

KINGFISH LUNCH MENU

(Served Monday – Saturday 11:00 a.m. – 2:00 p.m.)

SOUP SELECTIONS

Crab and Asiago Bisque \$11.95

A delicate marriage of lump crab meat, cream, butter and rich Asiago cheese, served in a bread boulé for your delight

French Onion Soup \$6.95

Tender julienne cuts of delicate sweet onion, caramelized in butter and steeped in a rich dark broth, topped with a toasted round of baguette and creamy melted Gruyère and Provolone cheeses

Soup du Jour \$5.95

Our daily offering, prepared by our Chef to reflect and showcase Louisiana's rich bounty of fresh seasonal products

SALAD SELECTIONS

All salad dressings are made in house; the selections include Bleu Cheese, Buttermilk Ranch, 1000 Island, Italian, Raspberry Vinaigrette, Tasso Sugar Cane Vinaigrette, Honey Mustard and our house, Herbed Italian Citrus Vinaigrette

The Capitol House Salad \$6.95

A mixture of Romaine lettuce, field greens and baby spinach leaves, topped with julienne sweet bell peppers and red onions, sliced mushrooms, radishes, cucumbers and grape tomatoes, accented with our own homemade garlic croutons

Capitol Shrimp Grill \$10.95

Marinated jumbo shrimp, grilled or broiled, graciously accompanied with avocado, mixed greens, tomato and citrus slaw

Classic Caesar Salad \$4.95

A true classic prepared with fresh Romaine lettuce, aged Asiago cheese, Caesar dressing and our homemade garlic croutons
With chicken \$7.95
With shrimp \$8.95

Cajun Spinach Salad \$6.95

Tender baby spinach, bacon, steamed egg, tossed in Tasso & Louisiana Sugar Cane Vinaigrette

The Board Room Strawberry Chicken Salad \$9.95

Char-grilled breast of chicken, sliced and tossed with fresh sliced strawberries and orange segments, gently tossed together with a mixture of romaine lettuce, field greens and our own homemade poppyseed dressing, accented with candied walnuts

ENTRÉE SELECTIONS

All entrees come with a choice of Parsley Buttered New Potatoes, Seasoned French Fries, Steamed Louisiana Popcorn Rice or Seasonal Fresh Fruit and vegetable du jour

Louisiana Seafood Linguine \$12.95

Louisiana shrimp, crabmeat and scallops sautéed in a Tasso alfredo finished with fresh basil, garlic and lemon juice, served atop linguine

Aged Angus Filet 6 oz \$21.95

Seasoned and broiled to perfection

Aged Angus Ribeye 14 oz \$26.95

Seasoned and broiled to perfection

Louisiana BBQ Shrimp \$8.95

Colossal shrimp, grill-roasted in spicy garlic onion BBQ butter, finished with fresh lemon and orange juices and presented with toasted French Bread

Penne Pasta Primo \$10.95

Julienne of onions, sweet green and red bell peppers, sliced mushrooms, crushed red pepper flakes and roasted garlic, sautéed in olive oil and tossed with whole wheat penne pasta and freshly grated Asiago cheese

Fresh Catfish Creole \$12.95

Sautéed filet of farm-raised catfish, topped with a spicy shrimp Creole sauce, accompanied with popcorn rice

Tournedos Louisianne \$17.95

4 oz Angus filet with grilled BBQ jumbo shrimp, roasted peppers, button mushrooms, finished with herbed au jus

SANDWICH (OR) SALAD AND SOUP DU JOUR

Cup of Soup du Jour and Sandwich..... \$11.95

A cup of our soup du jour and your choice of a butter-rich petite croissant filled with homemade chicken, shrimp or tuna salad

Half a Capitol Salad and Cup of Soup du jour . \$11.95

Half a Capitol Salad and a cup of our soup du jour

SANDWICH SELECTIONS

All sandwiches are offered on your choice of Ciabatta, croissant, white, wheat or Leidenheimer French Bread.

All sandwich selections come with your choice of french fries, sweet potato fries, chips, or fresh fruit plate.

Capitol Club..... \$9.95

Grilled, marinated chicken breast, bacon, smoked ham, baby swiss, citrus slaw, baby spinach, sliced tomato, triple stacked on white or wheat Pullman loaf

Kingfish Dip \$10.95

Thinly sliced Angus beef in seasoned au jus, caramelized onions and finished with melted cheese of your choice

Huey Hamburger \$9.95

8 oz fresh-ground Angus sirloin, grilled to perfection and accented with lettuce, tomato, onions, melted sharp cheddar cheese and mesquite BBQ sauce, served on sourdough roll

Twin Chicken Croissants \$8.95

Two mini chicken salad croissants, served with fresh cut seasonal fruit

Pick a Po'Boy \$7.95

Choose from
Louisiana Popcorn Shrimp,
Farm-Raised Catfish or Blackened Chicken

KINGFISH DESSERT MENU

Chocolate Truffle Cake \$5.95

A layer of delicate almond-infused chocolate cake, topped with another layer of decadent chocolate ganache, infused with rum and accented with raspberry coulis

Bananas Foster Beignets..... \$6.95

Fried cheesecake tossed in snow sugar, finished with banana caramel sauce & toasted pecans served in a martini glass

French Apple Tart \$5.95

A traditional French-style apple tart, in a buttery crust, topped with sliced apples in cinnamon sugar, served warm and accented with Calvados crème and cheddar cheese