

SEASONAL DINNER MENU

RESTAURANT COTE' & THE MAPLE ROOM

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

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

APPETIZERS

Louisiana Trio & Sauces

- Fried alligator sausage & white BBQ sauce
- Rosemary crusted frog legs & Biere beurre blanc
- Braised pork belly & blueberry BBQ sauce **\$19.5**

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

Fried green tomatoes, topped with blackened shrimp served over Steen's cane syrup reduction, & finished with house Remoulade **\$16.5**

SALADS

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

Creole House Salad

Lettuce, red onion, cherry tomato, bacon pieces, croutons, & Parmesan cheese **\$10**

Char-Grilled Caesar Salad

Char-grilled romaine hearts, Parmesan cheese, croutons 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)

Spicy Chicken

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

Cote Burger

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

Smothered Wagyu Burger

Wagyu beef broiled with Swiss, smothered in sautéed mushrooms, caramelized onions, garlic & Demi glacé served on a brioche bun **\$16**

Blackened Fish Sandwich

Seared Blackened fish du jour, served over lettuce, tomato, & remoulade on a brioche bun **\$17.5**

Blackened Bison Burger

Farm raised bison patty, blackened, topped with caramelized onions & pepperjack cheese, dressed with house white Bar B Que & crisp lettuce **\$18.5**

Chicken & Waffle Sandwich

Fried chicken breast topped with candied bacon & pepper jack cheese, between two pearl sugar infused Belgium waffles, drizzled with sriracha syrup **\$16.5**

ENTREES

(All served with a side salad)

Grilled Fresh Fish

Pan-seared fish du jour on a bed of fresh corn succotash and finished with lobster butter **\$19**

Blackened Chicken OR Shrimp Alfredo

Blackened chicken, garlic, & rag cut pasta tossed with house alfredo & fresh parmesan **\$16**
(sub shrimp **\$19**)

Bacon Wrapped Chicken Lollipops

Frenched drum sticks, seasoned, wrapped in bacon, grilled & broiled with House spicy orange glaze, and finished with green onions & sesame seeds served with micro carrots & asparagus **\$18.5**

Pan Fried Drum

Pan-fried Drum smothered with sauteed artichokes, garlic, sweet onions, & mushrooms, served over grilled asparagus, with a side of andouille & fingerling lyonnaise potatoes **\$25** (add sautéed shrimp **\$6**)

Bacon Wrapped Pork Chop

16oz bone in pork chop, frenched, stuffed with Spiced apples, wrapped in bacon, served over spiced sweet mash, & finished with pork jus **\$24.5**

Filet

8oz filet, seasoned & grilled, topped with sunny side up quail egg, served over andouille & fingerling lyonnaise potatoes, with a side of sauteed baby carrots & asparagus, & finished with creole hollandaise **\$36**

Southern Swamp & Turf

Blackened 12oz Ribeye, cooked to temp, topped with rosemary crusted frog legs, finished with Lazy Magnolia Southern Pecan Beurre Blanc, served over smothered collard greens, with a side of sweet potato & spiced pecan bread **\$33**

Pork Shank Osso Bucco

3" Pork shank Osso Bucco, slow braised in demi glace & aromatics, served over smothered collards, sauteed baby carrots, sweet potato & spiced pecan bread, & smothered in jus with braised vegetables **\$29.5**

Shrimp & Oyster Rustica

Louisiana shrimp, sweet peppers, purple onions, & cherry tomatoes, sautéed with garlic, served over fresh rag cut pasta, tossed in our creole cream, and topped with fried oysters **\$18.5**

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

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