

M E N U E X P R E S S RESTAURANT DELIVERY

985-875-7700

<http://www.menuexpressdelivery.com>

NOLA Southern Grill

Breakfast Menu

Saturday & Sunday 9am 2pm

- 1B. Traditional Eggs Benedict \$17.99
Two eggs poached on top of grilled croissants, sauteed spinach, smoked ham, topped with Cajun cream sauce - hashbrown casserole - cheesy grits
- 2B. Crabcake Eggs Benedict \$20.39
Two eggs poached on top of grilled croissants, sauteed, spinach, topped with Cajun cream sauce - hashbrown casserole - cheesy grits
- 3B. French Quarter Omelet \$17.99
Three-egg and cheese omelet, topped with New Orleans shrimp Etouffee sauce - hashbrown casserole - cheesy grits - toast
- 4B. Blackened Shrimp Eggs Benedict \$17.98
Two eggs poached on top of grilled croissants, sauteed, spinach, blackened shrimp, topped with Cajun cream sauce - hashbrown casserole - cheesy grits -
- 6B. Sunrise Shrimp & Grits \$17.99
Sliced mushrooms, bell peppers and medium Louisiana Gulf shrimp sauteed in our Cajun cream sauce ladled on top of cheesy grits
- 7B. Belgian Waffle \$13.18
Belgian waffle cooked golden brown, topped with maple syrup, powdered sugar, whipped cream, and your choice of (strawberries, pecans, bananas foster sauce or chocolate chips)
- 9B. NOLA Breakfast Plate \$14.39
Three eggs cooked to order - hashbrown casserole - cheesy grits - choice of bacon, ham or sausage patties - toast
- 10B. Breakfast Bowl \$13.19
Combination of scrambled eggs, hashbrown casserole, mixed cheese, bacon, ham, and sausage - toast
- 11B. Jason's Fried Chicken & Waffles \$14.39
Four pieces of Belgian waffles cooked golden brown, topped with maple syrup, powdered sugar, whipped cream and fried chicken strips
- 12B. Scrambled Egg Sandwich \$7.19
choice of white or wheat toast three scrambled eggs mixed cheese
- 13B. One Egg Meal \$7.19
with bacon or sausage - toast
- 14B. Eggs in the basket \$10.79
Two eggs cooked to order in the center of grilled white or wheat bread hashbrowns and cheesy grits
- 15B. Two Eggs Meal \$7.79
with bacon or sausage toast
- A La Carte**
- 16B. Side of cheesy grits \$4.19
- 17B. Side of hashbrown casserole \$4.19

Appetizers

1. Spinach and Artichoke Dip \$13.19
A creamy blend of spinach, artichokes, and Parmesan cheese, served with flour tortilla chips. (Toppings: Sauteed Crawfish \$2.00. Sauteed Mushrooms \$1.00. Lump Crabmeat \$4.80.)
2. Jacked Up Fried Pickles \$8.39
Buttermilk marinated sliced pickles battered and cooked golden with a Cajun ranch dipping sauce.
3. Loaded Cheese Fries \$11.99
Our Cajun fries topped with home made cheese sauce, Monterey & Cheddar cheese, bacon and green onion. Served with our Cajun ranch dipping sauce. Add Roast Beef Debris \$1.50.
4. Gator Bites \$14.99
Tender gator tail meat from Southern Louisiana dusted in a Cajun cornmeal, fried crispy, served with our Cajun Ranch dipping sauce. TRY IT BLACKENED.
5. Zydeco Shrimp \$11.99
Lightly fried Gulf shrimp tossed with our homemade zesty sauce.
7. Fried Mushrooms \$9.59
Hand breaded, deep fried and served with Cajun Ranch.
8. CrabCakes \$17.99
2 pan seared lump crab cakes served with remoulade sauce.
9. Boudin Egg Roll \$13.19
Boudin, wrapped into a egg roll, deep fried and served with pepper jelly.

Soups and Salads

- Dressings: Ranch, Jalapeno Ranch, Pepper Jelly Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Bleu Cheese, Italian, Oil & Vinegar, Caesar.**
10. Corn and Crab Bisque
cup \$7.79. bowl \$11.39
11. Seafood Gumbo
cup \$7.79 bowl \$11.39
12. Side Salad \$5.99
Mixed greens with tomato, croutons, cucumber, shredded carrot, choice of dressing.
13. Side Caesar Salad \$5.99
Fresh cut romaine, croutons, tossed with Caesar dressing.
14. House Salad \$11.99
Mixed greens, cucumber, tomatoes, red onion, Cheddar cheese, croutons, choice of dressing. Add grilled shrimp \$3.99. Add grilled chicken \$2.99.
15. Caesar Salad \$11.99
Crisp romaine lettuce tossed with Caesar dressing, homemade croutons, finished with Parmesan cheese. Add grilled shrimp \$3.99. Add grilled chicken \$2.99.

Oysters

41. Charbroiled Oysters (Dozen) \$28.79
Oysters on the half shell, charbroiled with our special blend of Parmesan cheese and herb butter.
42. Charbroiled Oysters (Half Dozen) \$16.79

Seafood Platters

- All platters are served with French Fries, Hushpuppies, French bread, Cocktail and tartar sauce. Add cup of gumbo to any platter for \$5.99.**
43. Seafood Platter \$32.39
Fried shrimp, oysters, fish, crab fish cake, hushpuppies, onion rings and French bread.
44. Fried Shrimp Platter \$21.59
45. Crispy Fish Platter \$21.59

Fresh Fish

46. Pan Seared Redfish Plate \$23.99
Pan seared and topped with herb butter and served with garlic potato wedges and seasonal veggies. Add shrimp etouffee \$3.55. Add Cajun cream with sauteed shrimp \$3.55.
47. Flounder Orleans \$26.39
Deep Fried Flounder topped with shrimp etouffee sauce and green onions. Served with garlic potato wedges and seasonal veggies.
48. Stuffed Catfish Plate \$26.39
Two crawfish stuffed catfish filets, seared and topped with Cajun cream. Served with garlic potato wedges.

Entrees & Pasta

50. Shrimp and Grits Plate \$21.59
Tender jumbo shrimp, tail on, sauteed in a light cream sauce with mushrooms and bell peppers, ladled over our cheese grits.
51. Shrimp Etouffee Plate \$17.99
A New Orleans favorite, served in a bread bowl and white rice.
52. Grilled or Fried Chicken Alfredo Plate \$19.19
Your choice of grilled or fried chicken served over Penne Pasta with our homemade Alfredo sauce.
53. Loaded BBQ Chicken Plate \$17.99
Chargrilled chicken, smothered in BBQ sauce, topped with bacon, Cheddar and Monterey Jack cheeses. Served with your garlic potato wedges and seasonal veggies.
54. Jason's Chicken Parmesan Plate \$16.79
Pan breaded chicken breast, hand breaded, deep fried, placed over angel hair pasta tossed in Marinara, topped with Pepper Jack cheese and Alfredo sauce.
55. Traditional Red Beans and Rice \$14.39

- 18B. Order of toast \$1.19
 19B. One buttermilk pancake \$3.59

Lunch Menu

Monday - Friday 10:30 AM - 4:00 PM.

Soups & Salads

Sandwiches, Wraps & Burgers

Served with French fries.

- 2L. Po-boy Lunch Special \$9.59
6 inch po-boy served dressed with lettuce, tomato and pickles. Choice of French fries, Kettle chips or cole slaw. Choice of Shrimp, Fried Fish, BBQ Pulled Pork, Roast Beef, Chicken Parmesan, French Fries with Gravy.
- 3L. Grilled Chicken Caesar \$13.19
 Wrap Lunch
Romaine lettuce tossed with Parmesan cheese, Creamy Caesar dressing and grilled chicken.
- 4L. Ranchero Wrap Lunch \$13.19
Grilled chicken wrapped in a flour tortilla with shredded lettuce, tomato, bacon, cheddar cheese, Cajun Ranch dressing.

Lunch Entrees

- 6L. Traditional Red Beans and Rice \$13.19
 Rice Lunch
Creamy red beans and rice with smoked sausage.
- 7L. Grilled or Fried Chicken \$14.39
 Alfredo Lunch
Your choice of grilled or fried chicken served over penne pasta.
- 9L. Chopped Steak Lunch \$13.19
Served over white rice, topped with caramelized onions, sauteed mushrooms and roast beef gravy.
- 10L. Jason's Chicken \$13.19
 Parmesan Lunch
Paneed breaded chicken breast, hand breaded, deep fried, placed over angel hair pasta tossed in Marinara, topped with Pepper Jack cheese and Alfredo sauce.
- 11L. Shrimp or Fish Tacos \$14.39
 Lunch
Two traditional shrimp or fish tacos, fried or grilled. Served with Cajun tartar sauce.

16. Backwoods Blackened Chicken Salad \$16.79
Blackened chicken breast atop leafy mixed greens, finished with candied pecans, sliced tomato, cucumber, shredded carrots, avocado, Cheddar and Monterey Jack cheeses. Your choice of dressing.

17. Gulf Shrimp Salad \$16.79
Choose fried or sauteed Gulf shrimp, served over mixed greens, tomato, cucumber, red onion, mixed cheese and our remoulade dressing.

The Burger Bar

All burgers served with lettuce, tomato, Served with Fries.

18. The All American Burger \$14.39
Seasoned & chargrilled, smothered with our homemade cheese sauce.
19. Old Smoke House Burger \$16.79
Our burger topped with slow roasted pulled pork, BBQ sauce, bacon and Cheddar cheese.
20. NOLA Burger \$16.79
Chargrilled and topped with Pepper Jack cheese and a Crawfish au Gratin sauce.

N'awlins Po-Boys

All Po-Boys served dressed with lettuce, tomato, and pickles. Served with Fries. Add Cheese \$1.00.

21. Shrimp Po-Boy(whole) \$16.79
 22. Shrimp Po-boy(half) \$11.99
 23. Crispy Fried Fish Po-Boy(whole) \$17.99
 24. Crispy Fried Fish Po-boy(half) \$11.99
 25. Oyster Po-Boy(whole) \$22.79
 26. Oyster Po-boy(half) \$15.59
 27. Fried Alligator Po-Boy(whole) \$21.59
 28. Fried Alligator Po-boy(half) \$14.39
 29. Roast Beef Po-Boy(whole) \$17.99
 30. Roast Beef Po-boy(half) \$11.99
 31. Pulled Pork Po-Boy (whole) \$15.59
 32. Pulled Pork Po-Boy (half) \$11.99

Sandwiches & Wraps

Served with choice of French Fries,

33. Chicken Caesar Wrap \$15.59
Romaine lettuce tossed with Parmesan cheese, creamy Caesar dressing and grilled chicken.
34. Ranchero Wrap \$15.59
Grilled/ fried chicken, wrapped in a flour tortilla with lettuce, tomato, bacon, Cheddar cheese, ranch dressing.
35. Cajun Wrap \$16.19
Choose crawfish or shrimp, would you like them fried or grilled? Wrapped with shredded lettuce, tomato, cheddar cheese, Monterey Jack cheese and our Cajun Ranch Dressing.
36. Pulled Pork Sandwich \$14.39
Slow cooked pulled pork, BBQ sauce, bacon pepper jack cheese on a toasted bun.
37. Mardi Gras Wrap \$15.59
Fried chicken strips, red beans, chicken and sausage jambalaya.

Need Utensils?

38. Add utensils

Rice Plate

Creamy red beans and rice with smoked sausage.

56. Crabcake and Shrimp Pasta Plate \$23.99

Sauteed shrimp, Cajun crema sauce, and Angel hair pasta topped with two pan seared lump crab cakes.

57. Cajun Chicken and Mushrooms Plate \$19.19

Grilled chicken breast topped with sauteed mushrooms, shrimp and Cajun cream sauce. Served with seasoned potatoes.

58. Cajun Chicken Pasta \$17.99

Grilled chicken, sauteed mushrooms, Penne pasta, Cajun cream sauce

59. Seafood Pasta Plate \$21.59

Sauteed shrimp and crawfish, tossed in a seafood Alfredo sauce, served over angel hair pasta. Topped with green onions and Parmesan cheese.

60. Chopped Steak \$15.58

Served over white rice, pan seared beef topped with caramelized onions, sauteed mushrooms and roast beef gravy

61. Taste of NOLA \$17.99

Jambalaya, red beans and rice with smoked sausage and shrimp etouffee.

62. Shrimp or Fish Tacos(2) \$15.59

Fried or Grilled. Served with fries, Cajun tartar sauce, pico de gallo, shredded cabbage.

Sides

63. French Fries \$4.79
 64. Homemade Fried Okra \$4.79
 65. Jambalaya \$4.79
 66. Seasonal Veggies \$4.79
 67. Garlic Potato Wedges \$4.79
 68. Red Beans \$4.79
 69. Mac 'n Cheese \$4.79
 70. Hushpuppies \$4.79
 71. Side Salad \$5.99
 72. Side Caesar Salad \$5.99

Kid's Menu

- 1K. Kids Fried Shrimp \$9.54
 2K. Kids Burger \$11.94
 3K. Kids Grilled Cheese \$9.54
 4K. Kids Fried Chicken Tenders \$9.54
 5K. Kids Fried Catfish \$9.54
 6K. Kids Grilled Catfish \$9.54

Beverages

77. Classic Coke \$2.75
 78. Diet Coke \$2.75
 79. Coke Zero \$2.75
 80. Sprite \$2.75
 81. Dr. Pepper \$2.75
 82. Minutemaid Lemonade \$2.75
 83. Unsweetened Tea \$2.75
 84. Sweet Tea \$2.75
 85. Barq's Root Beer in the Bottle \$2.75

Desserts

86. Bread Pudding \$8.38
Homemade bread pudding topped with warm praline sauce.
87. Brownie Tower \$8.38
Our homemade brownie, served with vanilla ice cream, topped with

*whipped cream, chopped nuts,
chocolate and caramel sauce.*

88. Cheesecake

\$8.38

*Add Chocolate, caramel or
strawberry topping \$1 more.*