

SUMMER LUNCH MENU 2017

OUR TEAM

executive chef Holly Goetting
 sous chef Brian Courtright
 creole inspiration Carol "Pop" Boudreaux
 creole chef Fred Carmouche
 general manager Justin Caldwell
 management Shawn Hester
 Nathan Robicheaux
 mixologist Eli Touchet
 host staff
 Aidaire de Blanc
 Elizabeth Sonnier
 Isabella Rom
 Ashlyn Walker
 servers
 Steve Stein
 Jean Paul Ducrest
 Nathan Robicheaux
 Jude Digilormo
 Shawn Hester
 Jarred Castro
 JP Taberski
 Meg Forton
 back waiters
 Myles Lawrence
 Kresse Fruge
 Cayleigh Robert
 Logan Watkins
 Jeb Billeaudeau
 bar staff
 Lucas Duncan
 Sarah Howard
 Kylie Lovell
 Logan Landry
 line cooks
 Jordan Causey
 Zachary Miller
 Coby Snead
 Ed Alleyn
 Hunter Louviere
 Alex Farmer
 Samantha Smith
 dish technicians
 Andre Longon
 Adam Deshotels
 Cameron Sheppard



APPETIZERS

COCONUT SHRIMP	Zydeco Pepper Jelly 9
CAPRESE SALAD	Fresh Mozzarella, Basil Pesto, Local Heirloom Tomatoes, Balsamic Reduction 11
TARTARE OF TUNA	Seaweed Salad, Ginger Vinaigrette, Tobiko, Wonton Chips 18
ESCARGOT	Langlinais French Bread, Garlic Butter 10
SMOKED DUCK & TASSO SPRING ROLLS	Zydeco Pepper Jelly 13
ROASTED GARLIC & BRIE	Fruit Compote & Toast Points 13
PORK BELLY LETTUCE WRAPS	Sweet Chili Glaze, Sriracha Aioli, Pickled Carrots, Cilantro, Fresh Jalapenos, Romaine Lettuce 10
CHARLEY G'S SAMPLER	Coconut Shrimp, Roasted Garlic & Brie, Smoked Duck & Tasso Spring Rolls for two 20 for four 30 -add crab cake minis for two \$6 -add crab cake minis for four \$12

SECOND COURSE

SMOKED DUCK & ANDOUILLE GUMBO	Pop's Gumbo, Langlinais French Bread 8/16
TOMATO BISQUE	Basil, Boursin 6
WOOD GRILLED ARTICHOKE HEARTS	Tarragon Aioli, Shaved Parmesan, Micro Arugula 12
SOUTHERN CAESAR SALAD	Shaved Parmesan, House Croutons, Deviled Egg 6/10
SUMMER HOUSE SALAD	Goat Cheese, Berries, Hearts of Palm, Pecan Vinaigrette 7/13
ROMAINE WEDGE	Wedge, Crispy Bacon, Danish Blue Cheese, Cherry Tomatoes, Buttermilk Chive 10
BLUESIANA SALAD	Walnuts, Blue Cheese Crumbles, Cranberries, Raspberry Vinaigrette 10/15

ADD PROTEIN: Chicken 5 Shrimp 9 Tuna 10

LUNCHEON ENTREES

GRILLED GULF FISH OF THE DAY	<i>Baby Bay Shrimp Sauté, Roasted Roma Tomatoes & Grilled Asparagus</i> 18
CHARLEY G'S BECHAMEL CRAB CAKES	<i>Sautéed Green Beans, Roasted Red Pepper Coulis</i> 14/20
SHRIMP SCAMPI	<i>Sautéed Shrimp, Linguine, Lemon, Garlic White Wine Cream Sauce</i> 18
BLACKENED MAHI	<i>Avocado-Tomatillo Puree, Spicy Watermelon Salsa, Tequila Vinaigrette</i> 24
COCONUT CHICKEN	<i>Pickled Pepper Mustard Greens, Parmesan Rice Grits</i> 12
CHARLEY G'S CHEESEBURGER	<i>Cheddar Cheese, Spring Mix, Tomato, Onion, Mustard, Ketchup, Chipotle Mayo, Brioche Bun, Served with Fries</i> 13
BURGER ADD ONS: Egg \$2 Bacon \$2 Caramelized Onions \$2	

LUNCHEON SPECIALS

MONDAY:	<i>Hamburger Steak, Mushroom & Onion Glaze, Asparagus, Smashed Potatoes</i> 12
TUESDAY:	<i>Wood Grilled Pork Chop, Local Fig Glaze, Smashed Potatoes & Asparagus</i> 15
WEDNESDAY:	<i>Shrimp & Andouille Skewer, Seasonal Risotto, Smoked Paprika Oil</i> 14
THURSDAY:	<i>Smoked Bacon Wrapped Meatloaf, Smashed Potatoes, Asparagus, Homemade BBQ Glaze</i> 15
FRIDAY:	<i>Abita Beer BBQ Shrimp & Parmesan Grits</i> 16



EAT LAFAYETTE SPECIAL:

5oz Filet Oscar and a glass of Gran Passione, Rosso for \$35!

* This special is only available on Monday-Thursday from 5:30pm- 7:00pm. Please, no wine substitutions.