

CAFÉ  
*Orleans*





# CAFÉ Orleans

## FRENCH-QUARTER THIRST QUENCHER

Tinker Bell and Friends or  
Lightning McQueen Raceway Punch  
Minute Maid Light Lemonade Punch served in a souvenir  
Fairies or Cars Cup with a glowing Tinker Bell or  
Lightning McQueen Clip-on Light 6.49

## STARTERS

**French Onion Soup**  
Sautéed Sweet Onion Medley in  
traditional Broth with Croutons and  
Melted Gruyère 7.99

**New Orleans Gumbo**  
A rich, flavorful Stew with Chicken, Andouille  
Sausage, and Tasso Ham served with  
Cajun-style "Dirty Rice"  
Cup 3.99 Bowl 7.99

**Pommes Frites**  
Traditional French Fried Potatoes tossed with  
Parmesan, Garlic, and Parsley served with  
Cajun Spice Remoulade 4.99

**La Salade de Maison**  
Our Café Orleans signature House Salad featuring  
Baby Greens in a Raspberry Vinaigrette topped  
with Cherry Tomatoes, Crumbled Goat Cheese,  
and Caramelized Pecans 3.99  
C'est bon!

## ENTRÉES

**Monte Cristo Sandwich**  
Sliced Turkey, Ham, and Swiss  
fried in a light batter and served  
with Berry Purée dusted with  
Powdered Sugar 15.99

**Three-Cheese Monte Cristo**  
Swiss, Mozzarella, and  
Double Crème Brie fried in a  
light batter and served with  
Berry Purée dusted with  
Powdered Sugar 15.99

**Mardi Gras Chicken Sandwich**  
Blackened Chicken Breast with  
Cajun Spices and Avocado Relish  
on a Multigrain Roll served with  
a tossed Mixed Greens Salad 15.99

**Creole Ratatouille**  
A N'awlins twist on a French favorite!  
Vegetable Ragoût with Eggplant, Red Onions,  
Bell Peppers, Squash, Zucchini, and fresh  
Garlic served with Corn Cakes topped  
with Grana Padano Cheese 13.99

**"Crescent City" Salmon Salad**  
Pan-seared Atlantic Salmon on top of fresh Spinach  
and Mixed Baby Greens, tossed with Caramelized  
Pecans, Red Grapes, Navel Orange Segments,  
Caramelized Onions, Chopped Green Onions,  
Roasted Sweet Corn, and Orange-Cilantro  
Vinaigrette 15.99

**French Quarter Caesar Salad with  
Blackened Chicken**  
Romaine Hearts tossed in a traditional Caesar  
Dressing topped with Blackened Chicken  
and Shaved Grana Padano Cheese 13.99

## FRESHLY PREPARED CRÊPES

*Delicate Crêpes – made to order. Served with Sautéed Asparagus and New Potatoes.*

**Chicken Gumbo Crêpe**  
Sautéed Chicken, Andouille Sausage, Tasso Ham,  
and Creole Gumbo Sauce 15.99

**Seafood Herb Crêpe**  
with a traditional Mornay Sauce  
and Mozzarella 15.99

## BEVERAGES

*Coca-Cola*, Diet Coke, Sprite, Fanta Orange,  
Minute Maid Light Pomegranate Lemonade 2.99

## SPECIALTY COFFEE

Espresso 2.99

Cappuccino 4.19

Caffé Latte 4.19

Caffé Mocha 4.29

*For our Guests with food allergies or other health-related dietary restrictions,  
we are happy to discuss and attempt to accommodate your special dietary requests.*

*An 18% service charge is added for parties of 8 or more.*