

# BRUNCH

SATURDAY & SUNDAY

BAYOU OMELET 10.

CHOICE OF THREE FILLINGS:

TASSO, ANDOUILLE, HAM, BACON, CRAWFISH TAILS, SPINACH,  
SCALLIONS, MUSHROOMS OR CHEESE.

(YOU MAY PICK 3 ITEMS FOR YOUR OMELET.

ADDITIONAL ITEMS 1.00 EACH)

POACHED EGGS DELTA 11.

TWO EGGS OVER A SOUTHERN BUTTER BISCUIT  
WITH SAUTÉED SPINACH, RED ONIONS AND CHORON SAUCE.

WAFFLES 8.

BLUEBERRY OR PLAIN WAFFLES WITH RASPBERRY BUTTER  
AND COUNTRY SYRUP.

MAGNOLIA'S DECADENCE 10.

POTATO CAKE STUFFED WITH 2 EGGS, ONION,  
CHEDDAR SCALLIONS AND BACON.

BISCUITS & GRAVY 5.

SOUTHERN BUTTER BISCUITS, BOWL OF GRITS  
AND ANDOUILLE SAUSAGE GRAVY.

FRENCH QUARTER TOAST 9.

WITH PEARS, STRAWBERRIES AND COUNTRY SYRUP.

## HOT GUMBO

CHICKEN & ANDOUILLE

CUP 5. BOWL 9.

SEAFOOD

CUP 6. BOWL 11.

## SALAD

ELIZABETH'S SPINACH SALAD 15.

WITH SAUTÉED CHICKEN AND SHRIMP IN A GARLIC SAFFRON SAUCE.

## ENTRÉES

CHICKEN TCHOUPITOULAS 10.

HALF BONELESS CHICKEN ROLLED AND BAKED, SERVED  
WITH SMOTHERED POTATOES AND BEARNAISE SAUCE.

CHICKEN FRIED STEAK 11.

WITH POTATO, VEGETABLE AND ONION GRAVY.

CHICKEN CREOLE 10.

HOLY TRINITY TOMATO SAUCE, SERVED WITH RICE.

BLACKENED LOUISIANA CATFISH 14.

WITH JALAPENO MASHED POTATOES AND VEGETABLE.

MONDAY RED BEANS & RICE 10.

RED BEANS WITH ANDOUILLE SAUSAGE,  
TOPPED WITH A FRIED CHICKEN BREAST.

JAMBALAYA 16.

SERVED SPICY WITH CHICKEN AND ANDOUILLE SAUSAGE.

## LUNCH

SOUP & SALAD 8.95

SERVED WITH OUR DELTA DRESSING (GUMBO ADD 1.00)

SOUP & PO'BOY 10.95

WITH FRENCH FRIES OR SWEET POTATO FRIES

GUMBO ADD 1.00 OYSTER BOY ADD 1.00

RED BEANS & RICE 10.00

WITH ANDOUILLE SAUSAGE, TOPPED

WITH A FRIED CHICKEN BREAST

BAYOU BURGER 10.00

10 OZS. SERVED WITH FRENCH FRIES

DEEP FRIED CATFISH 13.00

SERVED WITH COLE SLAW

BLACKENED CATFISH 14.00

SERVED WITH MASHED POTATOES AND VEGETABLE

BLACKENED CHICKEN SALAD 10.00

WITH CUCUMBER DRESSING

DELTA'S LOUISIANA CREOLE

CHICKEN 10.00 SHRIMP 13.00

SERVED WITH RICE

CHICKEN FRIED STEAK 11.00

SERVED WITH MASHED POTATOES, VEGETABLE AND ONION GRAVY

TURKEY BURGER 10.00

*Dinner Selections Available at Lunch*



TAKE OUT &  
DELIVERY  
\$10 MINIMUM

TAKE OUT  
& DELIVERY



GRILL

700 NINTH AVENUE  
CORNER OF 48TH STREET  
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## APPETIZERS

FRIED OKRA	6.
SERVED WITH A CREOLE MUSTARD DIPPING SAUCE	
FRIED CHEESE GRITS	7.
SMOTHERED IN CHICKEN CREOLE	
STICKY CHICKEN	8.
TENDER WHITE CHICKEN BATTERED IN ALMONDS & COCONUT, SMOTHERED IN A ZESTY MARMALADE	
FRIED GREEN TOMATOES	9.
WITH DICED CHICKEN AND SHITAKE MUSHROOMS IN A BLACK PEPPER CREAM SAUCE	
CRAWFISH POPCORN	9.
SERVED WITH REMOULADE SAUCE	
CRAWFISH PIE	9.
ALLIGATOR AND SMOKED PORK SAUSAGE	10.
SERVED WITH A CREOLE MUSTARD DIPPING SAUCE	
OYSTERS ROCKEFELLER	10.
THE DELTA CRAB CAKE	14.
SERVED WITH CARAMELIZED APPLE AND ONION TARTAR SAUCE	
JAMBALAYA WONTONS	8.
SERVED WITH A CHIPOTLE SAUCE	



## PO'BOYS

DRESSED WITH LETTUCE, TOMATO,  
PICKLES AND MAYO.

BBQ PULLED PORK	10.
BBQ CHICKEN	10.
MUSTARD BATTERED CATFISH	11.
POPCORN CRAWFISH	12.
DEEP FRIED SHRIMP	11.
BATTER FRIED OYSTERS	13.
1/2 OYSTER 1/2 SHRIMP	14.
BIG BAYOU BURGER	10.
MUFFULETTA 11. LARGE	18.
ROUND ITALIAN LOAF STUFFED WITH HAM, MORTADELLA, SALAMI, PROVOLONE CHEESE & AN OLIVE VEGETABLE RELISH	



GREGORY TATIS, CHEF  
IGNACIO CASTILLO, SOUS CHEF



## SIDES

RED BEANS & RICE	5.
WITH SMOKED PORK ANDOUILLE SAUSAGE	
RANDALL'S MACARONI & CHEESE	6.
FRIED SWEET POTATOES	4.
RED & GREEN COLE SLAW	3.
HUSHPUPIES	5.
DIRTY RICE	5.



## HOT GUMBO

"A LOUISIANA TRADITION"

SEAFOOD CUP	6.	BOWL	11.
CHICKEN & SMOKED PORK ANDOUILLE CUP	5.	BOWL	9.
SOUP OF THE DAY P/A			

## SALADS

HOUSE SALAD	5.
HEARTS OF ROMAINE	8.
WITH HEARTS OF PALM, RED ONION AND CHOICE OF DRESSING.	
BOSTON SALAD	8.
WITH WALNUTS AND HEARTS OF PALM WITH SESAME GINGER DRESSING.	
DUCK LADY SALAD	12.
PEPPER CRUSTED DUCK BREAST SERVED RARE OVER FRESH GREENS WITH A RASPBERRY SAUCE.	
SHRIMP REMOULADE	12.
SAUTEED GULF SHRIMP OVER A BED OF GREENS WITH A HORSE RADISH SAUCE.	
BLACKENED CHICKEN	10.
OVER FRESH GREENS WITH CUCUMBER DRESSING.	
BLACKENED TOFU	9.
SHITAKE MUSHROOM & COUSCOUS.	



## ENTRÉES

JAMBALAYA	SERVED SPICY WITH CHICKEN AND SMOKED PORK ANDOUILLE SAUSAGE	17.
DELTA FRIED OR BBQ CHICKEN	HALF CHICKEN, TENDER AND JUICY, WITH CANDIED YAMS AND COLLARDS	16.
CHICKEN FRIED STEAK	WITH MASHED POTATOES, VEGETABLES AND ONION GRAVY	17.
LENORE'S CHICKEN	THINLY POUNDED CHICKEN BREAST STUFFED WITH SMOKED PORK ANDOUILLE SAUSAGE DRESSING AND CHEESE HOLLANDAISE	17.
PORK CHOPS ETOUFFEE	WITH CORNBREAD STUFFING. (ALLOW 20 MINS)	19.
BBQ ST. LOUIS RIBS	SLOW COOKED AND DRAPED WITH THE CHEF'S SECRET SAUCE	18.
BLACKENED 8 OZ. FILET MIGNON	GARLIC MASHED POTATOES AND BROWN GARLIC BUTTER SAUCE	24.
CATFISH LAFFITE	BLACKENED WITH CAJUN SUCCOTASH, ANDOUILLE AND CRAWFISH IN A LIGHT CREAM SAUCE	20.
SHRIMP CREOLE	SWEET GULF SHRIMP SAUTEED IN A HOLY TRINITY RED SAUCE	20.
CEDAR ROASTED ATLANTIC SALMON	ROASTED ON A CEDAR PLANK WITH ROSEMARY BLACK PEPPER SAUCE AND GLAZED APPLES	18.
CRAWFISH ETOUFFEE	SAUTEED IN A SEAFOOD BASED ROUX P/A	
SHRIMP ETOUFFEE		20.
FLOUNDER	PAN FRIED WITH CORNBREAD STUFFING IN A CRAWFISH BUTTER SAUCE	19.
BLACKENED YELLOWFIN TUNA	SERVED WITH A CHEESE GRITS CAKE AND PORTOBELLO MUSHROOMS IN A PERNOUD SAUCE	20.

## VEGETARIAN

RAVIOLI	14.
STUFFED WITH SPINACH AND RICOTTA IN A LIGHT TOMATO BASIL SAUCE	
STUFFED PINEAPPLE	14.
HALF PINEAPPLE STUFFED WITH STIR-FRIED VEGETABLES	
VEGGIE WRAP	14.
SAUTEED VEGETABLES IN SPINACH AND TOMATO TORTILLA OVER AVOCADO SAUCE	