

## Appetizers

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### Crab Cake \$ 11

Seasoned jumbo lump crabmeat, panko crusted, remoulade sauce.

### Stuffed Mushrooms \$ 7

Mushrooms caps and crabmeat dressing, topped in lemon beurre blanc.

### Fried Artichoke Hearts \$ 8

Crispy Italian breaded artichoke hearts with pecorino romano and marinara sauce.

### North La. Meat Pie \$ 7

"Natchitoches style" Seasoned beef folded in a crispy hand made dough.

### Crabmeat Au Gratin \$ 12

Jumbo lump crabmeat in bechamel with mozzarella, romano and cheddar cheese.

### BBQ Shrimp \$ 12

Head-on Gulf shrimp sauteed in a buttery blend of seasonings.

### Onion Rings \$ 6

Hand sliced and battered colossal onion rings.

### Oysters on the Half Shell

Fresh Shucked Raw.....Half Dozen \$6 ....Dozen \$12

Charbroiled.....Half Dozen \$9 ....Dozen \$18

## Soups

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### Turtle Soup \$7

Slow simmered Red Maple favorite.

### Seafood Gumbo \$6

Shrimp, crab and okra

### Soup of the Day \$6

Chef's daily creation.

## Salads

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### Seared Tuna Salad \$ 14

Yellow fin tuna over mixed greens, heirloom tomato and wasabi avocado drizzle.

### Crispy Chicken Salad \$ 12

Crispy chicken strips, mixed greens, tomato, avocado, bacon, cheddar cheese, croutons and honey mustard dressing.

### Chopped Shrimp Salad \$ 15

Mixed greens, heart of palm, tomato, boiled shrimp, bacon, green olives and egg, chopped and tossed in blue cheese dressing. Topped with thin crispy onion rings.

### Caprese Salad \$ 8

Fresh mozzarella, heirloom tomatoes, fresh basil leaves, balsamic glaze and extra virgin olive oil.

### Shrimp Remoulade \$ 11

Boiled Louisiana shrimp on shredded lettuce, remoulade sauce and deviled egg.

### The Wedge \$ 8

Iceberg wedge, blue cheese dressing, blue cheese crumbles, bacon pieces and tomato.

### Caesar Salad \$ 7

Romaine lettuce tossed with pecorino romano, house made caesar and croutons.

### House Salad \$ 6

Mixed greens, tomato, cucumber, croutons, choice of dressing.

(Steen's Cane Vinaigrette, Remoulade, Honey Mustard, French, Caesar, Blue Cheese, Buttermilk, Italian)

(add chicken.....\$ 5 add shrimp or oysters.... \$ 7)

Consumer Advisory: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

# The Red Maple

Since 1963



# Lunch Menu

Monday - Friday 11:00 AM - 3:00 PM



## Ten Buck Lunches

### Boiled Beef Brisket

Slow cooked till tender, served in natural juices with cabbage, carrots, new potatoes & horseradish sauce.

### Hamburger Steak

Fresh ground chuck smothered in rich onion gravy with mashed potatoes and green beans.

### Pork Ribeye

Broiled boneless pork ribeye, topped with a fig glaze over sweet potato mash and green beans.

### Catfish Pecan

Crispy catfish fillets, toasted spiced pecans and meuniere sauce, with sweet potato mash.

### Lemon Chicken

Quarter roasted chicken over linguine with lemon caper butter sauce.

### Bratwurst Sandwich

Grilled German bratwurst on a brioche roll with pickled onions, course brown mustard and fresh cut fries.

### Maple Reuben

Pastrami, swiss cheese, sauerkraut and Thousand Island, grilled on marble rye, with fresh cut fries.

## Specialties

### Crawfish Etouffee \$15

Louisiana crawfish tails smothered in fresh seasonings over steamed rice.

### Crab Cake Sandwich \$15

Crispy jumbo lump crab cake on artisan bun with remoulade sauce, lettuce, tomato, sweet & spicy pickle and fresh cut fries.

### Maple Burger \$12

Fresh ground chuck, aged cheddar cheese, lettuce, tomato, red onion, sweet & spicy pickle, on artisan bun with fresh cut fries.

### Fried Chicken Club \$12

Crispy chicken breast, apple smoked bacon, cheddar cheese, mayo, lettuce, tomato on artisan bun with fresh cut fries.

### Seafood Combo \$13

Gulf shrimp, fresh shucked La oysters and farm raised Mississippi catfish. Choose any combination, delicately battered, with fresh cut fries.

### Chef's Softshell Crab \$15

Chef's daily preparation of Louisiana softshell crab.

### Chicken Parmesan \$12

Italian breaded chicken breast, marinara sauce, mozzarella and pecorino romano over pasta.

All lunches include a choice of soup or house salad.

## Desserts

Bread Pudding w/ Rum Sauce \$ 4

Key Lime Pie \$ 5

Cheese Cake \$ 6

20% Gratuity on Separate Checks & Parties of 6 or more.

No More Than 4 Separate Checks Per Party Please

Extra Charge for To Go Orders

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