

# BREAKFAST

Breakfast Du Lac 15  
Two large eggs any style; applewood smoked bacon or pork sausage,  
grits, breakfast potatoes or fruit; toast or biscuits; coffee and small juice

## Le Café Breakfast 10

Two large eggs any style with choice of applewood smoked bacon or pork sausage; breakfast potatoes, grits or fruit; toast or biscuits

## Chicken & Waffles 14

Fried chicken breast served atop a Belgian waffle; warm maple syrup

## Old Fashioned Fried Egg Sandwich 10

With your choice of applewood smoked bacon, sausage or Canadian bacon on Texas toast; breakfast potatoes

## New York Strip and Eggs 25

10oz char grilled strip steak with two large eggs any style; breakfast potatoes, grits or fruit; toast or biscuits

## Ham Steak and Eggs 14

Bone-in ham steak with two large eggs any style; breakfast potatoes, grits or fruit; toast or biscuits

## Country Fried Steak 16

Breaded steak, two large eggs any style, sausage gravy; breakfast potatoes, grits or fruit, toast or biscuits

## Eggs Benedict 12

Two poached eggs, Canadian bacon on toasted English muffins, hollandaise; breakfast potatoes, grits or fruit

## L'Auberge Eggs 14

Two poached eggs on a griddled buttermilk biscuit topped with crawfish etouffée; breakfast potatoes, grits or fruit

## Belgian Waffle 9

Served with whipped butter, powdered sugar and warm maple syrup

## Buttermilk Pancakes 9

Fluffy buttermilk pancakes with powdered sugar and warm maple syrup

## Banana Walnut Pancakes 12

Buttermilk pancakes, bananas and toasted walnuts; whipped butter, powdered sugar and warm maple syrup

## Classic French Toast 10

Egg dipped and cooked to golden brown; warm maple syrup

## Oatmeal A La Mode 10

Steel cut Irish oatmeal with a scoop of vanilla ice cream; fresh fruit topping, brown sugar

## OMELETS

Choice of grits, breakfast potatoes or fruit; choice of toast or biscuits

## Ham and Cheese Omelet 13

Diced ham, choice of Cheddar, Swiss, herb cream cheese, or mozzarella

## Western omelet 13

Diced ham, onions, bell peppers, tomatoes and cheddar cheese

## Vegetarian omelet 12

Broccoli, mushrooms, tomatoes, onion, bell peppers; choice of American, Swiss, herb cream cheese, or mozzarella

## Crab Omelet 16

Lump crab meat and chives topped with herb cream cheese

## BREAKFAST SIDES

APPLEWOOD SMOKED BACON	4	SAUSAGE LINKS	4
TURKEY SAUSAGE	4	BONE IN HAM STEAK	7
GRITS	3	BREAKFAST POTATOES	3
CEREAL WITH FRUIT	7	CANADIAN BACON	4
TOAST	3	FRESH FRUIT BOWL	7
ENGLISH MUFFIN	3	BAGEL WITH CREAM CHEESE	3
CROISSANT	3	ONE EGG	3
BISCUITS	3	BISCUITS & GRAVY	7

# ALL DAY LUNCH & DINNER

## APPETIZERS

Frog Legs Buffalo style 11  
Fried frog legs, tossed in a sweet and spicy sauce

Fried Shrimp 9  
Orange Creole dip

Lobster Mac & Cheese 10  
Maine lobster cooked in a creamy cheese sauce, topped with a gruyère crust

Crab Cakes 14  
Pan fried blue crab cakes, mixed greens and herb remoulade

Chicken Quesadilla 10  
Southwestern spiced, marinated chicken breast, fresh cilantro and mozzarella cheese

Chicken Tenderloins 9  
Fried chicken tenders served with buttermilk ranch dip

Seasonal Tomato Stack 8  
Seasonal tomatoes, Louisiana artisan mozzarella cheese, basil oil

Lake Charles Beignets 7  
Fried biscuits sprinkled with powdered sugar; honey dip

## Soups & Salads

Chicken and Sausage Gumbo                      Cup 5                      Bowl 9  
Traditional Louisiana home-style gumbo; popcorn rice

Chicken Noodle Soup                              Cup 4                      Bowl 7  
Classic chicken noodle soup

Crawfish Bisque                                      Cup 6                      Bowl 10  
Creamy Louisiana crawfish slow cooked in a silky cream

Soup Sampler 9  
A tasting trio of our crawfish bisque, gumbo and chicken noodle soup

House Salad 7  
Mesclun greens, English cucumbers, shredded carrots, diced tomatoes; choice of dressing

Traditional Caesar Salad 7  
Crisp romaine lettuce tossed in our creamy Caesar dressing; garlic house-made croutons and grated parmesan

create your own entree salad  
Add Redfish 11                              Add Chicken Breast 7                              Add 10oz. Sirloin Steak 16

## Sandwiches

All sandwiches are served with french fries and pickle

Crawfish grilled cheese 12  
Crawfish tails sautéed in butter on griddled, sweet sourdough with creamy havarti; cayenne butter

Short Rib "Debris" Po-Boy 13  
Spicy slow cooked short ribs, cole slaw, chipotle mayonnaise, lettuce and tomato

Portabella Parmesan Po-Boy 11  
Batter fried portabella mushroom with parmesan crust, sprouts, herb cream cheese, lettuce and tomato

Cajun Redfish Po-Boy 18  
Pan fried, fresh, local redfish dusted in Cajun spices; remoulade, lettuce and tomato

Club Sandwich 12  
Traditional triple decker on honey white toast with smoked turkey, applewood smoked bacon, lettuce, tomatoes, mayonnaise

Grilled Cheese Sandwich 9  
Sweet sourdough and layers of sharp cheddar grilled in butter until golden brown  
Add bacon and tomato 11

BJ Taylor Fried Bologna Sandwich 10  
Thick sliced fried bologna and sliced sweet onions with lettuce and tomato on honey white bread

## ALL DAY LUNCH & DINNER

### Burgers

Served on a toasted kaiser roll, Boston lettuce, tomatoes and dill pickle spear  
Choice of fries, cole slaw or house salad

Hamburger 10  
Fresh ground "1855" beef grilled to order

Cheeseburger 11  
Fresh ground "1855" beef grilled to order; choice of Swiss, American, cheddar, or herb cheese spread

Build your own burger 12  
Our "1855" burger with your choice of three toppings

One Pound Burger 18  
A double patty "1855" burger with your choice of three toppings

Grilled Chicken Sandwich 9  
Grilled marinated boneless breast of chicken

### BURGER TOPPINGS

Mushroom	Jalapeños	Bacon	Fried Egg
Onions	Smothered Onions	Tabasco Onions	American
Cheddar	Swiss	Herb Cream Cheese	Havarti

### ENTREES

Chipotle Braised Bone-in Short Ribs 17  
Slow cooked short ribs braised in chipotle BBQ; mashed potatoes and chef's vegetables

Seafood PLATTER 18  
Cornmeal battered catfish, fried shrimp, crawfish hush puppies, golden fried potatoes and cole slaw

Chicken & Waffles 14  
Fried chicken breast served atop a Belgian waffle; warm maple syrup

Pan Fried Calves Liver 15  
Pan fried calves liver with caramelized onions, applewood smoked bacon; mashed potatoes and chef's vegetables

New York Strip Steak 25  
10oz. char grilled strip steak, Tabasco onions, mashed potatoes and chef's vegetables

Tournedos of beef 31  
Char grilled tournedos of filet mignon topped with crawfish etouffée; mashed potatoes and chef's vegetables

Fried Chicken Tenderloins 15  
Flash fried, served with French fries and coleslaw; Cajun remoulade

maine Lobster Mac & Cheese 18  
Maine lobster cooked in a creamy cheese sauce, topped with a gruyère crust; chef's vegetables

SEAFOOD PASTA 19  
A white wine garlic-tomato broth; tossed with linguini

Pasta jambalaya 16  
Penne pasta, crawfish, chicken, pepper, onion, tomato and smoked andouille tossed in a rich, creamy sauce

Cajun Redfish 23  
Pan fried, fresh, local redfish dusted in Cajun spices, compound butter and Tabasco onions; green onion popcorn rice, chef's vegetables

Fish and Chips 16  
Battered cod with French fries and coleslaw; Cajun remoulade

### DESSERTS

Molten Chocolate Cake	7	Homeade Ney York-Style Cheesecake	7
Ice Cream "Samitch"	7	Lake Charles Beignets	7
Banna Split Du Lac	9	Louisiana's Smallest Hot Fudge Sundae	99¢

### BEVERAGES

Soda	3	Coffee	3
Hot Tea	3	Milk	3
Chocolate Milk	3	Hot Chocolate	3
Fresh Squeezed Orange Juice	4	Large Orange Juice	7
Cranberry, Apple, Pineapple Juice	3	Large Juice	6
Two Berry Smoothie	8	Banana Smoothie	8
Absolut Bloody Mary	6	Mimosa	7
Absolut Screwdriver	6	Poinsettia	7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.