

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 - \$18.99

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

SOUTHERN FRIED CHICKEN TENDERS WITH FRIES
WITH HARRY'S DIPPING SAUCE

SHRIMP & CRAB REMOULADE
POACHED SHRIMP AND LUMP CRAB
TOSSED IN HARRY'S REMOULADE.
SERVED OVER A LETTUCE BLEND TOSSED
IN A ZESTY VINAIGRETTE WITH CRISPY BACON,
SLIVERED RED ONIONS AND GRAPE TOMATOES.
FINISHED WITH FETA CHEESE
AND FRIED GREEN TOMATO WEDGES

ROYALE MENU - \$20.99

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 - \$19.99

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

EACH COURSE AVAILABLE FOR AN ADDITIONAL CHARGE

SALAD OPTIONS - SELECT ONE FOR \$5.99

DESSERT OPTIONS - SELECT ONE FOR \$8.99

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

CAESAR SALAD
HARRY'S VERSION OF THIS TIMELESS CLASSIC

KEY LIME PIE
COOL AND REFRESHING, HARRY'S PERSONAL RECIPE

BANANA CRÈME BRÛLÉE
BANANA INFUSED VANILLA BEAN CUSTARD,
TOPPED WITH CARAMELIZED BANANA SLICES,
WHIPPED CREAM, AND PRALINE PECANS

APPETIZER COURSE - \$13.49

A SELECTION OF THREE POPULAR APPETIZERS, SERVED FAMILY STYLE.

AVAILABLE FOR AN ADDITIONAL CHARGE.

FRIED GREEN TOMATOES
CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLERED 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