

Terrace Cafe

CASUAL DINING

Terrace Cafe

CASUAL DINING

All Day Breakfast

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

Omelets


SERVED WITH HASH BROWNS & TOAST OR BISCUIT

CLASSIC HAM & CHEESE OMELET Country ham & cheese	14	DENVER OMELET Peppers, onions, bacon, ham & cheese	14
CHEESE OMELET Three-cheese blend	12		

Appetizers

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

Soups & Salads

CHICKEN & SMOKED SAUSAGE GUMBO	CUP 9 BOWL 11	CHOPPED HOUSE SALAD Mixed greens, cucumber, red onions, tomatoes, cheese & croutons	10
CRAB & CORN BISQUE	CUP 11 BOWL 15	CLASSIC CAESAR SALAD Romaine lettuce, croutons & Parmesan cheese	10
SEAFOOD GUMBO	CUP 10 BOWL 14	ADD CHICKEN 6 • SHRIMP 8 • STEAK 18	
SOUP DU JOUR	CUP 7 BOWL 10	CAJUN COBB SALAD Blackened shrimp, smoked bacon, tomatoes, cucumbers, avocado, egg, scallions & blue cheese	16
		BERRIES & GREENS  Grilled chicken, baby spinach, candied pecans, seasonal berries, feta cheese & house dressing	16

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The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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

15 BLACKENED CHICKEN BLT 16

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

14 THE REUBEN 14

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

18 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

16 BRONZED SALMON FILET 25

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 & HUSHPUPIES

FRIED SHRIMP BASKET 22 FRIED CATFISH & CHIPS BASKET 20

FRIED SHRIMP & CATFISH COMBO 23 FRIED PORK CHOP BASKET 16

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.

House Steak Selections

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

12 OZ. NEW YORK STRIP

MKT
PRICE

14 OZ. RIBEYE

MKT
PRICE

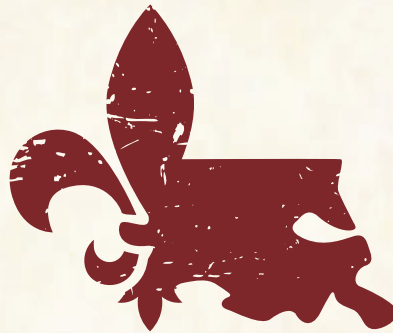
ADD GRILLED SHRIMP 8 • CRAB & CREAM SAUCE 6 • CRAWFISH SAUCE 6

Sides

SIDE SALAD	5	STEAK FRIES	5
GARLIC MASHED POTATOES	5	GRILLED VEGETABLES	5
MASHED SWEET POTATOES	5	CORN MAQUE CHOUX	5
SOUTHERN GREEN BEANS	5	MAC & CHEESE	5
LOADED BAKED POTATO	5		

Desserts

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



Coushatta Casino Resort
+ Louisiana = Unique

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.