

Terrace Cafe

CASUAL DINING

APPETIZERS

CHIPS & QUESO Tortilla chips with house made queso	8	WINGS Served with Ranch dip and celery sticks	10
FRIED OKRA (WHOLE) Served with pepper jelly dip	6	FIRECRACKER SHRIMP Served with onion straws	12

SOUPS & SALADS

ULTIMATE GUMBO CUP 8 BOWL 11	CHICKEN & SAUSAGE GUMBO CUP 6 BOWL 9	SHRIMP GUMBO CUP 7 BOWL 10
POTATO SOUP Coushatta favorite topped with bacon, Cheddar cheese and green onions CUP 6 BOWL 8	CAESAR SALAD 8 Romaine lettuce tossed with fresh Parmesan, homemade croutons and Caesar dressing ADD CHICKEN 4 ADD STEAK 5	CHICKEN SALAD 12 Choice of fried or grilled chicken breast on a bed of fresh greens with choice of dressings

SALAD BAR

A limitless selection of fresh salads, fruits and toppings, served daily starting at 11:30AM

UNLIMITED SALAD BAR 11 SINGLE TRIP SALAD BAR 4



Did You Know ... ? **Gumbo is the Official Dish of Louisiana!**

The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra. Today's gumbo consists primarily of locally harvested meats or seafood simmered in a base of roux and spices. The addition of filé (dried, ground sassafras leaves) as a thickener and flavor enhancer was a contribution of the Choctaws and, possibly, other local tribes.

ALL DAY BREAKFAST

ADD SHORT STACK PANCAKES TO ANY BREAKFAST 2

TERRACE BREAKFAST Two eggs any style with home fries, bacon or sausage patties and toast or biscuit	10	CHICKEN FRIED STEAK & EGGS Chicken fried steak topped with country gravy, two eggs any style with home fries, bacon or sausage patties and toast or biscuit	14
STEAK & EGGS Sirloin steak with two eggs any style, home fries, bacon or sausage patties and toast or biscuit	19	HAM & CHEESE OMELET Smoked ham and American cheese with fresh eggs, served with your choice of grits or home fries and toast or biscuit	10
BREAKFAST BURRITO Egg, cheese, bell pepper, onions and your choice of bacon or sausage, served with salsa on the side	8	PORK CHOPS & EGGS Fried or grilled pork chops with two eggs any style, home fries, bacon or sausage patties and toast or biscuit	12
BISCUITS & GRAVY Fresh buttermilk biscuits with country gravy	8	HASH BROWNS	3
BUTTERMILK PANCAKES Served with choice of bacon or sausage patties	SHORT STACK 8 FULL STACK 10	BACON OR SAUSAGE	4
		GRITS OR OATMEAL	4

UNLIMITED BREAKFAST FEAST 15

Breakfast buffet with drink, served 7am-10:30am



Originating in Breaux Bridge, the "Crawfish Capital of the World," crawfish étouffée is probably one of the most requested and beloved dishes of Cajun cuisine. Etouffée is a French word meaning "smothered," here referring to the method of cooking-- "smothering" it in a rich sauce with onions, bell pepper, and celery (the "Holy Trinity" of Cajun cooking). The majority of culinary experts will agree that an authentic Cajun étouffée does not contain tomatoes--unless it is prepared in the Creole style!

* The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems.

LOCAL ENTRÉES & FAVORITES

CATFISH COUSHATTA 20

Fried catfish filet topped with shrimp étouffée, fried onion straws, served with white rice

FRIED SHRIMP 19

Served with fries and shrimp étouffée

FRIED CATFISH 18

Served with fries and a cup of gumbo

SHRIMP & CATFISH COMBO PLATTER 22

Fried shrimp and catfish served with fries and cocktail or tartar sauce

STUFFED BAKED POTATO

Baked potato stuffed with butter, Cheddar cheese, sour cream, green onions and your choice of

FRIED CHICKEN 9 • SHRIMP ETOUFFÉE 10 • FRIED SHRIMP 10

QUESADILLAS

Grilled chicken, steak or shrimp, smothered in Cheddar and Jack cheeses, folded in a flour tortilla and served with salsa, guacamole and sour cream

CHICKEN 13 • STEAK 13 • SHRIMP 13 • COMBO 15

LOCAL FAVORITES

SERVED WITH YOUR CHOICE OF TWO (2) SIDES

FRIED CHICKEN TENDERS 12

Served with Ranch dipping sauce

LASAGNA 14

House made lasagna

PORK CHOPS 13

Center-cut pork chops grilled or fried

CHICKEN & DUMPLINGS 12

Slowly simmered in our house made stock

HAMBURGER STEAK 14

With grilled onions and mushroom gravy

RED BEANS & SAUSAGE 12

Served with white rice

CHICKEN FRIED STEAK 15

Served with peppered country gravy

BEEF TIPS 15

Served with white rice

SIRLOIN STEAK 17

Grilled to your preference

RIBEYE STEAK 24

Grilled to your preference

VEGETABLE PLATE 10

Choice of any four (4) sides



A favorite dish among New Orleans Creole families even before the turn of the 20th century, a large pot of red (kidney) beans simmered for hours on the stove every Monday (traditionally laundry day) when the women responsible for providing the household with clean clothes for the week had little time for preparing a complicated meal. It is served over freshly cooked rice, creating a warm and filling meal that has never lost its universal appeal.

SIDES

FRIES

3

TURNIP GREENS

2

MASHED POTATOES

3

MAC & CHEESE

3

GREEN BEANS

2

ONION STRAWS

3

CORN

3

COLE SLAW

2

BAKED POTATO

3

DIRTY RICE

3

WHITE RICE

2

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PO-BOYS, SANDWICHES & BURGERS

SERVED WITH YOUR CHOICE OF SIDE ITEM

BLT 10
Our spin on everyone's favorite, on freshly baked Butter Bread with lettuce, tomatoes and crisp bacon

PO-BOYS
Choice of smoked sausage, fried catfish or shrimp on grilled French bread, dressed with lettuce, tomatoes and mayonnaise

SAUUSAGE 10 • CATFISH 13 • SHRIMP 14

TERRACE SLIDERS 11
Miniature cheeseburgers on fresh-toasted buns

CHICKEN SANDWICH 11
Choice of fried or grilled chicken breast, with lettuce, tomatoes and mayonnaise on Texas Toast

HIGH RISE CLUB SANDWICH 10
Classic Club on our freshly baked Butter Bread, with lettuce, tomatoes, bacon, ham, turkey and a pickle spear

PORK CUTLET SANDWICH 11
Golden fried pork loin with lettuce and tomatoes on a freshly toasted bun



Official Sandwich of Louisiana

In 1929 in New Orleans during a four-month strike against the streetcar company, brothers Benny and Clovis Martin, former streetcar conductors, fed their (penniless and hungry) former colleagues free sandwiches from their restaurant, always served on New Orleans French bread. Whenever a striker was spotted, a Martin's worker would shout, "Here comes another po' boy!" The nickname quickly became synonymous with Louisiana's favorite sandwich, the ever-popular po-boy.

OLD FASHIONED BUILD A BURGER 14

Beef patty grilled to perfection, on a freshly toasted bun with lettuce, tomatoes and your choice of

Pepper Jack cheese	Swiss cheese	Cheddar cheese	American cheese
Grilled onions	Onion straws	Sautéed mushrooms	Jalapeños
Fried egg	Guacamole	Bacon	

DESSERTS

BLACKBERRY COBBLER 7

BROWNIE 7

APPLE COBBLER 7

ICE CREAM SUNDAE 5

BREAD PUDDING 7

À LA MODE 2

KID'S CORNER

8 YEARS OF AGE AND YOUNGER

CHICKEN NUGGETS 5
Served with fries

GRILLED CHEESE 5
Served with fries

SLIDERS 5
Served with fries

KID'S BREAKFAST 5
Scrambled egg, bacon and juice or milk

KID'S PANCAKES 5
Pancakes and juice or milk

SENIOR SPECIALS

55+ WITH ADVANTAGE CLUB CARD

SENIOR SPECIALS \$5.50 ON 55+ TUESDAYS

FULL HOUSE SENIOR BREAKFAST 6
Two eggs any style, two strips of bacon and two pieces of toast

LUCKY DEUCES SENIOR BREAKFAST 6
Two pancakes served with sausage patties or bacon

SENIOR SOUP & SALAD 6
Cup of Soup of the Day and House Salad

POTATO SOUP 6
Coushatta favorite topped with bacon, Cheddar cheese and green onions

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