

Starters

Crawfish Cheesecake

Fluffy Creole cheesecake with crawfish, smoked gouda and bell peppers. Served with green onion and tomato coulis and French bread.

\$13.00

Pulled Pork Crepes

Crepes filled with pulled pork, roasted tomatoes and blue cheese crumbles. Served over chilled mixed greens, garnished with a pecan and chipotle vinaigrette.

\$13.00

Lemon Parmesan

Artichoke Hearts

Baked and served on toastettes. (Contains nuts)

\$13.00

Escargot

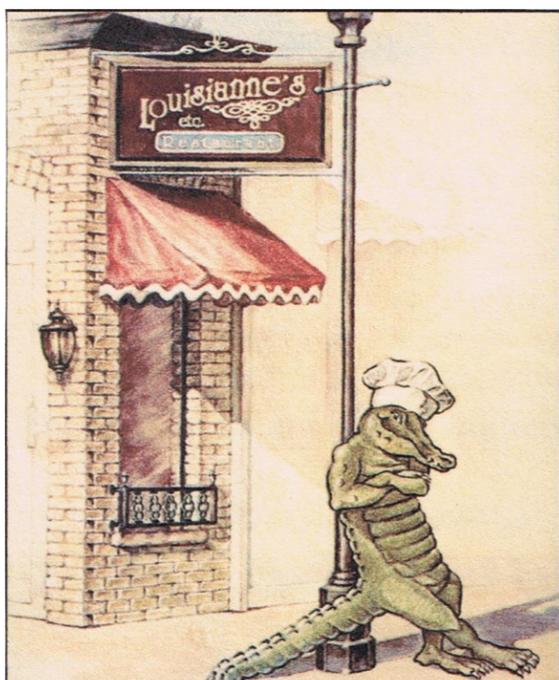
French helix snails sautéed in red wine and shallots, topped with garlic butter, covered with puff pastry and baked.

\$16.00

Pecan Crab Cakes

Served with a warm lemon and mushroom slaw.

\$17.00



Louisianne's Restaurant

Est. 1992
7464 Hubbard Avenue
Middleton, WI 53562
(608) 831-1929

www.louisiannes.com

Steamed Mussels

1 lb, steamed mussels served with a garlic cream sauce and French Bread.

\$16.00

**Goat Cheese*

Goat cheese coated with roasted pecans, set atop a pepper-lime coulis to spread on French bread.

\$13.00

**Sautéed Shrimp*

Butterflies of shrimp over greens, topped with a warm andouille sausage vinaigrette and crumbled blue cheese.

\$20.00

Oysters Louisianne

Blue point oysters baked with a smoked mushroom, bacon and crawfish sauce, topped with parmesan reggiano cheese.

\$22.00

Crab Puffs

Baked pastry wrapped crab meat with Swiss cheese and almond slices.

\$12.00

**Barbecued Shrimp*

Butterflies of shrimp baked in a well-seasoned buttery seafood barbecue sauce.

\$19.00

Stuffed Mushrooms

Baked mushroom caps filled with a crawfish and bell pepper stuffing.

\$12.00

Combination Platter

For Four

Crab Puffs, Barbecued Shrimp and Stuffed Mushrooms.

\$34.00

Combination Platter

For Two

Crab Puffs, Barbecued Shrimp and Stuffed Mushrooms.

\$17.00

**Indicates Gluten-Free*

Most of our dishes are mild to medium spiced. If you prefer any dish spicier or milder, just ask; we would be pleased to accommodate you.

An 20% gratuity may be added to parties of 6 or more. Visa, MasterCard, American Express and Discover

No substitutions, please.

A \$20.00 Corking fee will be applied to personal wine.

Seafood Specialties

Tasso and Shrimp

Fettuccine \$32.00

Spicy Louisiana smoked ham and shrimp sautéed with mushrooms and scallions in a Creole mustard cream sauce.

Lemon Pesto Shrimp and Scallops

\$34.00

Shrimp and scallops sautéed with mushrooms in a lemon pesto cream over fresh pasta.

Sweet Pepper Bouillabaisse \$32.00

Sautéed mussels, scallops, and blue crab tossed in a slightly spicy sweet pepper seafood broth with julienne vegetables and fresh pasta.

***Roasted Shrimp** \$31.00

Butterfly shrimp, oven roasted with olive oil, rosemary and spicy Cajun seasonings, served with wilted spinach and grape tomatoes, tossed in a spicy red wine reduction with parmesan cheese.

Seafood Au Gratin \$33.00

A combination of seafood sautéed with mushrooms, scallions and green peppers in a mildly-spiced cream sauce, topped with cheese and served over pasta.

Etouffee

Your choice of shrimp or crawfish! A spicy tomato roux-based sauce served over rice and topped with steamed shrimp or crawfish tails.

--with shrimp \$29.00

--with crawfish \$28.00

Catfish

Catfish Louisianne \$27.00

Baked with wine and seasonings, served on sautéed spinach and a Creole mustard sauce.

Pecan Catfish \$29.00

Catfish filet blackened and roasted with a Worcestershire-based pecan sauce and served over Louisianne's spicy dirty rice, garnished with julienne vegetables.

***Blackened Catfish** \$26.00

Served with the chef's daily selection.

*--Add Crawfish BBQ \$32.00

Served over white rice.

**Steaks that are served rare or medium-rare may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Specialties

***Stuffed Tenderloin** \$65.00

Grilled tenderloin stuffed with fresh spinach and sun-dried tomatoes over our own smoked almond Worcestershire and topped with crumbled goat cheese.

***Tenderloin Cordon Bleu** \$65.00

Medallions of choice steer tenderloin and ham; grilled, topped with Swiss cheese and served on bordelaise sauce.

****Tenderloin** \$60.00

Choice steer tenderloin blackened or grilled. Served with your choice of Au Jus or lemon beurre blanc sauce. Served with the chef's daily selection.

*--Add Crawfish BBQ \$67.00
Served over white rice.

***Maple Cured Duck** \$33.00

Maple Leaf Farms breast of duck cured (brined) with pure maple syrup and roasted to perfection. Served over Louisianne's spicy dirty rice with a sweet bourbon reduction sauce, garnished with julienne vegetables.

Pork Tenderloin \$29.00

Roasted, brown sugar and chipotle glazed, and fanned over wilted spinach and arugula, with a Creole roasted shallot vinaigrette.

Coffee Roasted Chicken \$28.00

Grilled breast of chicken fanned over fresh pasta tossed with wilted spinach, and hazelnut, orange and ricotta sauce.

***Jambalaya** \$27.00

A spicy tomato-based sauce with a variety of fresh vegetables and rice. Served vegetarian or daily selection.

--Vegetarian Jambalaya \$22.00

Sun-dried Tomatoes, Artichoke

Hearts and Black Olives \$26.00

Sautéed with mushrooms in garlic butter and finished with sherry cream. Served on fettuccine and topped with parmesan cheese.

***Daily Specialty** Prices Vary

Please ask your server.

****Fresh Catch of the Day** Prices Vary

Please ask your server.

*Indicates Gluten-Free

Lagniappe

All entrées include one of our in-house made soups or salad. Dressings: Creamy Cracked Peppercorn, Raspberry Vinaigrette, French, Blue, Italian, Remoulade, or Oil & Vinegar accompanied by our warm bread.

Desserts

8.00

Pecan Pie

Key Lime Pie

Dark Chocolate Crème Brûlée

Lemon Panna Cotta
With a crushed raspberry sauce

White Chocolate Lime Mousse Cake
With a ginger snap crust

Frozen Peanut Butter Pie
with a chocolate drizzle