

Sunday Brunch

Beau Chêne Country Club

SOUP | SALAD

Chef's Craft Soup	8
Turtle Soup	8
Caesar Salad small 7 large 9	
blackened shrimp or grilled chicken +6	
Ahi tuna, or black skillet catch +9	
Wedge Salad	11
baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze.	
blackened shrimp or grilled chicken +6	
Ahi tuna, or black skillet catch +9	
Chicken or Shrimp Caprese	16
fresh mozzarella, tomato, avocado, yellow tomato vinaigrette	
Ahi tuna or black skillet catch +3	

BITES

Crawfish Cronuts (6)	15
croissant beignets, Creole Monica sauce, fresh herbs	
Louisiana Cronuts (6)	12
croissant beignets, local honey, pecan praline dust	
Crispy Brussel Sprouts	16
grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly	

ENTREES

The Classic	The Benedict	The Pacific
two eggs, grits, fried potatoes, bacon, sausage – no substitutions	grilled ham, poached eggs, toasted English muffin, Hollandaise sauce, fried potatoes	grilled salmon, two eggs, dill Hollandaise, fried potatoes
12	15	17
The Big Easy	Baby Back Ribs (Half Rack)	The Cali
Creole grillades and grits, two eggs	Korean barbeque, red slaw, fresh carrots and herbs, steamed jasmine rice	Belgian waffle, hand-battered chicken tenders, maple butter, two eggs
15	18	15
The Club Fit		Hand Battered Chicken Tenders
egg white omelet, market veggies, feta, arugula, charbroiled tomatoes		grilled garlic toast, "the sauce"
13		13

SANDWICHES

BLAT	Beau Chêne Burger
bacon, lettuce, avocado, tomato, toasted wheat berry bread	½ lb. fresh Angus, dressed on grilled brioche with choice of cheese
11	14

DRINKS

Coffee	2.50
Iced Coffee	4
Chocolate Milk	4
Juice / Milk	3.50

COCKTAILS

Bottomless Mimosa	10
Bloody Mary	8
Beau Chene Coffee	10
Brandy Milk Punch	8
Draft Beer	4

Hosie Bourgeois, Executive Chef | Danielourgault, Sous Chef
Please notify your server of any dietary restrictions