

Terrace Cafe

CASUAL DINING

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All Day Breakfast

ADD ON SHORT STACK OF BUTTERMILK PANCAKES TO ANY BREAKFAST PLATE 3

TERRACE BREAKFAST	14	HAM & CHEESE OMELET	14
Two eggs any style, hash browns, bacon or sausage, toast or biscuit, and two silver dollar pancakes		Country ham, American cheese, hash browns, and choice of toast or biscuit	
PORK CHOP & EGGS	15	DENVER OMELET	14
One fried or grilled chop, two eggs any style, hash browns, and choice of toast or biscuit		Country ham, bacon, and American cheese with sautéed bell peppers, onions, and choice of toast or biscuit	
CHICKEN FRIED STEAK & EGGS	16	VEGETABLE OMELET	14
Chicken fried steak, country gravy, two eggs any style, hash browns, and choice of toast or biscuit		Shredded cheese with sautéed spinach, bell peppers, onions, tomatoes, mushrooms, and choice of toast or biscuit	
HAM STEAK & EGGS	16	BUTTERMILK PANCAKES	
Ham steak, two eggs any style, hash browns, and choice of toast or biscuit		SHORT STACK (3)	6
STEAK & EGGS	19	FULL STACK (5)	10
Sirloin steak, two eggs any style, hash browns, and choice of toast or biscuit			
BISCUITS AND COUNTRY GRAVY	8		
Two open-faced biscuits with country gravy and choice of bacon or sausage			
BEIGNETS	6		

Breakfast Sides

HASH BROWNS	3
BACON OR SAUSAGE	4
GRITS	2
TOAST OR BISCUIT	2
ANY STYLE EGG	2

Starters

FRIED CHICKEN TENDERS	10	WINGS	12
Served with choice of ranch or honey mustard dip		Served with a side of buffalo sauce, ranch dip, carrots, and celery sticks	
FIRECRACKER SHRIMP	14	FRIED MOZZARELLA STICKS	10
Fried shrimp tossed in spicy chili sauce, served over onion straws		Served with marinara sauce	
CRAB CAKES	12	SHRIMP COCKTAIL	10
Served with tartar sauce		1/2 lb. of peeled and boiled shrimp, served with cocktail sauce	
CHIPS AND QUESO	10	FRIED OYSTERS	12
Served with salsa		Fried oysters served with a side of remoulade	
SUBSTITUTE FRIED PORK SKINS FOR A LOW CARB OPTION	2	GATOR EGGS	10
QUESADILLAS	10	Shrimp, bacon, jalapeños, and mixed cheeses deep fried and served with sweet chili dipping sauce	
Choice of chicken or steak, served with pico de gallo, sour cream, and guacamole			

Soups & Salads

CHICKEN AND SAUSAGE GUMBO
Served with rice and potato salad

CUP 7
BOWL 10

SEAFOOD GUMBO
Served with rice and potato salad

CUP 10
BOWL 14

COUNTRY POTATO SOUP

CUP 6
BOWL 8

TERRACE SALAD
Fresh spinach with toasted pecans, avocados, fresh seasonal berries, honey feta cheese, dried cherries, and champagne vinaigrette

10

ADD GRILLED CHICKEN 3 • STEAK 3 • SHRIMP 3

HOUSE SALAD 6
Crisp lettuce, carrots, cucumbers, shredded cheese, croutons, and choice of dressing

ADD GRILLED CHICKEN 3 • STEAK 3 • SHRIMP 3

CAESAR SALAD 8
Romaine lettuce tossed with fresh Parmesan, homemade croutons, and Caesar dressing

ADD GRILLED CHICKEN 3 • STEAK 3 • SHRIMP 3

Sandwiches

ALL SANDWICHES SERVED WITH FRIES

OLD FASHIONED BURGER
All beef patty on a toasted bun with lettuce, tomatoes, onions, pickles, and choice of Pepper Jack, American, Cheddar, or Swiss cheese

12

ADD BACON 1

HIGH RISE CLUB
Ham, turkey, bacon, and choice of American, Pepper Jack, Cheddar, or Swiss cheese with lettuce and tomatoes, served on toasted butter bread

11

BLT
Bacon, lettuce, and tomatoes served on toasted butter bread

10

SHRIMP PO'BOY 14
Dressed with lettuce, tomatoes, and tartar sauce on grilled French bread

BEEF DEBRIS PO'BOY 15
Chopped beef, Creole mustard, shredded lettuce, tomatoes, caramelized onions, and jalapeño aioli on toasted French bread

BRISKET GRILLED CHEESE 12
Smoked BBQ brisket served on Texas toast with American, Swiss, and provolone cheese



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.

Louisiana Classics

WHOLE FRIED SNAPPER
Served with choice of two sides

26

OXTAILS
Served with rice and gravy and choice of one side

19

RED BEANS AND SAUSAGE
Served over white rice

15

SHRIMP ETOUFFÉE 16
Served over white rice

CATFISH COUSHATTA 22
Fried catfish filets served over rice dressing, and topped with shrimp étouffée



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.



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.

Entrées

SERVED WITH GARLIC BREAD OR YEAST ROLL

SHRIMP AND TASSO PASTA Blackened shrimp and tasso tossed in a creamy garlic sauce over fettuccine pasta	15	WHOLE FRIED CATFISH Served with choice of two sides	19
BLACKENED CHICKEN ALFREDO	12	FRIED CATFISH Served with choice of two sides	19
PORK CHOPS Two center-cut pork chops, grilled or fried, served with choice of two sides	15	FRIED SHRIMP Served with choice of two sides	22
COUNTRY FRIED STEAK Served with country gravy and choice of two sides	16	FRIED OYSTERS Served with choice of two sides	22
HAMBURGER STEAK Served with grilled onions, brown gravy, and choice of two sides	14	FRIED CHICKEN Served with choice of two sides	14
RIBEYE 12 oz. ribeye served with choice of two sides	24	FRIED SEAFOOD PLATTER Fried shrimp, oysters, catfish, crab cake, and stuffed shrimp on a bed of French fries, served with a cup of seafood gumbo and choice of cole slaw or a side salad	29
SIRLOIN 12 oz. sirloin served with choice of two sides	19	BOILED SHRIMP 1lb. of boiled and peeled shrimp, served with corn and potatoes	17
SURF AND TURF 6 oz. bacon-wrapped filet mignon, topped with six grilled or fried shrimp, and served with choice of two sides	32	STUFFED BAKED POTATO Baked potato with butter and chives topped with your choice of shrimp étouffée, grilled or fried shrimp, grilled or fried chicken, or chopped BBQ brisket	10
SNOW CRAB Served with corn and potatoes	3 CLUSTERS 19 5 CLUSTERS 33		

Sides

3

GREEN BEANS	MASHED POTATOES
CORN ON THE COB	BROCCOLI AND RICE CASSEROLE
CARROT SOUFFLÉ	MACARONI AND CHEESE
TURNIP GREENS	SIDE SALAD
WHITE RICE	CAJUN BOILED POTATOES
COLE SLAW	POTATO SALAD
RED BEANS AND RICE	RICE DRESSING
FRENCH FRIES	
BAKED POTATO	

Desserts

6

MONSTER CHEESECAKE Served plain or drizzled with strawberry, caramel, or chocolate
DARK CHOCOLATE LAYER CAKE
DOUBLE CHOCOLATE MOUSSE CAKE
RED VELVET CAKE
BOURBON PECAN PIE
BREAD PUDDING Topped with Pecan Praline Sauce



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!

Beverages

COCA-COLA®

COCA-COLA® ZERO

SPRITE®

BARQ'S® ROOT BEER

SWEET TEA

REGULAR COMMUNITY® COFFEE

MILK

APPLE JUICE

CRANBERRY JUICE

DIET COKE®

DR. PEPPER®

MINUTE MAID® LEMONADE

STRAWBERRY FANTA®

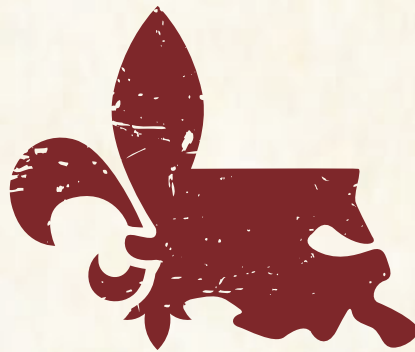
UNSWEET TEA

DECAF COMMUNITY® COFFEE

CHOCOLATE MILK

ORANGE JUICE

ORIGINAL V8® VEGETABLE JUICE



Coushatta Casino Resort + Louisiana = Unique

Nowhere but Louisiana will you find the distinctive combination of culture, cuisine, and celebration that is our state's "claim to fame." Visitors from all points of the globe come to experience first-hand our incomparable food, music, hospitality, customs and traditions, festivals and celebrations—oh, how we love to party-hearty!

And nowhere but Louisiana will you find the sparkling jewel that is Coushatta Casino Resort, Louisiana's Best Bet! From our gigantic gaming floor to our luxurious accommodations, delicious food, and the friendliest associates on the planet, we're continuing to expand both in size and services to provide our guests with the Ultimate Southern Hospitality Gaming Experience.

We know in our hearts that once you're here, we'll see you again. Welcome to your "home away from home!"

COUSHATTA



CASINO RESORT

KINDER, LOUISIANA