

Jubans's Easter Sunday

April 5, 2015



To Begin

Gulf Crab Cakes 18

Louisiana lump crab with maque choux, citrus beurre blanc

Shrimp Cocktail 12

wild-caught Gulf shrimp, horseradish cocktail sauce, pickled okra and shallots, radish sprouts

Oyster Carousel (three) 7 (six) 14

~ baked Gulf oysters prepared three ways: classic Rockefeller, Bienville, and our own Maxwell with jalapeño cocktail sauce and mozzarella cheese

(add lunch size house sensation salad \$4)

Soup

Chicken, Duck, & Andouille Gumbo ~ cup 7 bowl 10

Tomato Basil ~ cup 7 bowl 10

Entrée

(served with lunch size house sensation salad)

Eggs Louie 21

jumbo lump crab cake, sautéed spinach, two poached eggs, brioche toast, sautéed lump crabmeat, béarnaise

Shrimp & Grits 19

Gulf shrimp broiled in New Orleans style barbeque cream butter sauce, roasted garlic goat cheese grits

Atlantic Salmon 22

pan-seared with wilted spinach-fennel soubise, Satsuma vin

The Adrian 32

pan sautéed fillet of redfish, lump crabmeat, mushrooms, scallions, Creole meuniere, asparagus

Hallelujah Crab 26

crispy flash fried soft shelled crab stuffed with a mélange of Louisiana crawfish tails, shrimp, and crabmeat topped with Creolaise sauce, pecan rice, asparagus

Chicken Rockefeller 19

Trinity seasoned spinach and Herbsaint stuffed chicken breast over pecan rice, topped with beurre blanc, asparagus

Brisket & Grillades 22

braised beef brisket served over roasted garlic goat cheese grits with a rich roux based tomato gravy, asparagus

Filet Juban 36

8oz center-cut prime beef tenderloin broiled to perfection, roasted garlic goat cheese grits, asparagus

We proudly serve Louisiana seafood and locally grown produce from Louisiana farmers.

Executive Chef: Joey Daigle

Executive Sous Chef: Mark MacKenzie

Sous Chef: Jonathan Jones