



Andre's at Cedar Grove Mansion Inn

Featuring Chef Shunta Burks

Appetizers

Cedar Grove Duck Wrap

\$10.95

Sliced duck and cream cheese in bacon-wrapped jalapeno peppers topped with a Cajun sauce

Lobster Ravioli

\$12.95

Lobster-stuffed raviolis served with a tomato basil sauce

Seafood Crab Cakes

\$8.95

Original style crab cakes sautéed to a golden brown and served with a tangy remoulade sauce

Artichoke & Spinach

Dip with Garlic Crostini

\$8.95

Served hot with chopped spinach and artichoke hearts in a creamy cheese dipping sauce

Soups

French Onion Soup

Five-onion soup in chicken stock, sweet vermouth, and white wine topped with toasted French bread

Cup \$5.95 Bowl \$11.95

Seafood Gumbo

Fresh shellfish and okra cooked in a light roux and served over rice

Cup \$6.95 Bowl \$13.95

Tomato Basil Soup

Bright red tomatoes blended with bell peppers, onions, fresh garlic, and basil

Cup \$5.95 Bowl \$11.95

Salads

Caesar Salad \$11.95

Crisp romaine lettuce, grated parmesan cheese, and croutons topped with a creamy Caesar dressing

Add Chicken \$5.00 Add Shrimp \$8.00

Garden Salad \$11.95

Artisan greens topped with cheddar and Monterey jack cheese, tomatoes, freshly sliced cucumbers and onions, hickory-smoked bacon, croutons, and your choice of dressing

Add Chicken \$5.00 Add Shrimp \$8.00

Choice of salad dressing:

Blue Cheese, Creole Honey Mustard, Italian, Oil & Vinegar, Ranch, Raspberry Vinaigrette, or Remoulade

Poultry Entrées

Charleston Chicken \$27.95

Crabmeat stuffed airline chicken breast topped with a lemon butter sauce

Herb Chicken \$19.95

Free range boneless chicken breast with imported capers in a champagne sauce

Beef Entrées

Hand-cut in house and simply chargrilled

8oz Black Angus Filet Mignon \$37.95

14oz Black Angus Ribeye Steak \$36.95

Add toppings to any beef entrée: Blackened Crawfish Cream Sauce \$5.00, Caramelized Onions \$3.00, Grilled Shrimp (4) \$6.00, Sautéed Lump Crab Meat \$8.00

Seafood Entrées

New Orleans Catfish \$21.95

Marinated in a lemon butter sauce topped with a Cajun Creole Crawfish Étouffée

Sushi Grade Yellowfin Tuna \$26.95

Marinated in champagne and Creole seasoning topped with crumbled hickory smoked bacon and lemon caper hollandaise sauce

Norwegian Salmon \$25.95

Grilled and topped with a light champagne sauce

Tilapia Meunière Amandine \$23.95

Tilapia lightly dusted with seasoned flour, pan-seared, and served with meunière butter and toasted almonds



All entrées include 2 choices from our side items along with a basket of hot bread and flavored butter

Side Items

Baked Potato with choice of toppings: Butter, Sour Cream, Cheddar Cheese, Bacon Bits, & Chives

Garlic Mashed Potatoes

Glazed Carrots

Grilled Asparagus

Herb Rice

House Mixed Green Salad

House Caesar Salad

Mixed Vegetables

Pastas

Basil Chicken Pasta Primavera \$22.95

Assorted vegetables tossed in fettucine pasta with grilled chicken, fresh cream sauce, roasted garlic, and grated parmesan cheese

Blackened Seafood Pasta \$27.95

Shrimp, crawfish, and crabmeat tossed in fettucine pasta with Cajun Pontchartrain sauce and topped with freshly grated parmesan cheese

Fettucine Alfredo \$16.95

Fettucine pasta served with a creamy Alfredo sauce and freshly grated parmesan cheese

Add Chicken \$5.00 Add Shrimp \$8.00

Shrimp Scampi \$21.95

Served with a fresh creamy pesto over fettucine pasta

*** All pastas include a basket of hot bread with flavored butter and a choice of Caesar or mixed green dinner salad ***

Children's Menu

10 years and under

Your choice \$7.95

Chicken Tenders

Fried Shrimp

Fried Catfish Nuggets

Grilled Cheese Sandwich

Choice of 2 sides:

Mashed Potatoes, French Fries, Herb Rice, Daily Signature Vegetables, or Small Green Salad



Desserts

*Andre's Brandy Bread
Pudding \$6.95*

*Big Brûlée Cheesecake
with a choice of topping
\$8.95*

*Bourbon Pecan Pie A La
Mode \$8.95*

Chocolate Lava Cake \$8.95

*Ice Cream Sundae with
whipped cream and choice
of topping \$6.95*

*Individual scoop of ice
cream with choice of
topping \$1.95*

*Toppings include:
Blueberry, Chocolate,
Praline, or Strawberry*