

# Terrace Cafe

CASUAL DINING

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## All Day Breakfast

<b>TERRACE BREAKFAST</b> Two eggs, hash browns, bacon or sausage, toast or biscuit	<b>14</b>	<b>BREAKFAST BLT</b> Sourdough bread, bacon, fried egg, lettuce, tomatoes, toast or biscuit	<b>15</b>
<b>COUNTRY FRIED STEAK &amp; EGGS</b> Country fried steak & gravy, two eggs, hash browns, toast or biscuit	<b>16</b>	<b>HAM, EGG &amp; CHEESE SANDWICH</b> Sourdough bread, fried egg, shaved ham, Gouda cheese & hash browns	<b>14</b>
<b>HAM STEAK &amp; EGGS</b> Ham steak, two eggs, hash browns, toast or biscuit	<b>16</b>	<b>CHICKEN &amp; WAFFLES</b> Savory waffle & hand-breaded chicken tenderloins	<b>15</b>

### Omelets

SERVED WITH HASH BROWNS & TOAST OR BISCUIT

<b>CLASSIC HAM &amp; CHEESE OMELET</b> Country ham & cheese	<b>14</b>	<b>DENVER OMELET</b> Peppers, onions, bacon, ham & cheese	<b>14</b>
<b>CHEESE OMELET</b> Three-cheese blend	<b>12</b>		

## Appetizers

<b>VOODOO SPICY CHICKEN WINGS</b> Cajun-spiced wings tossed in Voodoo sauce	<b>12</b>	<b>STUFFED SHRIMP EN BROchette</b> Bacon-wrapped Gulf shrimp stuffed with crab	<b>14</b>
<b>BOUDIN BOULETTES</b> Deep-fried boudin balls with spicy dipping sauce	<b>10</b>	<b>FRIED GREEN TOMATOES</b> Deep-fried green tomatoes with creamy crawfish & tasso sauce	<b>12</b>
<b>FRIED GATOR BITES</b> Farm-raised, marinated & deep-fried, served with dipping sauce	<b>14</b>		

## Soups & Salads

<b>CHICKEN &amp; SMOKED SAUSAGE GUMBO</b>	<b>CUP</b> 7 <b>BOWL</b> 10	<b>CHOPPED HOUSE SALAD</b> Mixed greens, cucumber, red onions, tomatoes, cheese & croutons	<b>10</b>
<b>CRAB &amp; CORN BISQUE</b>	<b>CUP</b> 11 <b>BOWL</b> 15	<b>CLASSIC CAESAR SALAD</b> Romaine lettuce, croutons & Parmesan cheese	<b>10</b>
<b>SEAFOOD GUMBO</b>	<b>CUP</b> 10 <b>BOWL</b> 14	<b>ADD CHICKEN 6 • SHRIMP 8 • STEAK 18</b>	
<b>SOUP DU JOUR</b>	<b>CUP</b> 7 <b>BOWL</b> 10	<b>CAJUN COBB SALAD</b> Blackened shrimp, smoked bacon, tomatoes, cucumbers, avocado, egg, scallions & blue cheese	<b>16</b>
		<b>BERRIES &amp; GREENS</b>  Grilled chicken, baby spinach, candied pecans, seasonal berries, feta cheese & house dressing	<b>16</b>

All prices include Tribal tax. 18% gratuity added to parties of 6 or more.

\*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.



### 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.

## Sandwiches & Burgers

ALL SANDWICHES & BURGERS SERVED WITH FRIES

### OLD FASHIONED BACON CHEESEBURGER

Brioche bun, bacon, lettuce, tomatoes, onions, pickles & cheese

### CLUB SANDWICH

Texas toast, smoked turkey, ham, bacon, lettuce, tomatoes & pickle

### 14 BLACKENED CHICKEN BLT 16

Chicken breast, bacon, lettuce, tomatoes, avocado, bacon jam & mayo

### 12 THE REUBEN 12

Corned beef, Swiss cheese, sauerkraut & Russian dressing

## Po'boys

SERVED ON FRENCH BREAD, DRESSED WITH LETTUCE, TOMATOES, PICKLES, CREOLE MAYO

### FRIED SHRIMP PO'BOY

### 16 FRIED CATFISH PO'BOY 14



### 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.

## Bayou Favorites

### BLACKENED CHICKEN PASTA

Spinach, tomatoes, smoked bacon & Parmesan cream sauce

### SNAPPER PONCHARTRAIN

Snapper dusted with Cajun seasoning, topped with crab cream sauce, served with jambalaya & grilled vegetables

### HAMBURGER STEAK

Grilled onions, brown gravy & two sides

### N'AWLINS FRIED EGGPLANT

Fried eggplant topped with tasso, crawfish queso, Gulf shrimp, mushrooms, onions, served with jambalaya & grilled vegetables

### 16 CHICKEN & SAUSAGE JAMBALAYA 12

Chicken and smoked sausage smothered together, mixed with white rice

### 26 STUFFED SHRIMP EN BROchette 22

BBQ glazed bacon-wrapped Gulf shrimp stuffed with crab, served with jambalaya & vegetables

### 14 BRONZED SALMON FILET 23

Sweet chili glazed salmon filet & grilled vegetables, served with jambalaya

### 16 CRAWFISH ETOUFFÉE 16

Served with steamed white rice

### COUNTRY FRIED STEAK 16

Served with cream gravy, mashed potatoes & grilled vegetables



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!

## Deep-Fried Selections

ALL BASKETS SERVED WITH FRIES, COLE SLAW & HUSHPUPPIES

### FRIED SHRIMP BASKET 22 FRIED CATFISH & CHIPS BASKET 20

### FRIED SHRIMP & CATFISH COMBO 23 FRIED PORK CHOP BASKET 16

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## House Steak Selections

STEAKS HAND-CUT IN HOUSE, SERVED WITH CHOICE OF TWO SIDES

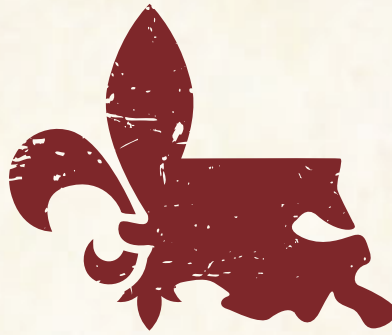
12 OZ. NEW YORK STRIP	28	14 OZ. RIBEYE	24
<b>ADD</b> GRILLED SHRIMP 8 • CRAB & CREAM SAUCE 6 • CRAWFISH SAUCE 6			

## Sides

SIDE SALAD	4	STEAK FRIES	4
GARLIC MASHED POTATOES	4	GRILLED VEGETABLES	4
MASHED SWEET POTATOES	4	CORN MAQUE CHOUX	4
SOUTHERN GREEN BEANS	4	MAC & CHEESE	4
LOADED BAKED POTATO	4		

## Desserts

NEW YORK CHEESECAKE	7	DOUBLE CHOCOLATE CAKE	7
SOUTHERN BREAD PUDDING	7		



*Coushatta Casino Resort*  
*+ Louisiana = Unique*

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