18.95
Smothered with fire-infused onions & mushrooms, seasoned sassy		Glazed spicy chicken smothered in a classic Creole sauce, served over rice with red beans	
Bourbon Street Sirloin	22.00	Nola Seafood Jambalaya	22.00
Served with legendary Tennessee bourbon sauce		Served paella style with shellfish, seasoned Cajun style	
Cajun Prime Rib	24.95	Shrimp & Crawfish Etouffée	24.95
Slow-roasted prime rib chilled overnight to set the flavor, then coated with Cajun spices & seared in a white-hot skillet		Delicious shrimp & crawfish smothered in a rich dark seasoned Creole sauce	
Veal Josephine	22.00	Creole Queen Platter	19.95
Sun-dried tomatoes, artichoke hearts, herb & wine sauce		Spicy voodoo shrimp, sautéed vegetables, Cajun rice	
Coconut Shrimp Tropicana	19.95	Molasses & Rum-painted Salmon	22.00
Jumbo shrimp battered with coconut & deep fried, sweet & sour dipping sauce		Sautéed vegetables, cajun rice	
Cajun Jambalaya Pasta	18.95	Seafood Brianna	19.95
Shrimp & chicken sautéed with onions, peppers & tomatoes in a very spicy cajun sauce over linguini		Roasted shrimp & scallops with blush cream sauce over pasta with sun-dried tomatoes	
Chicken Elana	18.95		
Dark herb sauce, sun-dried tomatoes, roasted shrimp, melted provolone			

This is just a sample of the wonderful cuisine offered at Café Nola.