

SEASONAL LUNCH MENU

RESTAURANT COTE' & THE MAPLE ROOM

Soup du Jour -- Cup--\$5.5 / Bowl--\$8.5

Gumbo du jour -- Cup--\$5.5 / Bowl--\$8.5

APPETIZERS

Chicken Wings

6 for \$9 / 12 for \$16

Naked / Sweet & Spicy BBQ / Honey-Sriracha / Buffalo
(1 sauce per 6 wings, \$1.50 any extra sauce)

Cajun Trio

Locally produced or house made alligator and jalapeños kickers, boudin bites, crawfish pies, and more 3 for \$16

Dirty Fries

Hand cut fries layered with red onions, jalapeños, & Cochon de Lait, broiled with cheddar cheese \$12
(Add gravy \$3)

Spinach & Artichoke Dip

Traditionally prepared spinach and artichoke dip, served with pita \$14 (Add Lump Crab \$6)

Fried Green Tomatoes & Blackened Shrimp

Fresh green tomatoes fried golden brown, topped with blackened shrimp over Steen's cane syrup reduction, & finished with house Remoulade \$15

SALADS

(Add to any salad - chicken \$4, shrimp or oysters \$6)

House Salad

Spring mix, red onion, cherry tomato, bacon pieces, croutons, & Parmesan cheese \$10

Char-Grilled Caesar Salad

Char-grilled romaine hearts, Parmesan cheese, topped with house Caesar dressing \$10

Seasonal Salad

Spring mix, feta, tomatoes, spiced walnuts, & fried shallots, a chutney of fresh strawberries, blue berries, cucumbers, & red bells, lightly tossed with Steen's vinegar, served with seasonal vinaigrette \$12

SANDWICHES

(ALL served with hand cut & seasoned fries)

BLT & Avocado

Applewood bacon, crisp lettuce, seasonal tomatoes, garlic aioli, & avocado served on Texas toast \$11
(Add chicken \$4)

Cote Cajun Cuban

Grilled ham, Cochon De Lait, Swiss cheese, pickles, & mustard, pressed between French bread \$13

Spicy Chicken

Fried chicken breast pepperjack cheese, sriracha, bacon, & spicy Aioli served jalapeno/cheddar bun \$13

Regular Burger

Two thin, hand patties on a brioche bun \$10
(Add Cheese 50¢, Dressed \$1.50)

Chicken & Waffle Sandwich

Fried chicken breast topped with candied bacon & pepper jack cheese, between two pearl sugar infused Belgium waffles, drizzled with sriracha syrup \$16

Carey St. Club (It's Big!)

Chisesi ham, Turkey, Swiss & Cheddar cheese, garlic Aioli, lettuce, tomato, & red onion served on Texas toast \$14

Blackened Fish Sandwich

Blackened fish du jour, tomatoes, lettuce, & house remoulade on a brioche bun \$17

Cali Chicken Sandwich

Seasoned and grilled chicken breast on a jalapeno/cheddar bun, dressed with tomatoes, red onions, avocados, & garlic Aioli \$13

Cote Burger

Two patties layered with American cheese & caramelized onions on top of lettuce, tomatoes, and creole Aioli on a brioche bun \$13

Smothered Wagyu Burger

Sauteed mushrooms, garlic, caramelized onions & demi-glace, smothering a fresh Wagyu burger broiled with Swiss cheese, on a brioche bun \$16

BBQ Bacon Wagyu Burger

Wagyu Patty topped with bacon, caramelized onions, house sweet & spicy BBQ, & cheddar cheese, served on a brioche bun, dressed with mustard & pickles \$16

Spicy Turkey Melt

Rotisserie turkey broiled with pepper jack cheese & dressed with cucumbers, avocados, spring mix, spicy aioli, tomatoes on a jap/cheddar bun \$13

Blackened Bison Burger

Blackened bison patty topped with caramelized onions & pepperjack cheese, dressed with house white Bar B Que & crisp lettuce, served on a brioche bun \$17

ENTREES

Grilled Fresh Fish

Fish Du Jour, pan seared, served over a fresh corn succotash & finished with lobster butter \$17

Shrimp & Oyster Rustica

Gulf shrimp, sweet peppers, red onions, & cherry tomatoes tossed in creole cream, served over rag cut pasta, with fresh parmesan & fried oysters \$16.5

Blackened Chicken Alfredo

Sauteed blackened chicken & garlic, reduced with house Alfredo, & finished with fresh parmesan \$15
(substitute shrimp \$18)

Fried Basket with Hand Cut Fries & Toast
Chicken \$11, Shrimp \$14, Oysters \$16

Our menu is specially crafted and cooked to order, please take your time & enjoy the experience. We appreciate your patience and are not responsible for dishes that are properly prepared, you will be charged.