

Cypress Bend Dining Room

Lunch Menu

SMALL BITES

Homemade Potato Chips

Deep fried to a golden brown, dusted with Cajun magic and crumbled blue cheese. **\$7**

Stuffed Jalapeños

Six fresh jalapeños filled with cream cheese and wrapped in applewood smoked bacon. **\$7**
Served with purple hull pea relish.

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 Tabasco sour cream sauce. **\$13**

Jumbo Lump Crab Cake

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

Buffalo Chicken Wings

A spicy combination of hot sauce, butter and honey. *(8 Count) \$9 / (16 Count) \$15*

Grilled Quesadillas

Served with cheddar cheese, sour cream, pico de gallo and guacamole. **\$8**
(Chicken) \$3 / (Beef) \$4 / (Shrimp) \$5

SOUP

Gumbo

Chicken and Andouille sausage cooked with 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

SALAD

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, cornbread croutons, pecorino Romano cheese, fried okra, Kalamata olives & house made dressing. **\$7**
(Add Chicken) **\$3** / (Add Shrimp) **\$5**

Southwest Chopped Salad

Crisp romaine, 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**

SANDWICHES

One-Half Pound Cypress Burger

Charbroiled Angus beef, lettuce, tomato, red onion on a toasted onion bun.
Served with a kosher pickle and your choice of American, Swiss, Cheddar or Blue Cheese. **\$12**

Rueben

Grilled corned beef, sauerkraut, swiss cheese and Russian dressing on marbled rye bread. **\$11**

Kickin' Chicken Sandwich

Grilled chicken breast seasoned with Cajun spice, bell peppers, onions, jalapeño jack cheese, lettuce, tomato and onion on a toasted jalapeño cheddar bun. **\$12**

Club Sandwich

A triple decker with bacon, ham, turkey, cheddar, swiss, lettuce and tomato on white or wheat toast. **\$12**

Chicken Salad Croissant

Creamy chicken salad with a grilled pineapple slice on a buttery croissant. **\$10**



INCLUDED WITH ALL SANDWICHES

All Sandwiches served with seasoned French fries, homemade potato chips, beer battered onion rings or sweet potato fries.

MAIN DISHES

Eight Ounce Ribeye

Cut in-house, Prime Certified Angus Beef **\$15**

Chicken Fried Steak

Eight-ounce Prime Certified Angus Beef cutlet, hand breaded and fried to a golden brown.
Served with cream gravy. **\$12**

Hamburger Steak

Eight-ounce Prime Angus ground sirloin, grilled to perfection, topped with sautéed onions and mushrooms.
Served with Southern Brown Gravy. **\$12**

Thibodaux Catfish

Your choice of blackened or deep fried accompanied with tartar sauce. **\$15**

Shrimp Platter

Six Gulf shrimp, Fried or Grilled, served with a lemon butter sauce. **\$16**



INCLUDED WITH ABOVE MAIN DISHES

Served with seasoned French fries, homemade potato chips,
beer battered onion rings or sweet potato fries.

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. **\$16**