

Faculty Club

Lunch Menu

11:00am - 1:30pm

Appetizers

Tomato Mozzarella Caprese \$4.95

Fresh tomatoes layered with mozzarella cheese and fresh basil topped with a balsamic reduction.

Crab Cakes \$6.95

Sautéed jumbo lump crabmeat set on a Creole rémoulade sauce.

Chargrilled Oysters on the Half-Shell \$6.95

Four Louisiana oysters topped with garlic butter and parmesan cheese.

Club Shrimp Cocktail \$6.95

Citrus washed boiled shrimp accompanied by our house made lemon chili sauce.

Entrées

Served with vegetable and starch du jour.

** Grilled Tilapia Napoleon \$11.95*

Tilapia fillet grilled to perfection set on a fried eggplant plank topped with crawfish étouffée.

** Pan Seared Scallops \$11.95*

Tri-pepper seared jumbo sea scallops set on a bed of roasted corn and peppers.

** Grilled Pork Tenderloin \$10.95*

Slow-roasted pork tenderloin cut into medallions served with a peach barbeque sauce on wilted greens.

Pan Roasted Chicken Madeira \$10.95

Roasted chicken breast delglazed with Madeira and finished with shiitake mushrooms and a veal demi-glace.

Five-Cheese Tortellini Shrimp Creole \$10.95

A twist on the Creole classic; fresh tortellini with shrimp and a spicy tomato sauce.

Lobster Ravioli \$12.95

Stripped ravioli stuffed with lobster meat and mascarpone cheese in a vodka cream sauce.

** Executive Chef Jon Jackson Signature Recipe*

Soups & Salads

Butternut Squash Bisque
Cup \$2.99 Bowl \$3.99

* *Creole Gumbo*
Cup \$2.99 Bowl \$3.99

Fried Crawfish Caesar Salad \$9.95

Hearts of romaine lettuce with Romano crisps and fried crawfish tails tossed in a classic Caesar dressing.

Barbeque Grilled Shrimp and Bruschetta Spinach Salad \$9.95

Fresh baby spinach, tear drop tomatoes, barbeque shrimp and bruschetta served with honey poppy seed dressing.

Chicken Raphael Semmes \$9.95

Grilled chicken breast, dried cranberries, feta cheese and pecans on a bed of arugula served with a fig balsamic vinaigrette.

Shrimp Fourchon \$9.95

Roasted mélange of shrimp, corn and peppers served over baby greens served with a cilantro lime vinaigrette and tortilla strips.

Sandwiches

*Served with your choice of sweet potato fries, onion rings, seasoned fries or vegetable du jour.
All sandwiches also offered as a platter.*

Fried Green Tomato BLT \$8.49

Cornmeal-crust fried green tomatoes, applewood smoked bacon, roma tomatoes and arugula with Cajun Dijonnaise on a sourdough bun.

Fried Shrimp Poboy \$8.59

Classic New Orleans style poboy dressed with lettuce, tomato and red pepper mayonnaise.

Faculty Club Burger \$8.49

Grilled burger with your choice of cheese and applewood smoked bacon with lettuce and tomato on a toasted brioche bun.

Herb Focaccia Panini with Ham & Havarti \$8.59

Shaved pit ham, creamy havarti cheese and a fried farm egg on toasted focaccia bread.

Soup & Sandwich Combo

Any Cup of Soup with any Half Sandwich \$8.99

