

PLATED LUNCH MENU OPTIONS

AVAILABLE FOR GROUPS OF 15 PEOPLE OR MORE UNTIL 4PM DAILY.

ALL ENTRÉES INCLUDE FRENCH BREAD AND
OUR FAMOUS BOURSIN BUTTER, SODA, COFFEE OR ICED TEA.

BOURBON STREET MENU - \$16.99

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE
WITH SLICED MUSHROOMS

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN
& SAUSAGE! ALSO AVAILABLE WITH PASTA

BLACKENED SHRIMP SALAD

MIXED GREENS, SUN DRIED CRANBERRIES, FETA CHEESE
& HOUSE VINAIGRETTE

SOUTHERN FRIED CHICKEN TENDERS WITH FRIES

WITH HARRY'S DIPPING SAUCE

ROYALE MENU - \$18.99

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI
AND CORN MAQUE CHOUX

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH
FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE

MARINATED SALMON SALAD

GOAT CHEESE, AGED BALSAMIC, FRESH ARUGULA WITH MIXED
GREENS IN OUR HOUSE VINAIGRETTE

CHICKEN JOLIE BLONDE

SAUTÉED CHICKEN BREAST WITH PARMESAN BASIL CREAM SAUCE
SERVED WITH SMASHED POTATOES

GARDEN DISTRICT MENU - \$17.99

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN &
SAUSAGE! ALSO AVAILABLE WITH PASTA

CRAWFISH ETOUFFÉE

TENDER CRAWFISH TAILS SAUTÉED IN OUR RICH ETOUFFÉE
SAUCE, SERVED OVER WHITE RICE

MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC
FINISHED WITH FRESH ARUGULA SALAD AND NOLA RICE

CRESCENT CITY COBB

CHOPPED CHICKEN TENDERS FRIED OR GRILLED, DICED EGGS,
BACON, RED ONIONS, CHEDDAR CHEESE. SERVED ON TOP OF
MIXED GREENS TOSSED WITH OUR BOURBON STREET RANCH

MENU ENHANCEMENTS - \$4.99

EACH COURSE AVAILABLE FOR AN ADDITIONAL CHARGE

SALAD OPTIONS - SELECT ONE

GARDEN SALAD

CHOOSE FROM ONE OF THE FOLLOWING HOUSE MADE
DRESSINGS: HARRY'S ORIGINAL HOUSE VINAIGRETTE,
BLEU CHEESE, RANCH, CREAMY SESAME SOY, HARRY'S REMOULADE,
HONEY MUSTARD, BOURBON STREET RANCH, CAESAR

DESSERT OPTIONS - SELECT ONE

KEY LIME PIE

COOL AND REFRESHING, HARRY'S PERSONAL RECIPE

CAESAR SALAD

HARRY'S VERSION OF THIS TIMELESS CLASSIC

BANANAS FOSTER

SLICED BANANAS SAUTÉED IN DARK RUM AND BANANA
LIQUEUR, Poured over VANILLA ICE CREAM

APPETIZER COURSE - \$11.99

A SELECTION OF THREE POPULAR APPETIZERS, SERVED FAMILY STYLE.

AVAILABLE FOR AN ADDITIONAL CHARGE.

FRIED GREEN TOMATOES

CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLLED FETA CHEESE

LOUISIANA FONDEAUX

A WARM SHRIMP AND CRAWFISH DIP WITH
A SEASONED BLEND OF THREE CREAMY CHEESES

BOUDIN BALLS

A NEW ORLEANS TRADITION OF CAJUN SAUSAGE, RICE AND CREOLE SEASONINGS. DEEP FRIED AND
SERVED WITH OUR HOUSE MADE REMOULADE