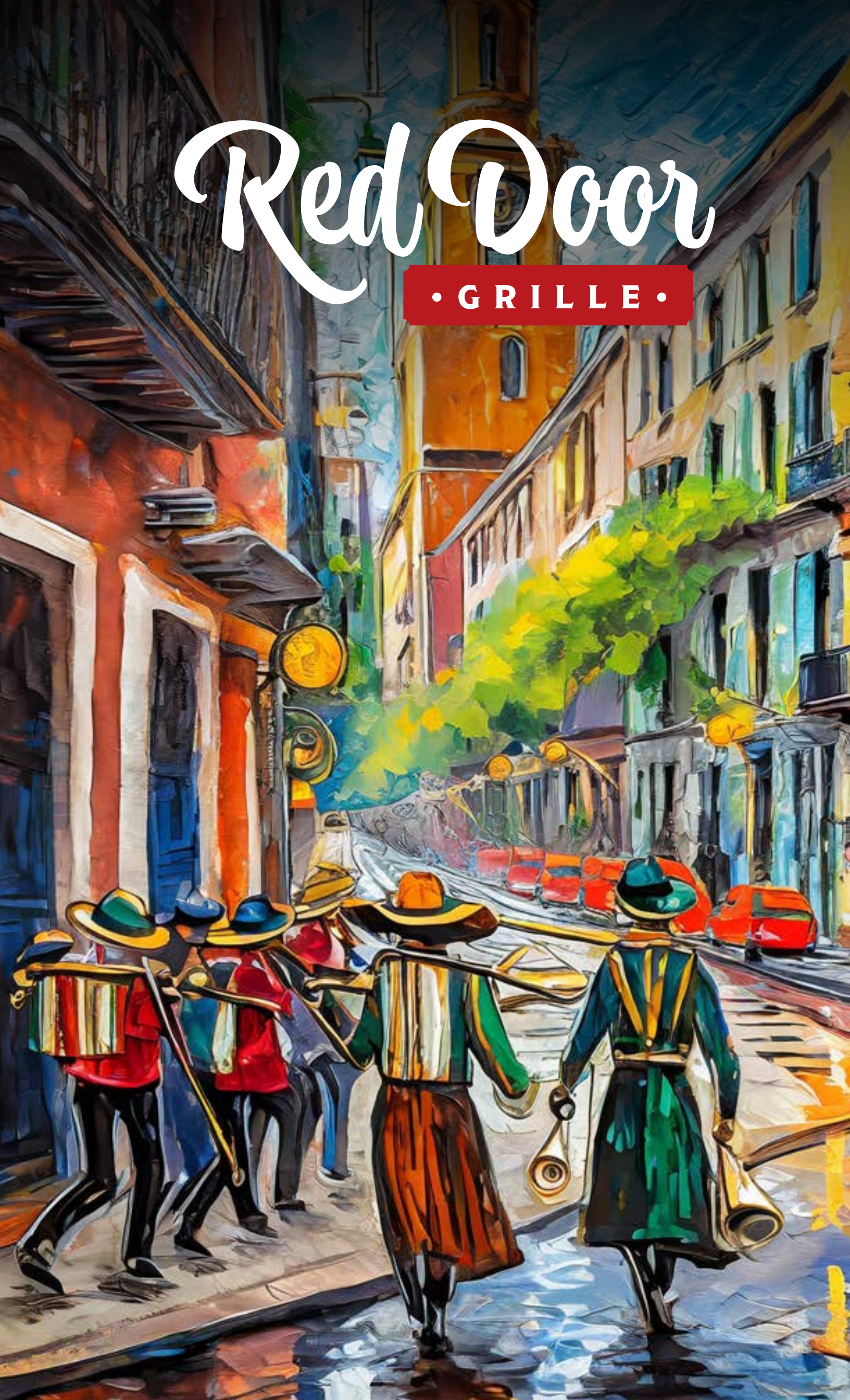


Red Door

• GRILLE •



Bowls

TOMATO BISQUE CUP \$7 / BOWL \$9

House made. Creamy & Flavorful.

ARTICHOKE PARMESAN DIP \$11

A creamy blend of artichokes, cream cheese, and spices.

PARMESAN ENCRUSTED ARTICHOKE HEARTS \$11

Artichokes sautéed in a buttery garlic sauce, topped with Parmesan and breadcrumbs.

RED BEANS & RICE - CUP \$8 / BOWL \$12

House made Red Beans & Rice with ham, andouille, and spices.

CHICKEN & ANDOUILLE GUMBO - CUP \$9 / BOWL \$13

House made Cajun roux with chicken, andouille, rice, celery, and onions.

Homemade Mac 'n' Cheese

Our house made Mac 'n' Cheese is gooey and delicious.

Top it with any of the proteins below for decadent meal or starter.

BACON \$13

SHRIMP \$14

BRISKET \$15

ANDOUILLE \$14

Baskets

ADD FRENCH FRIES TO ANY BASKET FOR \$3

CHICKEN TENDERS \$11

CAJUN WINGS \$12

DEEP FRIED SHRIMP \$14

DEEP FRIED CATFISH \$12

DEEP FRIED OYSTERS \$15

HOUSE MADE HUSHPUPIES \$12

Six of our jumbo house made Shrimp and Andouille hushpuppies with green chili honey butter.

SEAFOOD BASKET \$18

Fried Shrimp, Catfish & Oysters.

Entree Salads

MARINATED CHICKEN \$12

Your choice of grilled or fried marinated chicken on a bed of mixed greens, carrots, tomatoes, onions, cucumbers, and cheddar cheese.

CHICKEN CAESAR \$13

Romaine lettuce tossed with house made Caesar dressing. Finished with grilled chicken, Parmesan cheese, and croutons.

STRAWBERRY & HERBED GOAT CHEESE \$13

Sliced strawberries, candied pecans, fresh herb goat cheese, onion, and croutons on a bed of mixed greens. Served with house made Blackberry Vinaigrette.

SALMON \$14

Grilled Norwegian Salmon on a bed of mixed greens, herb goat cheese, tomatoes, cucumbers, onions, fried capers, and artichokes.

Seafood Entrees

CAJUN GRILLED SALMON \$24

Norwegian Salmon grilled with house Cajun seasoning and a side of horseradish sauce. Served with mashed potatoes and green beans.

SWEET BOURBON SALMON \$24

Norwegian Salmon grilled, and topped with a sweet bourbon glaze. Served with Cajun rice and grilled asparagus.

BLACKENED RED FISH \$24

Seasoned & blackened to perfection, served on top of a house made seafood cream sauce. Served with Cajun rice and grilled asparagus.

PANKO SEARED RED FISH \$24

Crusted with panko bread crumbs and garnished with apricot chutney. Served with Cajun rice and green beans.

DAT SHRIMP \$21

Deep fried gulf shrimp with french fries and fried okra. Served with house made cocktail sauce.

SHRIMP ÉTOUFFÉE \$19

Our signature Étouffée sauce with sautéed shrimp. Served with rice.

CAJUN SHRIMP & GRITS \$21

Our savory cheese grits with Cajun seasoned Gulf Shrimp. Paired with a house made corn and andouille relish.

FRENCH QUARTER PARMESAN SHRIMP \$23

Sautéed shrimp with fresh herbed mushrooms & red peppers; in a garlic butter sauce. Baked over a bed of Cajun rice & Parmesan. Served with grilled asparagus.

LOUISIANA BLACKENED CATFISH \$19

Blackened catfish served on top of a house made seafood garlic sauce, Cajun rice, and grilled asparagus.

DEEP FRIED CATFISH \$19

Catfish fillets with french fries and fried okra. Served with house made tartar sauce.

ADD A SIDE SALAD TO ANY ENTREE FOR \$4

Sandwiches

HOT HAM & SWISS \$12

Grilled & Delicious - just as it sounds. Served with a side of Kettle Chips & Cole Slaw.

BLACKENED CHICKEN SANDWICH \$13

Grilled with blackening spices, and topped with lettuce, tomato, onion & pickle.

Served with a side of Kettle Chips & Cole Slaw.

ULTIMATE BRISKET SANDWICH \$14

Slow cooked brisket on a kaiser bun, mashed potatoes, red wine demi-glace, Swiss cheese, fried onions, with house made horseradish sauce. Served with sautéed green beans.

Half Pound Hamburgers

All hamburgers are served with French Fries.

BASIC BURGER \$12

Lettuce, tomato, pickle, and onion.

Add cheese 75 cents.

THE PRIMA \$14

Ham, Swiss cheese, lettuce,

tomato, pickle, and onion.

UPTOWN FUNG \$15

Sliced mushrooms and melted Swiss cheese.

TREMÉ \$14

Chopped bacon, cheddar cheese,

lettuce, tomato, pickle and onion.

DELTA BLEUS BURGER \$15

Sliced andouille sausage, bleu cheese, pepperoncini, lettuce, tomato, pickle, and onion.

CHOICE OF CHEESE: AMERICAN, CHEDDAR, PEPPER JACK, SWISS

Po' Boys

All Po' Boys are served with a side of Kettle Chips & Cole Slaw.

FRIED SHRIMP PO' BOY \$14

Lettuce, tomato, pickle & Cajun remoulade.

FRIED CATFISH PO' BOY \$13

Lettuce, tomato, pickle, cole slaw, & Louisiana remoulade.

FRIED OYSTER PO' BOY \$15

Lettuce, tomato, pickle, Cajun remoulade.

FRIED OYSTER & SHRIMP PO' BOY \$15

Lettuce, tomato, pickle, Cajun remoulade.

BRISKET PO' BOY \$14

Slow cooked brisket, lettuce, tomato, pickle, mayo.

Chicken Pork & Beef Entrees

GARLIC CHICKEN & ANDOUILLE \$19

Sautéed chicken with a house made garlic sauce & chopped andouille. Served over a bed of Cajun rice; topped with breadcrumbs and Parmesan. Served with grilled asparagus.

SMOTHERED FRIED CHICKEN WITH CAJUN GRAVY \$21

Panko encrusted chicken breast smothered with our house made Cajun andouille gravy. Served with mashed potatoes and green beans.

CAJUN GRILLED CHICKEN IN SEAFOOD SAUCE \$24

Chicken breast with Cajun seasoning covered in our house made seafood cream sauce. Topped with blackened Shrimp. Served with mashed potatoes and green beans.

SWEET BOURBON GLAZED PORK CHOPS \$24

Two center-cut pork chops, grilled and topped with a bourbon glaze. Served with mashed red potatoes and green beans.

PORK CHOPS WITH APRICOT CHUTNEY \$24

Two center-cut pork chops, grilled and topped with an apricot chutney. Served with mashed red potatoes and green beans.

BRISKET WITH AU JUS & HORSERADISH \$21

Slow cooked brisket, with a side of Au Jus and our horseradish sauce. Served with mashed red potatoes and green beans.

BEEF SHORT RIBS WITH RED WINE DEMI-GLACE \$29

Slow braised beef short ribs served on a bed of mashed potatoes, fresh herbed mushrooms, and grilled asparagus. Topped with our house made red wine demi-glace.

STEAK NEW ORLEANS \$39

6oz Filet Mignon grilled and served on a bed of Cajun rice with fresh herbed mushrooms, grilled asparagus & sautéed shrimp. Covered in a delicious garlic sauce.

Sides

HOUSE SALAD \$6

CAESAR SALAD \$7

CAJUN RICE \$4

MASHED RED POTATOES \$5

FRENCH FRIES \$4

ASPARAGUS \$6

GREEN BEANS (SAUTÉED) \$5

COLE SLAW \$5

FRIED OKRA \$5

Salad Dressings: Ranch, Italian, Caesar, Bleu Cheese, Honey Mustard, Blackberry Vinaigrette

Lunch Offerings Below

AVAILABLE UNTIL 4PM

TOMATO BISQUE CUP \$7.00 / BOWL \$9.00

**DINNER SALAD \$5.95
ADD CHICKEN, SALMON OR SHRIMP FOR \$5.00**

STRAWBERRY & HERBED GOAT CHEESE SALAD - BLACKBERRY VINAIGRETTE \$13.00

SHRIMP ÉTOUFFÉE \$13.95

ULTIMATE BRISKET SANDWICH WITH GREEN BEANS \$12.95

CAJUN SHRIMP & GRITS WITH CORN & ANDOUILLE RELISH \$14.95

DEEP FRIED JUMBO GULF SHRIMP WITH FRENCH FRIES \$13.95

DEEP FRIED CHICKEN TENDERS WITH FRENCH FRIES \$11.95

6 OZ. BLACKENED REDFISH WITH CAJUN RICE AND 3 SHRIMP \$14.95

PULLED PORK BACKYARD Po' BOY WITH CHIPS \$11.95

SMOTHERED FRIED CHICKEN & MASHED POTATOES WITH CAJUN GRAVY \$13.95

YOU PICK TWO \$10.95

CUP OF TOMATO BISQUE

CUP OF RED BEANS & RICE

CUP OF GUMBO (ADD \$2.00)

DINNER SALAD; ADD CHICKEN, SALMON OR SHRIMP FOR \$5.00

HALF SHRIMP Po' BOY

HALF PULLED PORK Po' BOY

HALF BRISKET Po' BOY

FOR KIDS 12 & UNDER

CHICKEN TENDERS (3) OR CATFISH (2) WITH FRENCH FRIES & A DRINK \$7