

K-PAUL'S SAMPLE LUNCH MENU

Choice of Three (3) Appetizers

K-Paul's Louisiana Kitchen Gumbo

A K-Paul's Masterpiece

K-Paul's Jambalaya

The most Famous Rice Dish in Louisiana Cooking! We start with onions, bell pepper, celery, tasso, sausage, tomatoes, jalapeños, and garlic combined with a rich broth, simmered for hours with just the right amount of rice folded in and served with sauce piquant. C'est Bon!

Fried Green Tomatoes with Shrimp Remoulade

Green tomatoes seasoned and dipped in corn meal batter, deep-fried and layered with shrimp and remoulade sauce

K-Paul's House Salad

Fresh mixed greens with homemade green onion dressing

Choice of Four (4) Entrees

Chicken Tchoupitoulas

Bronzed chicken breast served with a mixture of sautéed mushrooms, ham, tasso, green onions, caramelized onions and fried, diced potatoes served with Bernaise

Blackened Beef Tender with Debris Sauce

Single beef tender seasoned and blackened - served with Debris Sauce

Classic Shrimp Etouffee

The freshest available shrimp combined with browned flour, onions, bell peppers and celery in a rich seafood broth – One of Cajun Country's best historical sauces

Bronzed Louisiana Drum

A Louisiana Gulf White Fish – Fresh from the Gulf waters, to our skillet to your plate!

Choice of Two (2) Desserts

Sweet Potato Pecan Pie with Chantilly Cream

Layers of Louisiana sweet potatoes and pecans soaked in a syrup, served with Chantilly Cream, a luscious whipped cream with Brandy and Grand Marnier

New Orleans Bread Pudding with Hard Sauce

A New Orleans Tradition – French bread soaked in an egg cream and baked with raisins and pecans to make a light and moist dessert - Served with a sauce of creamed butter and sugar with whiskey

****K-Paul's reserves the right to change and or substitute items based upon seasonal availability and freshness of ingredients.***