

Appetizers

- Crab Cake** \$11
Seasoned jumbo lump crabmeat, panko crusted, remoulade sauce.
- Fried Artichoke Hearts** \$8
Italian breaded artichoke hearts with pecorino romano and house made marinara.
- North La. Meat Pie** \$7
Natchitoches style seasoned beef folded in a crispy hand made dough.
- Crabmeat Au Gratin** \$12
Jumbo lump crabmeat in bechamel with mozzarella, romano and cheddar cheese.
- Stuffed Mushrooms** \$7
Mushroom caps and crabmeat dressing, topped with a lemon beurre blanc.
- BBQ Shrimp** \$12
Head-on Gulf shrimp sauteed in a buttery blend of seasonings.
- Onion Rings** \$6
Hand sliced and battered colossal onion rings.
- Oysters on the Half Shell**
Freshly Shucked Raw
Half Dozen \$6
Dozen \$12
- Charbroiled
Half Dozen \$9
Dozen \$18

Consumer Advisory: There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

Soups

- Turtle Soup** \$7
Slow simmered Red Maple favorite.
- Seafood Gumbo** \$6
Shrimp, crab and okra.
- Soup of the Day** \$6
Chef's daily creation.

Salads

- Seared Tuna Salad** \$14
Yellowfin tuna over mixed greens, heirloom tomato and wasabi avocado drizzle.
- Crispy Chicken Salad** \$12
Crispy chicken strips, mixed greens, tomato, avocado, bacon, cheddar cheese, croutons and honey mustard dressing.
- Chopped Shrimp Salad** \$15
Mixed greens, heart of palm, tomato, boiled shrimp, bacon, green olives and egg, chopped and tossed in blue cheese dressing, topped with thin crispy onion rings.
- Caprese Salad** \$8
Fresh mozzarella, heirloom tomatoes, fresh basil leaves, balsamic glaze and extra virgin olive oil.
- Shrimp Remoulade** \$11
Boiled Louisiana shrimp on shredded lettuce, remoulade sauce and deviled egg.
- The Wedge** \$8
Iceberg wedge, blue cheese dressing, blue cheese crumbles, bacon pieces and tomato.
- Caesar Salad** \$7
Romaine lettuce tossed with pecorino romano, house made caesar and croutons.
- House Salad** \$6
Mixed greens, tomato, cucumber, croutons, choice of dressing.

(Steen's Cane Vinaigrette, Remoulade, Honey Mustard, French, Caesar, Blue Cheese, Buttermilk, Italian)

(add chicken.....\$ 5 add shrimp or oysters.....\$ 7)



The Red Maple

Since 1963

Entrees



Steaks

Veal Oscar \$24

Paneed white veal, jumbo lump crabmeat, lemon buerre blanc and asparagus.

Crawfish Etouffee \$18

Louisiana crawfish tails smothered in fresh herbs over steamed rice.

Salmon Lafayette \$19

Andouille and horseradish crusted salmon, green onion puree, asparagus.

Chicken Parmesan \$17

Italian breaded chicken breast, melted mozzarella, linguine and house made marinara. (substitute veal for \$3)

Gulf Fish Pontchartrain \$26

Fresh Gulf fish, grilled, topped with crabmeat and sherry mushroom sauce, green beans.

Smoked Pork Chop \$24

House cured and smoked bone-in chop, fig glaze, mashed sweet potatoes, green beans.

Lemon Chicken \$17

Roasted half chicken over linguine with lemon caper sauce.

Soft Shell Crab \$25

Chef's Preparation

Shrimp or Oyster Platter \$18

Large Louisiana shrimp or Oysters perfectly battered, with fresh cut fries.

For over 50 years The Red Maple has made its name serving premium quality Steaks.

8 oz Filet Mignon \$29

Center Cut, the most tender steak.

12 oz Rib-eye \$24

Certified Angus, well marbled and flavorful.

18 oz Rib-eye \$29

Certified Angus, well marbled and flavorful.

14 oz New York Strip \$32

USDA Prime, the steak lovers cut.

Steaks include choice of a side.

Add-Ons

Blue Cheese Crumbles \$3

Sauteed Mushrooms \$3

Sauteed Onions \$2

Jumbo Lump Crabmeat \$6

Shrimp (grilled, boiled or fried) \$7

Steak Sides

Fresh cut fries

Lyonnaise potatos

Sweet potato casserole

Baked potato

Creamed spinach

Baked sweet potato

Asparagus

Green Beans

18% Gratuity will be added to parties of 6 or more. 20% Gratuity will be added to any separate checks.

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