### Appetizers

**Crab Cake**
Panko crusted lump crab meat, corn maque choux and remoulade. $12

**Stuffed Mushrooms**
Mushroom caps with crab meat dressing and lemon beurre blanc. $9

**North LA Meat Pie**
House made Natchitoches style folded seasoned beef pie. (3) $9

**Artichoke Hearts**
Italian breaded artichoke hearts, pecorino romano, marinara sauce. $10

**Spinach Madeline**
Spinach in seasoned cheese blend, with fresh tortilla chips. $10

**Crabmeat Au Gratin**
Lump crabmeat baked in a seasoned blend of cheeses. $12

**BBQ Shrimp**
Louisiana shrimp sauteed in a buttery blend of seasonings. $12

**Onion Rings**
Thin crispy battered red onions. $7

### Oysters on the Half Shell

**Fresh Shucked Half Dozen** $9

**Fresh Shucked Dozen** $18

**Charbroiled Half Dozen** $12

**Charbroiled Dozen** $24

### Salads

**Imperial Salad**
Avocado halves, lump crabmeat, heart of palm, capers, Italian dressing. $15

**Seared Tuna Salad**
Yellow Tuna, mixed greens, tomato, wasabi avocado drizzle. $15

**Shrimp Remoulade**
Louisiana shrimp, shredded lettuce, remoulade sauce, deviled egg. $10

**Crispy Chicken Salad**
Mixed greens, crispy battered chicken, avocado, cheddar cheese, bacon, croutons, honey mustard dressing. $12

**Caprese Salad**
Layered fresh mozzarella, tomato, basil, olive oil and balsamic glaze. $10

**Wedge**
Iceberg wedge, blue cheese, bacon, tomato, blue cheese dressing. $9

**Caesar**
Romaine, Caesar dressing, pecorino romano, garlic croutons $7

**House**
Mixed greens, tomato, cucumber, shaved carrot, croutons. $7

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*Dressings: Steen’s Cane Vinaigrette, Italian, French, Remoulade, 1000 Isle, Honey Mustard, Blue Cheese, Buttermilk.*

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Consumer Advisory: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.
Steaks & Chops

Includes one side.

Filet Mignon
Petite $27.95
Lg Cut $31.95

Choice Rib-eye
Reg Cut $24.95
Lg Cut $32.95

French Cut Pork Chop
10-12 oz. $19.95

Steak Toppers

Sautéed Mushrooms $4 Caramelized Onions $4
Blue Cheese Crumbles $4 Lump Crabmeat $7.5
Grilled or Fried Shrimp $5 Fried Oysters $7.5

Specialties

Redfish Pontchartrain
Grilled redfish, lump crabmeat, sherry mushroom cream sauce, haricots verts. $24.95

Veal Oscar
Lightly dusted veal medallions, lump crabmeat, Bearnaise sauce, asparagus. $21.95

Chicken Parmesan
Paneed chicken breast, mozzarella cheese, house made marinara over pasta. $14.95

Crawfish Etouffee
Louisiana crawfish tails smothered in fresh herbs over steamed rice. $17.95

Stuffed Softshell Crab
Crabmeat dressing inside crispy softshell, over dirty rice, topped w/ crawfish etouffee. $24.95

Pecan Crusted Salmon
Pan seared salmon, pecan crust, lemon beurre blanc, asparagus. $19.95

Shrimp Platter
Butterfly battered shrimp, fresh cut fries. $17.95

Oyster Platter
Corn dusted oysters, fresh cut fries. $21.95

Catfish Platter
Crispy farm raised catfish, fresh cut fries. $16.95

Sandwiches

Served with fresh cut french fries.

Chicken Club
Crispy chicken breast, maple cured bacon, pepperjack, avocado, dressed, on brioche bun. $12.95

Cuban Sandwich
House smoked pulled pork, ham, swiss cheese, pickle and mustard pressed on a soft roll. $12.95

Crab Cake Sandwich
Panko crusted lump crab cake, remoulade, lettuce, tomato, pickle, on brioche bun. $14.95

Maple Burger
8 oz. fresh chuck, maple cured bacon, cheddar, dressed on brioche bun. $12.95

Private Events at The Red Maple

We can accommodate large or small groups in any of our 3 dining rooms and 2 bars. Inquire with our staff or visit www.theredmaple.com

20% Service charge added to parties of 6 or more and all separate checks.