

# Cypress Bend Dining Room

## Dinner Menu

### SOUP

#### **Gumbo - Chicken & Andouille Sausage | Seafood**

A Louisiana Staple of Trinity, peppers, onions and celery combined with a slowly simmered chocolate colored roux. Served with white rice. **\$7**

#### **French Onion**

Sautéed onions, thyme and cracked black pepper, with a hint of sherry in a rich beef broth, baked in an oven topped with crouton and swiss cheese. **\$6**

#### **Soup Du Jour \$6**

### SMALL BITES

#### **Ceviche**

Atlantic Salmon marinated in fresh lime juice. Served with avocado and tear drop tomato relish with toast points. **\$13**

#### **Jumbo Shrimp Cocktail**

Four jumbo gulf shrimp with Cajun magic and house made cocktail sauce. **\$11**

#### **Cypress Trio Sampler**

Two mini Natchitoches meat pies, 2 Crab Meat Stuffed Shrimp and 2 Boudin Balls. Served with a house made remoulade sauce. **\$13**

#### **Jumbo Lump Crab Cake**

Served with a creole mustard mayonnaise. **\$13**

### SALADS

#### **Salad Bar**

Available designated service times. **\$10**

#### **The Chef**

Tossed greens, ham, turkey, cheddar, swiss, tomato, hardboiled eggs and choice of dressing. **\$10**

#### **The Classic Wedge**

A quarter head of fresh iceberg lettuce garnished with diced tomato, chopped smoky bacon and blue cheese crumbles served with your choice of dressing. **\$9**

#### **Cypress Spinach Salad**

Baby spinach, feta cheese, red onion, bacon crumbles, and a boiled egg served with hot bacon dressing. **\$10**

#### **Caesar Salad**

Crisp romaine, croutons, pecorino Romano cheese, fried okra & house made dressing. **\$7**

*(Add Chicken) \$3 / (Add Shrimp) \$5*

#### **Southwest Chopped Salad**

Spring mix, baby greens, roasted corn, tomato, avocado, roasted red peppers, chopped bacon and jack cheese. **\$10**

Served with house made smoked tomato dressing.

*(Add Chicken) \$3 / (Add Shrimp) \$5*

## MAIN DISHES

*All entrees are served with Salad, Chef's fresh Vegetable of the Day  
and your choice of Baked Potato or Starch of the Day*

### **Beef Tenderloin**

Eight-ounce Prime Certified Angus Beef, Cut in-house. **\$28**

### **Rib Eye Steak**

Cut in-house, Prime Certified Angus Beef.

*(Eight oz) \$18 / (Twelve oz) \$24 / (Sixteen oz) \$32*

### **Snapper Ponchartrain**

Gulf red snapper filet, the Trinity sautéed with blue crab, crawfish and a spicy Hollandaise sauce. **\$24**

### **Thai Seared Salmon**

Atlantic salmon filet, soy sauce, honey and red chili flakes sautéed with sesame oil. **\$22**

### **Thibodaux Catfish**

Your choice of blackened or deep fried accompanied with tartar sauce. **\$18**

### **Chicken Fried Steak**

Eight-ounce Prime Certified Angus Beef cutlet, hand breaded & fried to a golden brown. Served with cream gravy. **\$17**

### **Hamburger Steak**

Eight-ounce Prime Angus ground sirloin with sautéed onions & mushrooms. Served with Southern Brown Gravy. **\$17**

### **Delacroix Pasta**

Four jumbo shrimp stuffed with Louisiana crab meat stuffing. Served with a creamy fettucine sauce over pasta. **\$19**

### **Fettuccine La Bend**

A Cajun flare of homemade alfredo sauce mixture with andouille sausage, shrimp and chicken served over pasta. **\$19**

### **Papaya Jalapeño Quail**

Grilled quail topped with papaya jalapeno glaze. **\$24**

### **Champagne Chicken**

Sautéed chicken napped with a Champagne Mushroom Sauce. **\$19**

### **Crawfish Etouffee**

A Louisiana favorite of fresh chopped onion, bell pepper, celery and garlic infused with Louisiana Crawfish in a creamy spicy mouthwatering sauce served over rice. **\$18**