

Sunday Brunch

Beau Chêne Country Club

SOUP | SALAD

Chef's Craft Soup	7
Turtle Soup	7
Caesar Salad small 7 large 9 blackened shrimp or grilled chicken +6 soft shell crab, Ahi tuna, or black skillet catch +9	
Wedge Salad 11 baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze. blackened shrimp or grilled chicken +6 soft shell crab, Ahi tuna, or black skillet catch +9	
Chicken or Shrimp Caprese 16 fresh mozzarella, tomato, avocado, yellow tomato vinaigrette Ahi tuna or black skillet catch +3	

BITES

Crawfish Cronuts (6) 15 croissant beignets, Creole Monica sauce, fresh herbs	
Louisiana Cronuts (6) 12 croissant beignets, local honey, pecan praline dust	
Crispy Brussel Sprouts 16 grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly	

ENTREES

The Classic two eggs, grits, fried potatoes, bacon, sausage - no substitutions 12	The Benedict grilled ham, poached eggs, toasted English muffin, Hollandaise sauce, fried potatoes 15	The Pacific grilled salmon, two eggs, dill Hollandaise, fried potatoes 17
The Big Easy Creole grillades and grits, two eggs 15	Baby Back Ribs (Half Rack) Korean barbeque, red slaw, fresh carrots and herbs, steamed jasmine rice 18	The Cali Belgian waffle, hand-battered chicken tenders, maple butter, two eggs 15
The Club Fit egg white omelet, market veggies, feta, arugula, charbroiled tomatoes 13		Hand Battered Chicken Tenders grilled garlic toast, "the sauce" 13

SANDWICHES

BLAT bacon, lettuce, avocado, tomato, toasted wheat berry bread 10	Beau Chêne Burger ½ lb. fresh Angus, dressed on grilled brioche with choice of cheese 13
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DRINKS

Coffee	2.50
Iced Coffee	4
Chocolate Milk	4
Juice / Milk	3.50

COCKTAILS

Bottomless Mimosa	10
Bloody Mary	8
Beau Chene Coffee	10
Brandy Milk Punch	8

Hosie Bourgeois, Executive Chef | Daniel Bourgault, Sous Chef
Please notify your server of any dietary restrictions