

Broiled Chicken Caesar Salad Our most popular salad. A giant breast of chicken is marinated in fruit juices for 48 hours, broiled to order, sliced and served over mixed greens, hearts of palm, fresh mushrooms, scallions and chopped tomatoes **10.50**

CHICKEN, STEAKS AND RIBS

New York Strip-14 oz., center-cut. **23.95**
18 oz. "Z" Cut New York Strip. This is the steak that made Frank famous. **27.95**
Bone-In Ribeye- 22 oz., center-cut rib steak. **27.50**
Filet Mignon- 11 oz., center-cut. **28.95**
Tenderloin Medallions-3-3oz. filet mignon medallions **21.50**
Filet Medallions and Crab Cake-Served with warm creole remoulade sauce **24.95**
Tchoupitoulas TChicken Fresh 12 oz. double breast of chicken and large shrimp, both skillet-blackened then baked with lobster-cream sauce and mild queso. Plated with crawfish mashed potatoes and fresh mixed vegetables **16.95**
Barbecue Chicken Breast 12 oz. double breast is marinated for 48 hours and broiled with honey tinted barbecue sauce. Served with French fries **11.95**
Chicken Parmesan Fresh 8 oz. skinless breast of chicken is dipped in batter, Italian bread crumbs and Romano cheese then sauteed and topped with mozzarella cheese. Served with fettuccine marinara **14.50**
Mama Manzetti's Chicken 12 oz. double breast broiled and topped with layers of Hormel ham and melted Jack cheese. Served with fettuccine Alfredo **12.95**
Giant BBQ Beef Rib USDA choice aged beef rib prepared with the classic charred exterior--"fall of the bone" tender. **17.95**
Baby Back Ribs Imported Danish baby backs prepared with the classic charred exterior. So tender they can be eaten with a fork. **1 Rack 17.95 2 Racks 23.95**

SEAFOOD

Shrimp Manzetti Shrimp are sauteed with mushrooms, garlic, white wine, real butter and more garlic. Served over Angel hair with Romano cheese, this is a real Italian dish. **17.50**
Broiled Fresh Fish Ask your server for today's variety. Served with your choice of potato or steamed mixed vegetables **MKT.**
Salmon Portobello Large broiled salmon filet topped with sauteed portobello mushrooms. Served with mixed vegetables or potato. **18.95**
Low Country Crab Cakes Pan-sauteed and served with a warm creole remoulade sauce and steamed mixed vegetables or potato **23.95**
Shrimp & Fettuccine Tirreno Capers, tomatoes, scallions, fresh basil and shrimp are sauteed and folded into a shellfish cream sauce. **16.50**
Garlic Crab Claws Blue Crab claws sauteed in butter with fresh garlic and Old Bay Seasoning. Served with bread for dipping **17.50**
Fried Trout Pontchartrain Sauteed crabmeat and sliced almonds poured over golden-fried fresh mountain trout. Served with crawfish mashed potatoes and fresh mixed vegetables **18.95**

PASTA

Penne Con Quattro Formaggi Just say "Four Cheese Pasta." Penne noodles tossed in Romano-cream and baked with mixed imported white cheeses **13.95**
Pad Thai Chopped chicken breast, firecracker shrimp, diced egg, Thai peanut sauce and assorted crunchy vegetables tossed in thick noodles. **16.50**
Lasagna Layers of Italian sausage, marinara, ricotta, mozzarella and Romano cheeses. Topped with more sauce and more mozzarella cheese **14.95**
Penne Del Rey Artichoke hearts, snow peas, fresh mushrooms, red and yellow peppers and squash are sauteed in white wine, garlic and a little butter. Served over penne pasta with Alfredo or marinara sauce and fresh Romano **14.25**
Fettuccine Alfredo or Marinara Large bowl with your choice of cream based or classic tomato sauce. Topped with fresh Romano cheese **10.95**
Tomato & Basil Capellini Olive oil, fresh basil and vine-ripened chopped tomatoes topped with shredded Romano cheese **11.95**
 Add Shrimp for 5.00