



## “Deep South” Starters

### **Chef Brenda’s Louisiana Gumbo Ya Ya** **cup: \$7 bowl: \$13**

From a little shop on **Esplanade**<sup>i</sup> that was lost to **Katrina**<sup>ii</sup>, “God Love ‘Em,” comes this recipe loaded with shrimp, crayfish, Andouille sausage, and back fin crabmeat... *i The Boulevard that marks the northern boundary of the French Quarter in New Orleans. ii Monster Hurricane that devastated the Gulf Coast on 8/28/05.*

### **Momma’s Chicken Noodle Soup** **cup: \$4 bowl: \$7**

Served with a hot yeast roll and a bathing dumpling in the broth..

### **Chili Lime Fried Chicken Wings ..... hot, medium or mild** **\$11**

You gotta have ‘em, so we serve ‘em with our spicy honey-lime glaze.

### **Pelahatchie**<sup>iii</sup> **Artisan Sausage & Imported Cheese Antipasto Plate** **\$14**

Grilled, smoked, locally produced sausage, hoop cheddar, Havarti, Brie and homemade pimento cheese, served with marinated olives, and toasted French bread. *iv Small town 15 miles East of the Hotel, home of “Country Pleasin” Sausage,.*

### **“Flora-Bama**<sup>iv</sup>” **Char Grilled Oysters** **1/2 Dozen \$11**

Grilled on an open flame and topped with seasoned butter and

**Baker’s Dozen \$17**

Romano Cheese. *iv The Gulf Shores-Perdido-Pensacola area of Alabama and Florida Gulf Coast. Also the name of a great Beach Bar on the Alabama/ Florida State Line.*

### **Louisiana Back Fin Crab Cakes** **1 Cake \$13**

Sauteed lump crab cakes, served with a Cajun **Boudin Ball**<sup>v</sup> and our spicy

**2 Cakes \$20**

Creole **Remoulade**<sup>vi</sup> sauce for dipping.

*viii South Louisiana treat, traditionally made with pork, rice and vegetables, encased in pig intestines, but today encased in the same casings as a sausage. Dredged in flour and deep fried.*

*ix Sauce traditionally made as an emulsion of Olive oil, minced celery, minced cornichons, lemon juice, and Creole mustard.*

### **Mississippi Gulf Coast Shrimp Cocktail** **\$ 9**

*Fresh from our Gulf Coast... boiled, chilled and served with a traditional cocktail sauce and Waverly Wafers,*

## Fresh from the Farmer’s Garden

### **Classic Caesar** **\$8**

Fresh chop of Romaine, shredded Parmesan cheese, homemade croutons, tossed with our own Caesar dressing .

Add Grilled raised in Alabama Chicken Breast **\$4**

Add 5 Grilled Gulf Shrimp **\$8**

Add 4 Deep Fried Fresh Oysters **\$9**

Add Sautéed Lump Crab Cake **\$10**

### **A True Chef Salad** **Small Plate \$10 Large Plate \$13**

Juliennes of ham, turkey, Swiss and cheddar cheeses, plus a boiled shrimp served on a bed of fresh mixed greens with tomato wedges, hard boiled egg.

### **Shrimp Remoulade** **\$14**

You don’t have to go to **Tujagues**<sup>vii</sup> on **Decatur Street**<sup>viii</sup> to find the best **Shrimp Remoulade**.<sup>ix</sup> Fresh boiled Gulf Shrimp and our spicy Creole Remoulade sauce. Served with a Homemade **Pimento-Cheese**<sup>x</sup> sandwich. *xi The second oldest Restaurant in New Orleans, opened in 1856, in the heart of the French Quarter, facing the French Market. xii The Avenue that is the River side boundary of the French Quarter. xiii One of the two staple dishes offered on the 6 course table d’hote menu at Tujagues, the other being boiled beef brisket with a horseradish sauce. xiv My recipe comes from the old Jitney jungle #7 grocery store that was located in the Woodland Hills area of Jackson.*

### **Athletic Club Trio Salad** **\$12**

From the New Orleans Athletic Club comes this delightful combination of Chicken and Tuna salads and our Homemade Pimento-Cheese served in a pineapple boat.

### **Southern Garden Salad** **Small Plate \$5 Large Plate\$7**

Our house blend of crisp hand-torn lettuces, tomato and cucumber slices, served with homemade melba toast.

**Fitzgerald’s Housemade Salad Dressings: Kumbak**<sup>xi</sup>, Bleu Cheese, Caesar, Honey Mustard, Balsamic Vinaigrette, Ranch & Raspberry Vinaigrette *xvii Popular salad dressing created at Jackson’s Rotisserie Restaurant in the 1940s.*

**Southern Center of the Plate Staples  
with wine paring suggestions**

**Tournedos of Beef-Just like the dish at Antoine’s** **\$21**

Twin Medallions of beef tenderloin with a complementing pair of Sauces<sup>xii</sup>.  
*xviii In this case, a Roasted Shallot Merlot Sauce and Hollandaise Sauce*

**(try with Clos du Bois Cabernet)**

**Add a generous measure of fresh lump crabmeat** **\$7**

**One Pound Peppered Delmonico...** **\$29**

Emeril bought Delmonico’s restaurant in New Orleans... the cost is much less here.  
One pound of choice Rib Eye steak, hand cut and grilled to perfection.

**(We like the Raymond Reserve Cabernet here)**

**Classic Mid-West Style Filet Mignon** **\$26**

8 oz. of hand cut beef tenderloin

**Redfish “Anna”**

This is Chef Ann’s favorite: fresh Gulf Redfish sautéed and topped with fresh lump crabmeat and a citrus butter sauce **\$20**

**(try with the Kendall Jackson Sauvignon Blanc)**

**Chicken Pontabla** **\$17**

Sitting on a park bench in front of the St Louis Cathedral listening to the peel of the bells, thinking **Pontabla**<sup>xiii</sup>- **Cabildo**<sup>xiv</sup>-Cabildo-Pontabla, and decided on Chicken Pontabla. Paneed Breast served over **Brabant**<sup>xv</sup> potatoes and juliened prociutto, and topped with Bernaise sauce. *xxi Baroness Pontabla who in 1849 built the buildings that bear her name around Jackson square in New Orleans. xxi Site of the Louisiana Purchase transfer, built 1795-99 as the seat of the Spanish Municipal government in New Orleans, built by the Baroness Pontabla’s Father, the notary Almonester. xxiii Similar to hash brown potatoes, cubes of potatoes par boiled and then flash fried with a little onion and seasoned at service with salt, pepper, and a little butter.*

**(try with Clos du Bois Chardonnay)**

Entrees served with your choice of two sides, small garden salad, and hot rolls and butter

**Reflections of “Bucktown”<sup>xvi</sup>**

*xxiv Area around Lake Pontchartrain where Fontana’s, Fitzgerald’s, and Sid-Mars Restaurants stood before Katrina. The best fried Gulf Seafood ever eaten was in this area of New Orleans.*

<b>Fried Oysters</b>	<b>\$16</b>	<b>Fried Shrimp</b>	<b>\$15</b>
<b>Fried Catfish</b>	<b>\$16</b>	<b>1/2&amp;1/2 Platter</b>	<b>\$15</b>
<b>Fried or Grilled Chicken</b>	<b>\$12</b>	Choose 2—Oysters,Shrimp,or Catfish	
		<b>Fried Seafood Platter</b>	<b>\$18</b>
		Oysters,Shrimp,catfish	

**“Bucktown” Platters served with your choice of two sides and toasted French bread and butter**

**Sides**

**Roasted Garlic Mashed Potatoes, Classic French Fried Potatoes, Brabant Potatoes Sweet Potato Fries, Green beans  
Fresh Vegetable Medley**

**\$4 each**

## Po-Boy Sandwiches

Our Po Boys will make you think of **Mandina's**<sup>xvii</sup> or **Mother's**<sup>xviii</sup>

*xxv Mid city New Orleans Restaurant located at the corner of Canal and Cortez a, local hang out for fried seafood, Po-Boys, and Italian, opened as a neighborhood Grocery in 1932. xxvi Famous New Orleans Restaurant located on Poydras since 1938, , home of the world's best Po-Boys, serving over 150,000 loaves of French bread, 175,000 lbs of Ham and Roast Beef, and 25,000 soft shell crabs a year.*

<b>Fried Oysters</b>	<b>\$11</b>	<b>Fried Shrimp</b>	<b>\$10</b>
<b>Fried Catfish</b>	<b>\$10</b>	<b>½ &amp; ½ Po Boy</b>	<b>\$10</b>
		Choose 2—Oysters, Shrimp or Catfish	

**Grilled or Fried Chicken Po Boy \$10**

**½ Po Boy with cup of Gumbo or Chicken Noodle Soup \$14**

All Po Boys come dressed with Mayo, lettuce, tomato and pickle

## Sandwiches

**The Country Club –Club Sandwich \$10**  
Every Country Club has one, ours is our best selling Sandwich, served on Whole Wheat or White with Chips

**½ LB Hamburger \$10**  
Served with Lettuce, tomato, onion, pickle spear and Chips. Add cheese at no charge

## Desserts

**Southern Mississippi Style Key Lime Pie \$5**

**Lemon Ice Box Pie \$5**  
This luscious pie dates back to the days when they had a real ice box... however, this one would have never made it to the box

**Coconut Crème Pie \$5**  
If you grew up in the south...your grandmamma made these because she loved you...

**Banana Crème Pie \$5**  
Just like the ones eaten at the **Toddle House**<sup>xix</sup>  
*xxvii 24 hour a day restaurant that was located in the Fondren area of Jackson, bought out by the Dobb's House Chain,*

**Mississippi Mud Pie \$5**  
This is presented in honor of, Stuart Westbrook, for whom the Grand Ballroom was named, this is his recipe.

**Southern Apple Pie \$5**  
America's Favorite

**Bananas Foster Bread Pudding \$5**  
Commander's Palace perfected it... we think you will like ours too!

**New York Cheesecake \$6**  
Just like at the Waldorf-Astoria... did you know that it too is a Hilton?  
... just ask and we will throw in the fresh strawberries on top

**3 Layer Chocolate Cake \$6**  
"slap your mamma" good

**French Vanilla Ice Cream—2 Scoops \$4**  
Go ahead and ask for three scoops and the third one is "on me"



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