

FALL LUNCH MENU 2017

OUR TEAM

executive chef Holly Goetting  
 sous chef Brian Courtright  
 creole inspiration Carol "Pop" Boudreaux  
 general manager Justin Caldwell  
 management Shawn Hester  
 Nathan Robicheaux

host staff

Adaire de Blanc  
 Elizabeth Sonnier  
 Isabella Rom  
 Ashlyn Walker

servers

Steve Stein  
 Jean Paul Ducrest  
 Nathan Robicheaux  
 Jude Digilormo  
 Jarred Castro  
 JP Taberski  
 Meg Forton  
 Myles Lawrence

back waiters

Kresse Fruge  
 Cayleigh Robert  
 Logan Watkins  
 Jeb Billeaudeau  
 Lori Piazza

bar staff

Lucas Duncan  
 Sarah Howard  
 Kylie Lovell  
 Logan Landry

line cooks

Jordan Causey  
 Zachary Miller  
 Coby Snead  
 Ed Alleyn  
 Hunter Louviere  
 Alex Farmer  
 Kaylee Ellsworth  
 Chris Fontenot  
 Devin Clarke

dish technicians

Andre Longon  
 Cameron Sheppard  
 Daniel Molaison



**APPETIZERS**

	COCONUT SHRIMP	Zydeco Pepper Jelly 9
	CRISPY OYSTERS	Spicy Remoulade 15
	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
		<b>SECOND COURSE</b>
	SMOKED DUCK & ANDOUILLE GUMBO	Pop's Gumbo, Langlinais French Bread 8/16
	TRUFFLED SHRIMP & MUSHROOM BISQUE	Baby Bay Shrimp, Truffle Oil, Chives 8/16
	WOOD GRILLED ARTICHOKE HEARTS	Tarragon Aioli, Shaved Parmesan, Micro Arugula 12
	CRISPY OYSTER SALAD	Manchego Cheese, Crispy Bacon, Cherry Tomatoes, Arugula, Charred Lemon Vinaigrette 18
	SOUTHERN CAESAR SALAD	Shaved Parmesan, House Croutons, Deviled Egg 6/10
	FALL 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 Crispy Oysters 15

## LUNCHEON ENTREES

GRILLED GULF FISH OF THE DAY	<i>Baby Bay Shrimp Sauté, Roasted Roma Tomatoes &amp; Grilled Asparagus</i> 18
CHARLEY G'S BECHAMEL CRAB CAKES	<i>Autumn Hash, Creole Sage Aioli</i> 14/20
SHRIMP SCAMPI	<i>Sautéed Shrimp, Linguine, Lemon, Garlic White Wine Cream Sauce</i> 18
WOOD GRILLED MAHI	<i>Butternut Squash Puree, Pork Belly Braised Seasonal Greens, Turbodog Steen's Glaze</i> 22
CRISPY COCONUT CHICKEN	<i>Panko &amp; Coconut Breaded Chicken Breast, Pickled Pepper Mustard Greens, Parmesan Rice Grits</i> 15
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
SOUS VIDE BERKSHIRE PORK TENDERLOIN	<i>Vidalia Onion Puree, Grilled Peaches, Balsamic Demi</i> 23

## LUNCHEON SPECIALS

MONDAY:	<i>Hamburger Steak, Mushroom &amp; Onion Glaze, Asparagus, Smashed Potatoes</i> 12
TUESDAY:	<i>Wood Grilled Pork Chop, Local Fig Glaze, Smashed Potatoes &amp; Asparagus</i> 15
WEDNESDAY:	<i>Shrimp &amp; 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 &amp; Parmesan Grits</i> 16

BEVERAGES:	House made Lemonade 2.50	Mello Joy Iced Tea 2.25	Pomegranate Green Iced Tea (unsweetened) 4.00
COFFEE DRINKS:	Coffee 2.25	Latte 2.50	Espresso 2.50
COCKTAILS:	House Bloody Mary 8.00	Mimosa 11.00	Old Fashioned 8.00