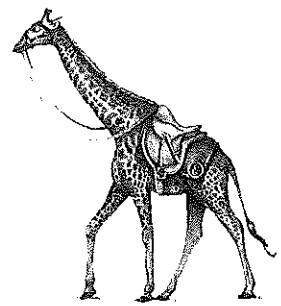


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SPOTTED HORSE
TAVERN & DINING PARLORSM



SHAREABLES

- Voodoo Shrimp** (Imported Seafood) \$12
Crisp fried shrimp tossed in a spicy Asian aioli and served over a bed of leafy greens
- Crab Cakes** \$16
Jumbo lump Louisiana style crab cakes served with a chipotle aioli
- Pickles, Peppers, & Chips** \$10
Crispy golden fried pickles, peppers, and chips served with a side of jalapeno ranch dressing
- Seafood Nachos** (Imported Seafood) \$16
Corn tortilla chips loaded with pepper jack cream sauce, sautéed shrimp, crawfish and crab, shredded cheddar cheese, jalapeno sour cream and cilantro
- Blackened Crawfish Queso** \$12
(Imported Seafood)
Our signature crawfish queso served with freshly fried tortilla chips

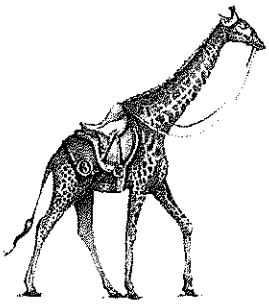
SOUPS AND SALADS

- Chicken and Sausage Gumbo** \$8
Traditional Louisiana gumbo loaded with chicken and sausage, served with white rice
- Snow Crab Salad** \$14
A creamy snow crab salad served over a bed of mixed greens with cucumbers, tomatoes, and toast points
- House Salad** \$8
Spring mix, lettuce, tomato, cucumber, and onion
- Caesar Salad** \$9
Crisp romaine hearts tossed with creamy Caesar dressing, shredded parmesan cheese, and herb croutons
- Add Chicken** \$5
Add Shrimp (Imported Seafood) \$6

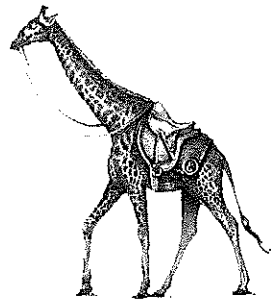
BURGERS AND SANDWICHES

Burgers come with lettuce, tomato, pickle, onion, and a choice of side

- Tavern Burger** \$12
8oz all beef patty on a toasted brioche bun with your choice of cheese
- Bacon Cheeseburger** \$14
8oz all beef patty on a toasted brioche bun topped with applewood smoked bacon, choice of cheese, onion rings, and BBQ sauce
- Crab Cake Sandwich** \$13
4 oz jumbo lump crab cake on a toasted brioche bun with chipotle aioli, mixed greens, and tomato.



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ENTREES

Grilled Salmon	\$23
8oz Atlantic salmon grilled and served over a bed of sautéed spinach, finished with lemon butter cream sauce, and your choice of side	
Chicken Florentine	\$18
Panko crusted chicken breast topped with fresh spinach alfredo and melted mozzarella cheese, served with garlic mashed potatoes and your choice of side	
Blackened Red Fish Pontchartrain	\$19
Blackened red fish topped with a crawfish Pontchartrain sauce, served over homemade rice dressing with your choice of side	
Fish and Shrimp Platter (Imported Seafood)	\$23
Crispy fried catfish and shrimp, served with French fries, house made coleslaw, cocktail sauce, and tartar sauce	
8oz Filet Mignon	\$33
Center cut Filet, chargrilled and served with your choice of two sides	
14oz Ribeye	\$36
Hand-cut Ribeye, char-grilled and served with your choice of two sides	

SIDES \$5

- French Fries
- Onion Rings
- Loaded Mash Potatoes
- Asparagus
- Rice Dressing
- Fresh Fried Potato Chips

DESSERTS \$6

- Old Fashion Bread Pudding
With whiskey sauce
- Skillet Chocolate Chip Cookie
With vanilla bean ice cream
- House Made Key Lime Cheesecake
With fresh whipped cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.