

Gabe's Downtown

DINNER MENU

APPETIZERS

- Garlic Crusted Oysters* - Louisiana oysters lightly fried with fresh garlic and bread crumbs, served with Gorgonzola cheese fondue and red onion confit \$8
- Roasted Garlic and Brie* - warm brie wheel, served with sweet roasted garlic, fruit compote, and french baguette toast \$12
- Coconut Shrimp* - large Gulf shrimp coated with snowflake coconut, lightly fried and served with a mango and Tabasco pepper jelly \$7
- Eggplant and Green Tomato Napoleon* - grilled eggplant medallions and green tomatoes, lightly fried and served with a crawfish and smoked Gouda cream sauce and roasted pepper coulis \$8
- Capun Eggrolls* - shrimp, andouille, cream cheese, and seasonings wrapped in rice paper, fried till crispy, and finished with a zesty Creole sour cream \$7
- Chicken Mozzarella* - chicken stuffed with mozzarella cheese, lightly fried in bread crumbs and finished with crisp spinach and a roasted tomato basil marinara \$8
- Quail Broussard* - semi-boneless quail stuffed with spicy chicken and sausage jambalaya and roasted. Finished over sauce choron \$10
- Fried Calamari* - crispy fried calamari dusted with grated Parmesan and served with a Provencal aioli \$8
- Crab Cakes* - two three ounce crab cakes made with fresh Louisiana lump crabmeat, served with corn macque choux and an oven roasted tomato \$10

SOUP & SALAD

Soup du jour

-market price-

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| <i>Downtown Gumbo</i> - chicken and sausage | <i>cup \$4</i> | <i>bowl \$7</i> |
| <i>Corn and Crab Bisque</i> - served in a bread bowl | <i>cup \$5</i> | <i>bowl \$8</i> |
| <i>Caesar Salad</i> - creamy caesar dressing made in house, tossed with romaine hearts and tossed with buttery croutons and shaved Parmesan | <i>small \$3</i> | <i>large \$7</i> |
| | <i>add chicken \$3</i> | <i>add shrimp \$4</i> <i>add oysters \$4</i> |
| <i>Spinach Salad</i> - fresh spinach, Tasso, mushrooms, and red onion tossed with Dijon honey mustard dressing | <i>small \$4</i> | <i>large \$7</i> |
| | <i>add chicken \$3</i> | <i>add shrimp \$4</i> <i>add oysters \$4</i> |
| <i>Goat Cheese Salad</i> - baby greens tossed with spiced pecans, sun-dried cranberries, and crumbled goat cheese tossed with a champagne vinaigrette | <i>small \$4</i> | <i>large \$7</i> |
| | <i>add chicken \$3</i> | <i>add shrimp \$4</i> <i>add oysters \$4</i> |
| <i>Garden Salad</i> - mixed greens with cucumbers, tomatoes, and your choice of dressing | <i>small \$3</i> | <i>large \$6</i> |
| <i>Caprese</i> - seasonal tomatoes, fresh mozzarella, basil, cracked pepper, kosher salt, and aged balsamic | | <i>\$10</i> |

ENTREES

- Shrimp & Grits* - large shrimp fried in seasoned corn flour, set atop creamy cheddar cheese grits and finished with a lemon butter sauce and balsamic reduction \$17
- Pecan Crusted Catfish* - fresh Louisiana catfish crusted in pecans and pan fried. Served with roasted sweet potato mash and finished with a lemon butter sauce \$16
- Seafood Etouffee* - the Louisiana classic with shrimp, crawfish, and crabmeat served over steamed white rice \$18
- Fried or Grilled Shrimp* - twelve fresh shrimp, fried or grilled and served with vegetable of the day and your choice of side \$15
- Duck Cassoulet* - white beans, duck confit, and andouille sausage slowly baked with garlic bread crumbs. Finished with a crispy leg of duck confit \$25
- Bouillabaise* - lobster, fresh fish, shrimp, oysters, and crabmeat slowly simmered in a rich saffron tomato broth. Served with rouille crostini \$25
- Ribeye* - sixteen ounce Angus cut ribeye served with garlic mashed potatoes then finished with a green peppercorn demi glace and herbed compound butter \$23
- Yellow Fin Tuna Au Poivre* - eight ounces sushi grade tuna seared with ground four colored peppercorn. Served with bacon smothered leeks and wasabi creme fraiche \$18
- Blackened Salmon* - eight ounces of fresh Atlantic salmon blackened then crusted with our crabcake stuffing and baked. Served with sugar roasted butternut squash, wilted spinach, and a roasted tomato beurre blanc \$18
- Crabmeat Stuffed Rainbow Trout* - fillet of fresh rainbow trout stuffed with our crab cake stuffing and roasted with garlic butter. Served with sweet potato mash, vegetable of the day, and a lemon butter sauce \$18
- Pork Chop* - twelve ounce white marble farms pork chop stuffed with an andouille crawfish cornbread dressing, grilled, then roasted with applewood smoked bacon. Served over roasted sweet potato mash and vegetable du jour. Finished with a rosemary demi glace \$22
- Shrimp Angel Hair* - large gulf white shrimp sauteed with oven dried tomatoes, capers, garlic, and spinach tossed with a white wine butter sauce and angel hair pasta \$17
- Chicken Prosciutto Pasta* - paneed chicken breast, served over Prosciutto ham, and corn macque choux tossed with creamy fettuccini \$16
- Chicken Victoria* - blackened chicken breasts served with shrimp risotto cakes, vegetable de jour, and finished with a lemon butter sauce \$18
- Boursin Stuffed Filet* - eight ounce filet mignon stuffed with a rich boursin cheese wrapped with bacon and grilled. Served over garlic mashed potatoes and vegetables du jour. Finished with red onion confit, and a green peppercorn demi glace \$24
- Rack of Lamb* - eight bone New Zealand lamb rack grilled and crusted with dijon mustard and fresh herbs. Served with a warm mascarpone fingerling potato salad and a port wine demi glace \$24