

# DINNER

Mimosa House

## SANDWICHES

### STEAK SANDWICH \$15

Sliced New York steak, topped with fine chopped lettuce, and house aioli. Served with choice of French fries or Cajun chips.

### MONTE CRISTO \$12

Battered and fried sandwich dipped in cinnamon egg batter, stuffed with sliced ham, turkey and swiss cheese. Served with French fries or Cajun chips.

### FRENCH DIP \$13

Classic roast beef sandwich served with french dip spread and a house made beef aju dipping sauce. Served with French fries or Cajun chips.

### CUBAN SANDWICH \$12

Classic Cuban sandwich stuffed with smoked pulled pork shoulder, sliced ham, swiss cheese, pickles and Dijon mustard.

### SHRIMP PO' BOY \$15

Crispy battered shrimp topped with chopped lettuce and house made remoulade sauce. Served with French fries or Cajun chips.

### PORK SANDWICH \$12

Smoked pulled pork shoulder topped with Cajun spiced cole slaw and chipotle aioli. Served with French fries or Cajun chips.

### CALIFORNIA BLT \$10

Classic sourdough bread with hickory smoked bacon, house aioli, thick cut tomato, sliced avocado and lettuce. Served with French fries or Cajun chips.

### HARBOR CRAB ROLL \$16

Lump crab sandwich tossed with house aioli, celery and fresh chopped parsley on a toasted hoagie roll. Served with choice of French fries or Cajun chips.

## BUILD A BURGER

Angus beef patty served with choice of cheese, choice of toppings, fine chopped lettuce, sliced tomatoes, red onions, and dill pickle spears. Served with choice of French fries or Cajun chips. Sub chicken or black bean patty. \$9

### CHOICE OF CHEESE:

CHEDDAR CHEESE \$1

JACK CHEESE \$1

SWISS CHEESE \$1

PEPPER JACK \$1

ROASTED BRIE \$3

TRUFFLE CHEDDAR \$2

### CHOICE OF TOPPINGS:

SMOKED BACON  
\$3

SAUTÉED MUSHROOMS  
\$1

SAUTÉED ONIONS  
\$1

SLICED AVOCADO  
\$2

ROASTED JALAPENO  
\$1

PULLED PORK  
\$3

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*Mimosa House*

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## TACOS

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### NOLA STREET TACOS

Two tacos with choice of grilled chicken or carne asada, with chopped yellow onions and fresh chopped cilantro. \$8

### PEPPERED STEAK TACOS

Two grilled carne asada tacos tossed in sweet pepper sauce and fire roasted bell peppers. Topped with pickled carrots, teriyaki aioli and chopped cilantro. \$8

### GRILLED FISH TACOS

Two grilled cod tacos, topped Jack cheese, chopped lettuce, pico de gallo and jalapeño cilantro dressing. \$11

### CRISPY FISH TACOS

Two crispy fried beer battered cod tacos, topped with fine chopped lettuce, pico de gallo, melted Jack cheese and a house jalapeño cilantro dressing. \$10

### GRILLED SHRIMP TACOS

Two grilled shrimp tacos topped with lettuce, pico de gallo, Jack cheese and jalapeño cilantro dressing. \$12

### PORK TACOS

Two smoked pulled pork shoulder topped with hickory smoked bbq bacon jam and grilled red onions. \$8

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## GARDEN GRUBS

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### KING OF THE SEA SALAD

Lump crab, cold shrimp, tomatoes, chopped romaine lettuce, Louie dressing and sliced avocado. \$14

### THE BLT CAESAR SALAD

Chopped Romaine lettuce tossed with tomatoes, classic Caesar dressing, parmesan cheese and chopped hickory smoked bacon. \$11

### SOUTHWEST SALAD

Black beans tossed with sliced avocado, fire roasted chicken, tomatoes, pico de gallo, chopped romaine, cheese, and a house made salsa dressing. \$12

### FRONT PORCH SALAD

Spinach tossed with sliced strawberries, pecans, thin sliced red onion, feta cheese, and sliced avocado in a poppy seed dressing. \$10

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## PERSONAL PLATES

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### LOUISIANA BBQ RIBS

Charred baby backs smothered with bourbon bbq sauce and hickory smoked bbq bacon jam. Served with Cajun spiced cole slaw and choice of French fries or Cajun spiced chips. \$16

### SOUTHERN FRIED CHICKEN

Four piece battered and fried chicken served with choice of French fries or Cajun chips and a house made biscuit with honey butter spread. \$14

### N.O. JAMBALAYA

Cajun spiced medley of fire roasted chicken, shrimp, smoked pulled pork shoulder, chopped Louisiana hot link, yellow onions, bell peppers, tomatoes and white rice. \$15

### LOUISIANA BBQ

Louisiana BBQ Ribs, smoked pulled pork shoulder, fire roasted Louisiana hot link, Cajun spiced cole slaw, and house made biscuit with honey butter spread. \$17