

Red River Grill

• Fine Dining On The Courthouse Square •

MENU

appetizers

- Good-O-Oysters** - *crispy oysters with sweet chili dipping sauce* 11
Oyster Rockefeller - *classic style with spinach and pernod* 11
Oyster Bienville - *topped with shrimp and mushrooms* 11
Oyster Orleans - *topped with tasso, tomato, parmesan & romano cheese* 11
Trio - *two each of Rockefeller, Bienville, and Orleans* 11
Oysters on the Half-Shell - 1/2 dozen 9 1 dozen 12
Charbroiled Oysters - 1/2 dozen 11 1 dozen 17
Spicy Crawfish Rolls - *with red pepper chipolte sauce* 8
Smoked Chicken, Duck & Andouille Gumbo - *served with steamy hot rice* Cup 4 Bowl 7
Soup of the Day (*ask server*) Cup 4 Bowl 7
BBQ Shrimp - *with parsley parmesan toast* 9
Fried Green Tomato - *with shrimp and white remoulade sauce* 9
Duck Tenders - *with honey mustard BBQ sauce* 5
Louisiana Crab Cake - *with Creole mayonnaise* 6
Blackened Tuna Sashimi - *with ginger cream sauce* 10

Eat oysters at your own risk, oysters may contain pearls and or pieces of shell. There may be a risk associated with consuming raw shellfish. If you suffer from chronic illness or immune disorders, oysters should be eaten fully cooked.

entrees

(served with salad and vegetable)

- Roasted Portabello Mushroom** - *with goat cheese and crawfish* 17
Crawfish Fettucini 15
Fried Shrimp 18
Louisiana Crab Cakes - *two Louisiana crab cakes with crawfish* 18
New Orleans BBQ Shrimp - *no shells, no mess* 22
Fish Dupuy - *crawfish, shrimp, mushrooms and artichokes* 22
Fish Pontchartrain - *shrimp and lump crabmeat with white wine sauce* 24
Redfish Avoyelles - *pecan crusted and topped with crawfish, tasso and mushrooms in a spicy cream sauce* 23
Grilled Tuna - *topped with mango and black bean salsa* 21
Pecan Crusted Soft Shell Crab - *with lump crabmeat and Creole Bearnaise* 22
Grilled Lemonfish - *topped with crabmeat and Garlic Beurre Blanc sauce* 22
Lamb Chops - *grilled, topped with mint and cognac demi glace* 24
Roasted Duckling - *half of duckling with grand marnier orange sauce* 19
Pork Tenderloin - *grilled, topped with blackberry and chiopolte demiglace* 22
Elk Tenderloin - *stuffed with goat cheese and topped with mushroom salmis over red chili onion rings* 34
8 oz. Filet - *dry aged* 33
12 oz Filet - *dry aged* 39
16oz. Ribeye - *USDA Prime* 30
12 oz. New York Strip - *USDA Prime* 26
add crawfish sauce 6 add lump crabmeat 9 add soft shell crab 6
add Sciciliano (mushrooms & cheese) 6 add cognac & green peppercorn sauce 4

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continued from previous page...

TONIGHT'S SPECIALS

appetizers

Crab Claws - 1/2 pound, broiled 15

entrees

Speckled Trout - pan sauteed, topped with pecan butter meuniere 19 add crabmeat 6 add shrimp 3

Grilled Amberjack - topped with soft shell crab, blackened sea scallops and creole bearnaise sauce 23

desserts

White Chocolate Bread Pudding - served with white chocolate and raspberry sauce 5

6 Dollar Chocolate Dessert - molten center chocolate cake with chocolate ice cream, raspberry and chocolate sauce 6

White Chocolate Mousse - on all-almond shell topped with raspberry sauce 6

Key Lime Pie - a traditional preparation 6

Crème Brûlée 6

coffee drinks

Irish Cream Coffee - baileys irish cream and coffee topped with whipped cream 6

Mexican Coffee - sauza gold tequila, coffee liqueur, and coffee topped with whipped cream 6

Spanish Coffee - tia maria, light rum, and coffee topped with whipped cream 6

Irish Coffee - tullamore dew, coffee liqueur and coffee 6

A wine list and full bar list are available upon request. 18% gratuity added to parties of 6 or more



Serving Dinner Tuesday - Saturday 5:00 pm - until Reservations recommended tel: 318/253-5252
313 North Washington Street Marksville, LA www.RedRiverGrill.org