

# Terrace Cafe

CASUAL DINING

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## Breakfast After 11am

### Two Eggs Any Style

Two eggs, bacon or sausage, breakfast potatoes, toast or biscuits

16

## Starters

### Crawfish Grilled Cheese Sliders

A Cajun twist on a childhood favorite: Louisiana crawfish, melted cheese on grilled French bread

10

### Voodoo Spicy Chicken Wings

Cajun spiced wings tossed in Voodoo sauce

12

### Creole Seafood Mac & Cheese

Baby shrimp, crawfish, smoked tasso & pasta, tossed in queso cheese sauce

13

### Cajundillas

Tortilla shells stuffed with Louisiana boudin, caramelized onions, Jack cheese blend, fresh pico de gallo, guacamole & sour cream

14

### Duo of Dips

Louisiana blue crab dip & creamy spinach dip; served with crispy tortilla chips

15

### Southern Fried Stuffed Mushrooms

Panko breaded mushrooms stuffed with fresh herb & smoked tasso stuffing; served with spicy dipping sauce

12

### Chilled Shrimp Remoulade

Jumbo Gulf shrimp tossed in flavorful remoulade sauce

16

### Kick'n Chicken Tenders

Hand battered and deep-fried chicken tenders tossed in spicy Voodoo sauce; served with Tabasco® onion straws

14

### Louisiana Crab Cake

Traditional Louisiana style crab cake & bacon wrapped shrimp; served with dipping sauces

18

## Soups & Salads

### Soup of the Day

Ask your server about our Chef's daily special

Cup 8  
Bowl 10

### House Salad

Spring mix, English cucumbers, tomatoes, cheese blend, garlic croutons

10

Add Chicken 8 • Shrimp 9 • Steak 10

### Chicken and Sausage Gumbo

Traditional Louisiana style gumbo

Cup 10  
Bowl 12

### Caesar Salad

Romaine, fresh Parmesan, seasoned croutons & black pepper with house-made garlic anchovy dressing

10

Add Chicken 8 • Shrimp 9 • Steak 10

### Seafood Gumbo

Shrimp and Louisiana crabmeat filled gumbo

Cup 12  
Bowl 14

### Berries & Greens

Baby spinach, candied pecans, seasonal berries, feta cheese & house dressing

11

Add Chicken 8 • Shrimp 9 • Steak 10

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.

## Entrées

### *New Orleans Red Beans & Rice*

Served with smoked sausage & grilled French bread

15

### *Cajun Braised Short Rib*

Served with garlic mashed potatoes, natural gravy, sautéed broccoli

Mkt

### *Crawfish Etouffée*

Served over steamed white rice with French bread

21

### *Hickory Bourbon Chicken*

Slow roasted ½ chicken glazed with hickory bourbon glaze; served with two sides

18

### *Country Fried Beef Steak*

Hand breaded & deep fried; served with choice of two sides and cream gravy

18

### *Eggplant Angel*

Fried eggplant, crawfish queso and grilled Gulf shrimp; served over angel hair pasta with grilled vegetables

21

### *Chicken Fried Chicken*

Deep fried; served with mashed potatoes, vegetables and smoked tasso cream gravy

20

### *Big Easy Ribeye*

Aged ribeye coated with Cajun spice & topped with shrimp, crawfish, tomato, lemon butte sauce; served with choice of two sides

Mkt

### *Half-Rack Baby-Back Ribs*

Slow-cooked for hours until falling off the bone; served with your choice of two sides

25

### *Hamburger Steak*

With mushroom & onion gravy; served with your choice of two sides

16



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!

## Louisiana Seafood & Pasta Selections

### *Jumbo Fried Shrimp or Fried Catfish*

Gulf caught & hand battered; served with waffle fries & hush puppies

22

### *Combo Platter*

Fish, shrimp, fries & hushpuppies

24

### *Stuffed Fried Crabs*

Louisiana blue crabs stuffed with crabmeat stuffing & deep fried; served with waffle fries & hush puppies

23

### *Blackened Seafood Trio*

Blackened catfish, Gulf shrimp, crawfish tails; served with choice of two sides

25

### *Catfish Coushatta*

Blackened catfish filet, crawfish étouffée, fried crawfish tails; served over rice

24

### *Crawfish Fettuccini*

Louisiana crawfish tails, tomatoes, fresh herbs, fettuccini pasta, tossed in creamy Parmesan cheese sauce; served with French bread

22

### *Stuffed Shrimp Alfredo*

Jumbo stuffed shrimp, fettuccini pasta, fresh herbs, tossed in creamy shrimp queso cheese sauce

25

### *Blackened Chicken & Ravioli*

With creamy Parmesan sauce, ravioli

18

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## Signature Burgers & More

(includes your choice of waffle fries or garden salad)

<b>Old Fashion Bacon Cheese Burger</b> 15	<b>Outlaw BBQ Burger</b> 16
With sharp Cheddar, smoked bacon, lettuce, tomatoes, onion & pickle	With bacon, melted smoked Gouda cheese, fried onion straws, house-made BBQ sauce on a home-baked roll
<b>Surf &amp; Turf Burger</b> 18	<b>Fried Shrimp, Alligator or Catfish Po'Boy</b> 16
Our signature burger topped with Jumbo Gulf shrimp, fried green tomatoes, Havarti cheese, lettuce & Creole mayo dressing on brioche bun	Lightly breaded & fried, served on French bread with heirloom tomatoes, lettuce, pickle & remoulade sauce
<b>New Orleans Style Muffuletta</b> 18	<b>Club Sandwich</b> 15
Ham, salami, mortadella, Provolone, Mozzarella & olive salad; served on focaccia bread	Smoked ham, turkey, bacon, lettuce, tomato & pickle
<b>Ribeye Po'Boy</b> 20	
Sliced blackened ribeye, Swiss cheese, caramelized onions, lettuce, tomatoes, garlic aioli & Dijon horseradish	



### 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.

## Sides

<b>Red Beans &amp; Rice</b> 5	<b>Waffle Fries</b> 5
<b>Steamed Broccoli</b> 5	<b>Sweet Potato Fries</b> 5
<b>Carrot Soufflé</b> 6	<b>Smothered Cabbage</b> 5
<b>Creamed Spinach</b> 6	<b>Mashed Potatoes</b> 5
<b>Macaroni &amp; Cheese</b> 5	<b>Freshly Baked Potato</b> 5



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.

## Sweet Endings

<b>Blackberry Cobbler</b> 7	<b>Cinnamon Roll Bread Pudding</b> 7
Served with vanilla ice cream	Served with warm whiskey cream sauce
<b>Vanilla Bean Cheesecake</b> 7	<b>Chocolate Lava Cake</b> 7
Served with fresh berry compote	

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