BURGERS & SANDWICHES

Served with french fries, sweet potato fries or fruit cup

Choice of bread: Sourdough Bun, Whole Wheat Bun, Texas Toast, Whole Wheat, Ciabatta Bread

Choice of cheese: Blue, Cheddar, Goat, Pepper Jack, Provolone, Swiss

ROYALE WITH CHEESE
Choose from beef, turkey or veggie patty with lettuce, tomato and red onion. Choice of bun and cheese .......... 11.50

BURGER OF THE MONTH
Ask for this month’s selection ................ MP

CUBAN SANDWICH
Roasted pork, deli ham, yellow mustard, Swiss and pickles on Cuban bread ........................................................................................ 11.50

CHICKEN SALAD SANDWICH
Roasted chicken breast, grapes, celery and egg in a creamy dressing on a toasted buttery croissant .... 10.50

PHILLY CHEESESTEAK
Sliced beef with provolone, onion, mushroom and bell pepper on ciabatta bread, served with a side of au jus ........................................................................................................ 11.50

GRILLED CHICKEN SANDWICH
Grilled chicken breast with lettuce, tomato and red onion. Choice of bun and cheese ....................... 11.50

ABBY’S GRILLED CHEESE
Your choice of one or more cheeses on toasted ciabatta bread with red pepper coulis for dipping .......... 11.50

CLUB TOWER
Sliced ham, turkey, bacon, Swiss and cheddar cheese, lettuce and tomato on Texas toast ........................................................................... 11.50

TURKEY AVOCADO CLUB
Smoked turkey with Sriracha sauce, Swiss, avocado, spring mix and bacon on whole wheat bread .......... 11.50

MONTE CRISTO
Ham, turkey and Swiss fried in Texas toast, dusted with powdered sugar and drizzled with honey ............................................................... 11.50

BBQ PULLED PORK SANDWICH
Savory pulled pork in rich BBQ sauce served on a sourdough bun (add coleslaw for 1.50) ............. 11.50

SHRIMP POBOY
Fried gulf shrimp, pickled cabbage slaw, sliced beefsteak tomato and jalapeno aiolo on French bread .......... 14.50

SOUPS & SALADS

Cup // Bowl  Half // Whole

SOUP DU JOUR
Ask for selection ...... 5.50 // 9.50

CHICKEN & ANDOUILLE SAUSAGE GUMBO
Andouille sausage and roasted chicken in a light broth with onion, celery, bell pepper and house spices, served with French bread .......... 6.50 // 10.50

SEAFOOD GUMBO
Lump crabmeat, crab claws, and shrimp in a light broth seasoned with house spices, served with French bread .......... 8.50 // 12.50

SPINACH SALAD
Baby spinach with goat cheese, fresh strawberries and roasted walnuts, served with balsamic or pomegranate vinaigrette .... 6.50 // 10.50

ABBY’S HOUSE SALAD
Spring mix, cherry tomatoes, cucumber and red onion, served with your choice of dressing ......................... 6.50 // 10.50

CAESAR SALAD
Chopped romaine and kale with French bread croutons and Parmesan crisps ................................................. 6.50 // 10.50

ADD TO ANY OF THE ABOVE SALADS:
Chicken 5, Shrimp 6, Salmon 7

TUNA TOWER
Pan-seared tuna on a bed of spring mix, avocado, red bell pepper and sesame seeds, tossed in house Asian dressing.
Tuna served medium rare unless otherwise requested .......................................................................................... 15.50

TUNA POKE SALAD
Sushi-grade tuna served with avocado, crab and greens .......................................................... 15.50

SOUP & SALAD COMBO
Your choice of a cup of soup and half salad .......................................................... 10.50

SOUP, SALAD & SANDWICH COMBO
Your choice of a cup of soup, half salad and half sandwich .................................................................................. 15.50
SIGNATURE ENTREES

THE MIGHTY MCQUINN FISH AND CHIPS beer-battered cod served with fries and malt vinegar .................................................. 13.50
NAMED FOR RFC FANS AND SUPPORTERS AMY QUINN AND BILL MCGILL

CHICKEN & WAFFLES fried chicken breast served over sweet buttermilk waffles with Abby’s syrup ........................................... 12.50

SHRIMP & Grits pan-seared shrimp in house seafood cream sauce served over creamy cheese grits .................................................. 16.50

FISH OR SHRIMP TACOS three corn tortillas filled with fried or grilled fish or shrimp, pickled cabbage, avocado, sliced jalapenos and cilantro, served with pico de gallo ........................................... 15.50

RED BEANS & RICE red beans and andouille served over white rice, can be prepared vegetarian on request ........................................... 10.50

LEMON BASIL CHICKEN pan-seared chicken breast cooked with white wine, fresh basil and a splash of lemon, served with a choice of two sides .................................................................................................. 16.50

Eggplant Parmesan // Chicken Parmesan choose between roasted eggplant or breaded chicken topped with provolone and mozzarella cheeses, house marinara and garnished with fresh basil over angel-hair pasta .................................................................................................. 16.50 // 18.50

COUNTRY FRIED STEAK country fried steak served with garlic mashed potatoes and sweet corn on the cob .............................................. 18.50

ABBY’S CAJUN PASTA penne pasta in our house seafood cream sauce with shrimp, Andouille sausage, chicken and spinach .................. 21.50

CRISPY SALMON 6-ounce salmon filet with a pesto sauce, served with a choice of two sides ........................................................................ 22.50

FILET MIGNON WITH LUMP CRAB MEAT 8-ounce filet topped with lump crab meat in house seafood cream sauce served on a bed of garlic mashed potatoes with a side of roasted asparagus .......... 28.50

Served after 5 PM

VEGETARIAN

ASK YOUR SERVER FOR MORE VEGAN AND VEGETARIAN OPTIONS

VEGETARIAN WRAP tomato basil tortilla with roasted seasonal vegetables, black beans, corn and goat cheese. Served with salsa ................. 10.50

STUFFED PORTOBELLO MUSHROOM sautéed spinach, shallots, parmesan and goat cheese with seasonal vegetables ........................................... 13.50

ROASTED BRUSSELS SPROUTS roasted brussels sprouts and sweet potatoes served with a cauliflower puree on a bed of quinoa with a shallot and white wine sauce ................................................................ 12.50

VEGGIE PLATE choice of three sides .......... 12.50

SIDES

Garlic Mashed Potatoes ................................................. 4.50
Roasted Asparagus .......................................................... 5.50
Vegetable Medley ............................................................. 4.50
Red Beans ........................................................................ 4.50
Braised Collards (Vegetarian and Non-Vegetarian Options Available) .................................................. 5.50
Roasted Brussels Sprouts (With Prosciutto) .......... 5.50
Smoked Gouda Mac and Cheese .............................. 6.50

DESSERTS

ALL DESSERTS 8.50

Ask your server for today’s dessert selections.

DRINKS

Ask your server for our lists of red and white wines, signature cocktails, domestic and imported beers.

Please tell your server about any special dietary needs, and our kitchen will be happy to accommodate.
Please note consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

617 Texas Street, Shreveport, LA 71101 • 318.459.4125 • www.robinsonfilmcenter.org