

Restaurant Week Menu: The Quarter Restaurant



\$10 Lunch menu 11:00 am~2:00 pm

Muffuletta

A New Orleans original - Ham, hard salami, cooked salami, and pepperoni and provolone cheese topped with an incredible green olive salad

All American Burger

Fresh ground beef, American cheese, lettuce, tomato, mayonnaise and onions on a bun.

Cajun Fried Chicken Sandwich

Our Cajun spiced fried chicken breast, dressed with remoulade sauce, lettuce & tomato on a bun.

The Greenbrier

Fried green tomatoes, goat cheese, bacon, red onion and fresh spinach with Honey Dijon dressing served on a bun

Jambalaya

The Quarter's version of this New Orleans classic. Shrimp, chicken, smoked sausage, Tomatoes & diced vegetables. Blended with rice.

Cobb Salad

Grilled chicken breast served over fresh greens with diced tomatoes, bacon bits, blue cheese crumbles, cheddar cheese and a boiled egg

All Lunches served with 1 side and your choice of soda, tea, or coffee

\$20 Dinner Menu 4:00 pm~9:00pm

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Choose one of each: Appetizer, Entrée, and Dessert

Appetizers:

Creole Shrimp Dip

Cheesy shrimp dip with creole seasonings.

Crab Beignet

Crabmeat blended with cream cheese, fried in our Amber beer batter, served with a spicy dipping sauce

Crawfish Fritters

A delightful combination of crawfish tail meat, tangy goat cheese and creamy risotto breaded, then lightly fried and served with house made fish sauce and remoulade sauce for dipping

House or Caesar Salad

Entrées:

Bourbon Glazed Salmon

Char-grilled salmon fillet glazed with our house made bourbon sauce. Served with creamy mashed potatoes and seasonal veggie

Shrimp & Grits

Shrimp sautéed in an Andouille sausage gravy containing onions, green peppers & Cajun seasonings served over creamy stone ground grits.

Fried Oysters Platter

Fresh breaded in our kitchen, served with beer battered fries & slaw

Shrimp & Andouille Pasta

Shrimp sautéed with Andouille sausage, onions & green peppers with a Cajun cream sauce, then tossed with penne pasta, topped with fresh grated parmesan cheese

Desserts:

Bananas Foster

Bread Pudding

Crème Brûlée