

## 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 battered & 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 & Salads

### Louisiana Seafood Gumbo Lump Crabmeat & Brie Soup du Jour

*Cup: \$5.95 Bowl: \$8.95*

### 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 tossed in Camelot's Traditional Caesar Dressing*  
Side \$2.95 Entrée \$4.95

### Sensation Salad

*Fresh Mixed Greens and Mozzarella Cheese tossed in our Homemade Sensation Dressing*  
Side \$2.95 Entrée \$4.95

## Entrée Salads

### Creole Salmon Niçoise Salad

*Blackened Salmon, Cajun Boiled New Potatoes, Kalamata Olives, Hard Boiled Eggs set on a bed of Fresh Spinach with a Creole Mustard Vinaigrette*  
\$16.95

### Caesar, Bleu Wedge or Sensation Salad

*With Grilled Chicken or Fried Crawfish Tails*  
\$12.95  
*With Grilled Shrimp, Pan-seared Salmon or Blackened Tuna*  
\$13.95

### Spinach

*Fresh Baby Spinach, Toasted Bergeron Pecans, Grape Tomatoes, Apple Slices, and Feta Cheese tossed with our Homemade Balsamic Vinaigrette*  
\$7.95  
*With Grilled Chicken or Fried Crawfish Tails*  
\$15.95  
*With Grilled Shrimp, Pan-seared Salmon or Blackened Tuna*  
\$16.95

## Sandwiches

*All Sandwiches served with Steak Fries.*

### Camelot Club

*Fresh Roasted Turkey, Honey Ham and Smoked Bacon layered with American & Swiss Cheese. Dressed with Lettuce, Tomato, & Mayonnaise. Available on White or Wheat Bread.*

\$8.95

### Capitol Burger

*Fresh Ground Angus Beef dressed with Lettuce & Tomato on a lightly toasted Sourdough Bun. Swiss or American Cheese added upon request.*

\$8.95

### Soft Shell Crab Croissant

*Fried Jumbo Soft Shell Crab, Homemade Remoulade, Crisp Iceberg Lettuce, Yellow Beefsteak Tomato on a toasted, buttery Croissant*

\$10.95

### Seafood Poboy

*Fried Louisiana Crawfish Tails or Jumbo Gulf Shrimp on toasted French Bread, dressed with Lettuce, Tomato, and Tartar Sauce*

\$10.95

## Fresh Fish & Seafood

### Amandine

*Pan-sautéed Fresh Fish of the Day with Toasted Almonds and Sauce Amandine*

\$16.95

### 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*

\$16.95

### Bergeron Pecan Dusted Redfish

*Fresh Redfish dusted with Bergeron Pecans and finished with a Louisiana Strawberry Beurre Blanc*

\$19.95

### Sea Scallops

*Grilled Jumbo Sea Scallops set in an Orange Vanilla Cream Reduction*

\$19.95

### Meunière

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

\$23.95

### Salmon Roulade

*Pan Seared Roulade of Salmon with a Gingered Tomato Relish set on a bed of Sautéed Spinach*

\$14.95

## Pork & Poultry

### Pork Tenderloin

*Grilled Pork Tenderloin Medallions with Blackened Crawfish Tails and a Creole Tomato Sauce*

\$12.95

### Caribbean Jerk Chicken

*Jerk seasoned Chicken Breast, grilled, then set on Tomato Mango Chutney*

\$14.95

### Duck Framboise

*Pan-seared Bone-in Breast of Hudson Valley Duckling with a Raspberry Sesame Glaze*

\$18.95

## Beef & Lamb

### Grilled Filet Mignon

*6 oz. Prime Filet Mignon topped with your choice of a Portabella Mushroom Demi-glaze or Béarnaise Sauce*

\$22.95

### Rack of Lamb

*Pan Seared 4 Bone Rack of Lamb with a Cranberry Mint Compote*

\$17.95