

# Café Pontalba

## Breakfast Menu

Served til noon

### ↔ Omelettes ↔

Omeletts served with breakfast potatoes or grits.

#### **Veggie Omelette**

Green pepper, onion, mushroom and cheddar 13.95

#### **Ham and Cheese Omelette**

Diced ham and cheddar 14.95

#### **Jambalaya Omelette**

Stuffed with jambalaya topped with creole sauce 15.95

#### **Cajun Omelette**

Sausage, peppers, onion, mushroom, cheese 16.95

#### **Shrimp or Crawfish Omelette**

Shrimp, crawfish and green onion with hollandaise 16.95

### ↔ Sandwiches ↔

Served with breakfast potatoes.

#### **Ham, Egg and Cheese Croissant**

Scrambled egg, cheddar and ham 15.95

#### **Sausage, Egg and Cheese Croissant**

Scrambled egg, cheddar and sausage 15.95

#### **Egg, Bacon and Cheese Croissant**

Fried egg, cheddar and bacon 15.95

#### **B.L.T. Croissant**

Crisp bacon, lettuce and tomato 15.95

### ↔ Desserts ↔

**Homemade Bread Pudding** 9.95

**Creole Cream Cheesecake** 9.95

**Chocolate Cake** 10.95

### ↔ Sides ↔

**2 Eggs Anyway** 4.95

**Bacon** 3.95

**Grits** 3.95

**Croissant** 5.95

**Breakfast Potatoes** 3.95

**Sausage** 3.95

**English Muffin** 2.95

### ↔ Entrees ↔

#### **French Toast**

Traditional French toast served with bacon or sausage 12.95

#### **2 Eggs with Bacon or Sausage**

Served with grits or breakfast potatoes 11.95

#### **2 Eggs with Pork Chop**

Served with grits or breakfast potatoes 13.95

#### **2 Eggs with Steak**

6 oz Sirloin, blackened and served with grits or breakfast potatoes 18.95

#### **Shrimp and Grits**

Blackened gulf shrimp sauteed with bacon and green onion over a bed of creamy cheese grits 16.95

#### **Eggs Benedict**

2 Eggs, English muffin, ham and hollandaise 13.95

#### **Cajun Benedict**

2 Eggs, English muffin, hot sausage and hollandaise 14.95

#### **Crab Benedict**

2 Eggs over crab cakes topped with hollandaise 15.95

#### **Bayou Benedict**

2 Eggs over a crawfish pie topped with etouffee 15.95

Benedicts served with breakfast potatoes.

### ↔ Cocktails ↔

#### **Famous Bloody Mary**

Substitute TITO'S VODKA \$2.00

#### **Eye opening**

#### **Champagne Mimosa**

Choice of orange, pineapple, cranberry or grapefruit juice with Opera Prima champagne

#### **Baroness Pontalba Lemonade**

Opera Prima champagne with Beekeepers Gin, simple syrup and fresh lemon juice



# Café Pontalba

## Lunch Menu

Served noon til 5 pm

### Appetizers

#### Deep Fried Onion Rings

Thick sliced onion rings fried golden brown served with spicy dipping sauce 12.95

#### Golden Fried Calamari

Tender fried calamari served with cocktail sauce 14.95

#### Baby Back Ribs

Tender blackened ribs served with BBQ sauce 14.95

#### Pop-Pop Shrimp

Gulf shrimp deep fried then tossed in a spicy remoulade sauce 14.95

#### Crabmeat Stuffed Mushrooms

Large white mushroom stuffed with crabmeat. Served with lemon butter 14.95

#### Blackened or Fried Gator

Alligator tail meat prepared either fried or blackened served with creole cocktail sauce 16.95

#### Spicy Chicken Tenders

Golden fried chicken tenders tossed in a spicy cajun sauce 13.95

#### Fried Crab Cakes

2 Fried crab cakes served with lemon butter 16.95

### Sandwiches

#### Fried Shrimp Po'boy

Gulf shrimp, fried golden brown on po'boy bread 16.95

#### Fried Fish Po'boy

Tender fish filet, perfectly fried on po'boy bread 16.95

#### Sausage Po'boy

Grilled hickory smoked sausage on po'boy bread 15.95

#### Ham and Cheese Po'boy

Combination of hickory smoked pit ham and melted Swiss cheese on po'boy bread 15.95

#### 1/2 Lb. Hamburger

1/2 lb. Angus beef patty grilled and served on a French bun 14.95

#### 1/2 Lb. Bacon Cheddar Burger

1/2 lb. Angus beef patty grilled and topped with smoky bacon and melted cheddar cheese. Served on a French bun 16.95

#### Grilled or Blackened Chicken

Chicken breast, grilled or blackened, served on a French bun 13.95

#### Blackened Chicken Club

Blackened chicken breast topped with smoky bacon, melted Swiss, lettuce and tomato. Served on French bun 16.95

#### BLT Croissant Sandwich

Smoky bacon, lettuce and creole tomato on a buttery croissant 15.95

Add to any sandwich fries 1.95 | cheese 1.95

### Kids

**Chicken Fingers** Served with French fries 10.95

**Fish Fingers** Served with French fries 10.95

**Popcorn Shrimp** Served with French fries 10.95

### Surf & Turf

\*Platters served with fries and hushpuppie.  
Dinners served with veggies and jambalaya or fries.

#### Fried Shrimp Platter

Golden fried Gulf shrimp served with hushpuppies and French fries 22.95

#### Fried Fish Platter

Cornflower breaded fish filet served with hushpuppies and French fries 22.95

#### Fried Seafood Platter

Selection of fried fish, shrimp, crawfish and crab cake served with hushpuppies and French fries 30.95

#### Crab Cakes Platter

Golden fried crab cakes served with hushpuppies and French fries 22.95

#### Grilled Chicken Dinner

A 6 oz chicken breast, grilled or blackened, served with vegetable medley and a side of jambalaya or French fries 15.95

#### Grilled Shrimp Dinner

Grilled or blackened, served with a vegetable medley and a side of jambalaya or French fries 18.95

#### Grilled Pork Chop Dinner

Grilled or blackened, served with a vegetable medley and a side of jambalaya or French fries 15.95

### Louisiana Specialties

#### Red Beans & Rice with Sausage

A New Orleans tradition. Creamy red beans seasoned to perfection. Served with Smoked Sausage 16.95  
Served with Grilled Pork Chop 18.95

#### Crawfish Etouffee'

A tasteful Cajun stew with crawfish tails Served with white rice 20.95

#### Cajun Combo

A sampling of cajun favorites, our sausage and shrimp jambalaya, a crawfish pie and a cup of our creole gumbo 22.95

#### Pasta Primavera

Assorted vegetables sauteed in olive oil tossed with penne pasta 17.95

#### Shrimp Orleans

Gulf shrimp, green onion tossed in a creamy sauce with penne pasta 19.95

#### 6 oz Sirloin Dinner

6 oz Top sirloin steak, blackened and served with a vegetable medley and a side of jambalaya or French fries 20.95

#### Baby Back Rib Dinner

A rack of tender baby back ribs served with a vegetable medley and a side of jambalaya or French fries 26.95

#### New Orleans Shrimp and Grits

Blackened Gulf shrimp sauteed with bacon and green onion over a bed of creamy cheese grits 16.95

#### Blackened Redfish Etouffee

Blackened redfish filet topped with etouffee sauce and crawfish tails served over white rice 32.95

#### Redfish Pontalba

Grilled redfish topped with mushrooms and artichokes in a lemon butter sauce. Served with sauteed veggies and side of jambalaya 30.95

#### Creole Jambalaya

A Cajun classic. Rice and tomatoes, combined with shrimp, chicken and sausage. Served with golden fried Gulf shrimp 20.95

#### Creole Combo

New Orleans favorites red beans and rice with smoked sausage and a cup of our homemade creole gumbo 22.95

#### Shrimp Creole

A tangy creole tomato sauce with Gulf shrimp served over white rice 20.95

### Pasta

#### Pasta Jambalaya

Combination of sausage and shrimp in creole sauce tossed with penne pasta 19.95

#### Rajun Cajun Pasta

Sausage, shrimp and crawfish simmered in a creamy sauce tossed with penne pasta 20.95

### Soup and Salad

#### Creole Gumbo

cup 7.95 | bowl 10.95

#### House Salad

Spring mix with onion, tomato, bacon  
small 8.95 | large 12.95

#### Caesar Salad

Romaine lettuce, romano cheese,  
and crouton with homemade dressing.  
small 8.95 | large 12.95

Add to any salad: Chicken 5.00 | Shrimp 6.00

18 % GRATUITY ON PARTIES OF 5 OR MORE.

CELEBRATING 50 YEARS ON JACKSON SQUARE (LOCALLY OWNED SINCE 1973)