



# Fall/Winter Dinner Menu

\*Please make your server aware of any food allergies as we cook in the Cajun tradition and all ingredients may not be listed on the menu.

## Starters (EAT starters are meant for sharing)

Blue Cheese and Fig Torte	10	Louisiana Crawfish Boulettes	11	Fried Green Tomato Remoulade	10
Boudin Eggrolls	9	Spicy Deviled Eggs with WJS Bacon	7	WJS Meat and Cheese Board	15

## Soups 6/11

Chicken and Andouille Gumbo	Butterbeans with Shrimp	Gazpacho of the Day
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## Salads

Caesar	3/9	Wedge	10	Garden	3/9
Smoked Chicken Salad: Boiled Eggs, Avocado, WJS Bacon, Blue Cheese, Mixed Greens, Blue Cheese Dressing					16
Shrimp Remoulade Wedge: Iceberg Wedge, Housemade Remoulade, Boiled Gulf Shrimp, Tomato & Red Onions					16
Watermelon Salad: Tomato, Fresh Corn, Feta, Red Onion, Arugula, Smoked Poblano Vinegar, Olive Oil					15

\*Add Grilled Chicken Breast or Grilled Shrimp 9

## Sandwiches (All sandwiches are \$16 and served with choice of one side or soup or salad)

Blackened Mississippi Delta Catfish	The Burger	Fried Shrimp Poboy
Black Eyed Pea Veggie Burger (contains Pecans)	FGT WJ's BLT	Chicken Sandwich (grilled or fried)

\*Additional toppings: Cheddar, Blue, Swiss, Mozzarella, Brie, WJ's Bacon, Mushrooms, Onions 1 each

## The Trio

Cup of gumbo, cup of butterbeans with shrimp, one roasted stuffed pepper, and rice	18
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## Mains (served with a side Caesar)

New Orleans Barbeque Style Gulf Shrimp with Leidenheimer French bread	25
Wayne Jacob's Smoked Ribs with your choice of side	25
Pan Fried Flounder with Lemon Parsley Sauce with seasonal vegetables	28
Black Iron Skillet Filet Mignon with herb compound butter and garlic smashed potatoes	34

## Dinners (All dinners are \$21 served with choice of one side)

Roasted Stuffed Bell Peppers (Beef and Shrimp)	Chicken Fried Chicken	Mississippi Delta Fried Catfish
Louisiana Crab and Gulf Shrimp Fettuccine	Blackened Catfish with Grilled Asparagus	

## Three Course Prix-Fixe

Smaller version of any starter/soup/gumbo/or side salad, one Dinner option with a side, and bread pudding or pie	28
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## Sides 5

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Baked Macaroni and Cheese	Garlic Smashed Potatoes	Mustard Greens	Fried Green Tomatoes
Butterbeans with Shrimp	Fresh Cut French Fries	Seasonal Vegetables	

## House Made Desserts 6

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Your server will be happy to let you know the desserts of the day

## Drinks

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Coffee or Teas	3	Coca-Cola Products	3	Juice (OJ or Cranberry)	3/glass or 9/carafe
Pellegrino	5	Milk or V8	3	Iced Tea	3

**\*There is a \$10 corkage on each outside bottle of wine or six-pack of beer.**

**\*For parties of 6 or more, an 18% gratuity will be automatically included.**

**\*Please check out our new deli case fully stocked with handmade Wayne Jacob's Smokehouse products for all of your traditional Cajun smoked meats and snacks.**

*At EAT, we make local dishes with locally sourced ingredients. As farm fresh items are seasonally available, our menu changes accordingly. We only use Louisiana and Gulf seafood, and we use seasonal produce whenever possible to help support the fishing and farming ways of life that are integral to our culture. Every day we strive to create a friendly and comfortable environment that welcomes visitors and appreciates locals including featuring local artists on our walls.*

Please visit our sibling restaurant Wayne Jacob's Smokehouse for the best Andouille, Tasso, and smoked meats in the area. 769 W. 5<sup>th</sup> Street LaPlace, LA 70068. 985-652-9990. Or order online at : [www.wjsmokehouse.com](http://www.wjsmokehouse.com)