

APPETIZERS

Fried Green Tomatoes with Lump Crabmeat

*Green Tomatoes topped with Louisiana Jumbo Lump Crabmeat
and a Lemon Dill Meunière Sauce*
\$15.95

Smoked Duck Quesadillas

*House Smoked Hudson Valley Duck Breast with Goat & Provolone
Cheese served with a Tomato Mango Chutney*
\$12.95 (serves 2)

Fried Calamari

Fresh Calamari, lightly fried, served with a Lemon Garlic Aioli Sauce
\$8.95

Jumbo Shrimp Remoulade Martini

*Fresh Jumbo Boiled Gulf Shrimp Martini with
Chef's Remoulade Sauce*
\$9.95

SOUPS

Louisiana Seafood Gumbo Lump Crabmeat & Brie Soup du Jour

Cup: \$5.95 Bowl: \$8.95

SALADS

Spinach

*Fresh Baby Spinach, Toasted Bergeron Pecans, Grape Tomatoes,
Apple Slices, and Feta Cheese tossed with our Homemade Balsamic Vinaigrette*
\$7.95

Bleu Wedge

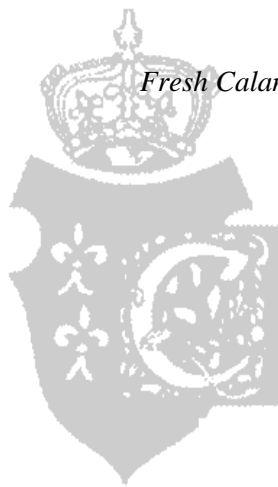
Wedge of Iceberg Lettuce with Maytag Bleu Cheese Dressing, Sliced Red Grapes, and Crisp Bacon
\$4.95

Caesar Salad

*Crisp Romaine Lettuce, Parmesan Cheese, and Garlic Croutons lightly
tossed in Camelot's Traditional Caesar Dressing*
\$4.95

Sensation Salad

Fresh Mixed Greens tossed in our Homemade Sensation Dressing garnished with Mozzarella Cheese
\$4.95



Camelot Club

Fresh Fish & Seafood

Zydeco Salmon

Grilled Fresh Atlantic Salmon with a Steen's Cane Syrup Glaze and Candied Louisiana Crawfish Tails set on a Smoked Roma Tomato Sauce
\$19.95

Salmon Roulade

Pan Seared Roulade of Salmon with a Gingered Tomato Relish set on a bed of Sautéed Spinach
\$18.95

Blackened Lemonfish

Fresh Lemonfish, Blackened, and topped with Louisiana Crawfish Creole
\$21.95

Seafood Stuffed Soft Shell Crab

Fried Soft Shell Crab Stuffed with Shrimp and Crawfish Dressing topped with a Honey Chipotle Hollandaise Sauce
\$18.95

Sea Scallops

Grilled Jumbo Sea Scallops set in an Orange Vanilla Cream Reduction
\$26.95

Bergeron Pecan Dusted Redfish

Fresh Redfish dusted with Bergeron Pecans and finished with a Louisiana Strawberry Beurre Blanc
\$21.95

Amandine

Pan-sautéed Fresh Fish of the Day with Toasted Almonds and Sauce Amandine
\$19.95

Meunière

Pan-sautéed Fresh Fish of the Day with Louisiana Jumbo Lump Crabmeat, Button Mushrooms, and Green Onion Meunière
\$26.95

Sesame Yellowfin Tuna

Pan Seared Sesame Encrusted Yellowfin Tuna with a Raspberry Coconut Curry
\$26.95

Pork & Poultry

Pork Tenderloin

Grilled Pork Tenderloin Medallions with Blackened Crawfish Tails and a Creole Tomato Sauce
\$21.95

Caribbean Jerk Chicken

Jerk seasoned Chicken Breast, grilled, then set on Tomato Mango Chutney
\$14.95

Duck Framboise

Pan-seared Boneless Breast of Hudson Valley Duckling with a Raspberry Sesame Glaze
\$24.95

Beef & Lamb

Rack of Lamb

Pan Seared 6 Bone Rack of Lamb with a Cranberry Mint Compote
\$29.95

Napoleon Tenderloin

Three 2oz. Medallions of Prime Beef Tenderloin layered with Roasted Bell Peppers and topped with a Roquefort Demi Glace
\$28.95

Grilled Filet Mignon

8 oz. Prime Filet Mignon topped your choice of a Portabella Mushroom Demi-glace or Béarnaise
\$28.95