

Laissez Les Bon Temps Rouler

Chicken and Andouille Sausage Gumbo
Petit - 7 • Grand - 9

Crab and Shrimp Seafood Gumbo
Petit - 7 • Grand - 9

Grilled Shrimp & Alligator Sausage 11
creole mustard

New Orleans Style Barbecue Shrimp 11
one of the city's most popular eats
shrimp sautéed in butter, beer, worcestershire and fresh cracked black pepper

Louisiana Border Grilled Chicken Quesadilla 10

Southern Fried Calamari 10
spicy creole sauce

Buffalo Shrimp 11
crunchy fried shrimp tossed in our spicy buffalo sauce

Cajun Popcorn 11
lightly fried crawfish tails with homemade tartar sauce

Crab Puppies 11
the offspring of a crabcake...sextuplets...chipotle remoulade

Catfish Fingers 10
homemade tartar sauce

Chicken Fingers 9
homemade honey mustard and creamy ranch

Drummies 10
tossed in your choice of sauce
spicy buffalo • bayou BBQ

Past the River Bend

Entree Salads

Grilled Marinated Hanger Steak
feta cheese, bacon, tomatoes, roasted corn,
matchstick potatoes, oregano parmesan vinaigrette
16

Grilled Sesame Shrimp
mixed greens, pecans, tangerines, red onions
cucumbers, citrus vinaigrette
15

Tchoupatoulas Chicken Salad
[chop-uh-too-lus]
mesclun, grill-smoked chicken pillard,
grilled farm vegetables, shaved parmesan,
lemon-pepper vinaigrette
14

Chicken or Shrimp Caesar
char-grilled or blackened with crisp romaine,
garlic crostini, shaved parmesan and homemade dressing
14.....15

Creole

Traditional New Orleans Fare

Jambalaya [jum-buh-ly-yah]

A New Orleans staple of truly creole origins - Spanish, French & Caribbean.
In the church of Louisiana cooking the Holy Trinity is onion, celery and peppers.
In our Jambalaya these are simmered for hours in a base of rice with seafood or chicken
in a rich stock and seasonings. God Bless.

Chicken and Andouille Jambalaya
chicken and spicy andouille sausage with a
touch of creolemake this jambalaya
an Oddfellows Rest staple
16 • Lunch - 13

Down Home Seafood Jambalaya
crawfish, shrimp, Prince Edward Island mussels
and sea scallops stewed in aromatic shrimp broth rice
18 • Lunch - 15

French Market Vegetable Jambalaya

oven roasted market vegetables and plum tomatoes creole
with fresh herbs and flash fried parsley
14 • Lunch - 12

Crawfish Etouffee

a New Orleans classic
crawfish tails simmered in a rich roux based seafood sauce over rice
18 • Lunch - 15

Chicken Etouffee

southern fried chicken tenders in a rich brown gravy over rice
15 • Lunch - 12

A L' il taste of New Orleans

a trio sampler of our three most popular dishes
- chicken and andouille jambalaya
- crawfish etouffee
- chicken and sausage gumbo
19

Homestyle Fried Chicken

red bliss mashed potatoes with brown gravy and
a corn okra and tomato ragout
16 • Lunch - 14

Po' Boys

In Depression-Era New Orleans, a street vendor offered a complete meal for the
affordable price of one nickel. His creation, a loaf of French bread dressed with meat, lettuce and
tomato, was immediately popular among the near destitute, who christened it the "Po'Boy".

Chicken Po' Boy
char-grilled, blackened or barbecued
garlic mayonnaise
12

Fried Catfish Po' Boy
homemade tartar
13

Sloppy Roast Beef Po' Boy
garlic mayo
13

Fried Crabcake Po' Boy
chipotle remoulade
13

Chopped BBQ Pork Po' Boy
homemade barbecue sauce
12

Fried Shrimp or Crawfish Po' Boy
homemade tartar
13

ODDFELLOWS REST PO' BOYS ARE SERVED ON FRENCH BREAD, DRESSED WITH
LETTUCE, TOMATO & PICKLES AND SERVED WITH JAZZ FRIES & HOMEMADE SLAW

18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE • PRIVATE PARTIES AVAILABLE

Burgers

The "Big Easy" Burger 11
a monster...3/4 pound char-grilled or blackened on a giant English muffin
with jazz fries and homemade slaw

american - wisconsin cheddar - swiss - bleu cheese - fried egg -
sautéed mushrooms - bacon - onion (raw or sautéed) - pickles - toppings \$1 ea.

Garden Burger 11
char-grilled whole grain burger on a giant English muffin with sides of garlic mayonnaise,
balsamic vinegar, jazz fries and slaw - additional above toppings \$1 ea.

Delta Feast

Originals and favorites from the South

Southern Fried Catfish 17
with your choice of two Louisiana samplers

Char-Grilled Catfish 17
with your choice of two Louisiana samplers

Blackened or Bronzed Catfish 17
with your choice of two Louisiana samplers

Louisiana Crab Cakes 19
with your choice of two Louisiana samplers

Cajun Beer Battered Shrimp Platter 18
with your choice of two Louisiana samplers

Grilled Peppercorn Crusted Hanger Steak 19
parmesan mashed potatoes, garlic broccoli

BBQ Baby Back Ribs 19
a full rack!
garlic mashed potatoes, bbq baked beans

Cajun Shepperd's Pie 15
creole bolognese, browned mashed potatoes

Stuffed Chicken Breast 16
filled with
canadian bacon, swiss cheese and spinach,
mushroom port wine glaze,
three cheese potato cake, mixed green salad

Louisiana Samplers

all samplers a la carte - 5

Seasoned Jazz Fries
Red Bliss Mashed Potatoes
Garlic Mashed Potatoes
Three Cheese Potato Cake
Sautéed Spinach
Creamed Spinach
Garlic Spinach

Macaroni & Cheese
BBQ Baked Beans
Collard Greens
Red Beans & Rice
Soul Vegetables
Homemade Cajun Slaw
Butter Mushrooms

SAMPLER PLATE - Choice of any three Louisiana samplers - 13



BRUNCH

SATURDAYS & SUNDAYS — 11 A.M. - 4 P.M.

A LA CARTE

OR

**\$20 PRIX FIXE INCLUDES CHOICE OF 1 ITEM
AND 2 MIMOSAS OR 2 BLOOD MARYS**

ALL ITEMS SERVED WITH BREAKFAST POTATOES

Steak & Eggs 13 (23 Prix Fixe)
marinated char-grilled hanger steak, two eggs any style

Eggs Benedict 10
canadian bacon, hollandaise, toasted english muffin

Crawfish Benedict 11 (21 Prix Fixe)
crawfish tails, hollandaise, toasted english muffin

3 Cheese Breakfast Sandwich 10
scrambled eggs, bacon & cheddar, swiss monterey jack cheeses
on a toasted english muffin

Oddfellows Omelette 10
chorizo sausage, monterey jack cheese, onions,
peppers, tomatoes

Egg White Omelette 10
artichokes, mushrooms, spinach, sundried tomatoes, feta cheese

Breakfast Burrito 10
scrambled eggs, chorizo sausage, breakfast potatoes,
monterey jack & cheddar cheese in a flour tortilla

Monte Cristo 10
french toast, canadian bacon, swiss cheese,
powdered sugar, maple syrup

Pecan Buttermilk Waffle 10
fresh strawberry sauce, powdered sugar, maple syrup

Lost Bread 10
french bread toast, smoked bacon, pecan butter,
powdered sugar, maple syrup



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