



## *Appetizers*

**Oysters** **\$29**

*"Fine de Claire", ½ dozen*

**Crab Cakes or Faux Veggie Cakes** **\$18**

*A hint of Cajun spice, with lemon mayo*

**Foie-Gras** **\$24**

*House-made Port Terrine*

**Lobster Etouffee** **\$26**

*Large chunks of local lobster mixed with wild rice in a spicy creole sauce*

## *Sharing*

**Mardi-Gras Board** **\$36**

*Large sharing platter – Cajun Boudin Balls, Fried Alligator, Beef cheek croquettes, Crawfish Boudin Balls, Roasted Bell Pepper, pickles, three special dipping sauces*

## *Soups*

**Vichyssoise** **\$14**

*Pureed leeks, potatoes, onions...and cream – served hot or cold*

**Pumpkin Soup** **\$14**

*Baked and pureed pumpkin, spices...and cream – served hot or cold*

**Mumbo Gumbo** **\$11**

*New Orleans favorite - Chicken and Andouille (smoked sausage) Cajun beer soup*

## *Salads*

### **NOLA Cobb Salad** **\$21**

*Blackened chicken breast, green onion, avocado, candied bacon, tomato salsa, cheese of the day*

### **Louisiana Sunburst Salad** **\$22**

*Blue cheese, roasted almond & pomegranate, with a spicy cinnamon dressing, topped with crawfish*

### **Cane River Salad** **\$22**

*Seared Yellowfin Tuna, roasted pecans, blue cheese cream, pickled blueberries, greens*

### **Caesar Salad** **\$16**

*Anchovy dressing, croutons, and house made parmesans chips*

## *Side Dishes*

**\*Bourbon Sweet Potato, Mashed**

**\*Nola Mac & Cheese**

**\*Wild Pilaf Rice & Beans**

**\*Roasted Potatoes**

**\*Herb, Garlic Mash Up**

**\*Alligator Bites**

**\$10**

**\*Corn on the Cob**

**\*Roasted Baby Carrots**

**\*Garlic Marinated Bell**

**\*Smothered Yellow Squash**

**\*Soy glazed Broccolini**

**\*Biscuits and Corn Muffins**

**\$8**

## *Vegetarian Entrée*

### **Vegan Creole Court-Bouillon** **\$26**

*A blended combination of tofu, walnuts, carrots, bell peppers, and tahini baked to a golden perfection - served over a Creole Court Bouillon, with saffron roasted potatoes, fired crayfish and saffron aioli*

## *From The Sea*

### **New Orleans BBQ Shrimp** **\$56**

*One pound of jumbo shrimp swimming in butter – flavored with garlic, creole spices, lemon juice and black peppercorns*

### **Mumbo Gumbo** **\$22**

*Chicken and Andouille (smoked sausage) Cajun beer soup, with okra,*

*bell peppers and onions...**Add shrimp*** **\$32**

### **Jambalaya** **\$34**

*Traditional Louisiana spicy fried rice with Chicken, smoked sausages, topped with spicy BBQ shrimp*

### **Shrimp Creole** **\$36**

*Spicy tomato Creole shrimp stew on wild fried rice*

### **Surf and Turf** **ASK**

*Local lobster and an 8 oz. New Zealand, grass fed Filet Mignon; creamy herb mashed potatoes, seared glazed broccolini, peppercorn sauce*

### **Lobster Thermidor** **ASK**

*Cooked in a rich wine sauce – topped with cheese and baked crispy; roasted baby potatoes, grilled asparagus*

### **Red Snapper Papillote** **\$36**

*Tender and juicy Snapper, baked in foil with herbs and white wine  
Bourbon Sweet mashed potatoes, grilled asparagus*

### **Red Snapper Creole** **\$36**

*Snapper pan seared with cherry tomatoes and lemon - served with Wild rice and grilled asparagus*

### **Creole Catfish Court-Bouillon** **\$37**

*Fried Louisiana caught Catfish served over a Creole Court Bouillon, with saffron roasted potatoes, fried crayfish and saffron aioli*

**Cornbread Encrusted Salmon** **\$38**

*Cornbread encrusted salmon; broccolini, creamy herb mashed potatoes, lemon aioli*

**Seared Yellowfin Tuna** **\$34**

*Coated in sesame seeds, served with cilantro-lime rice; broccolini, soy lemon sauce*

***From the Land***

**Filet Mignon** **\$48**

*Grilled 8 oz., grass fed, New Zealand tenderloin; grilled buttered corn-on-the-cob, Mac & cheese, beef jus*

**Cowboy Steak** **\$85**

*Grilled 18 oz., bone-in ribeye - Certified Black Angus – your choice of two sides*

**Southern Fried Chicken** **\$24**

*A half chicken coated with Nola's special seasoned batter and deep fried; roasted baby potatoes, buttered corn-on-the-cob*

**Short Rib** **\$36**

*Certified Black Angus beef rib - slow baked overnight and then braised before serving; smothered squash, roasted baby potatoes, beef jus*

**FOTB Baby Back Ribs** **\$26**

*Nola brings back Jimbo's famous juicy fall off the bone baby back ribs – a full rack, served with coleslaw, potato salad and extra chef Ramon's house made BBQ sauce for dipping*

**Pork Tenderloin NOLA** **\$34**

*Medium rare, farm raised pork tenderloin, blanketed in Chef Emerson's puff pastry, served over Nola's reduced Port wine prune sauce – with garlic mashed potatoes, roasted carrots*