

# LE ROYALE

RESTAURANT & BAR

## STARTERS

- CHIPS, SALSA & GUAC** 8  
Multi-color corn chips, house-made salsa & guacamole.
- MEDITERRANEAN HUMMUS DIP** 9  
Tahini & chickpea hummus with carrots, celery, Greek olives & toasted pita bread.
- AHI TUNA** 15  
Hawaiian style, marinated sushi grade tuna, pickled radish & edamame, toasted sesame seeds, sweet chili sauce, spicy mayo & sushi rice.
- FRIED CALAMARI-BARI STYLE** 16  
Crispy squid, olive oil, cherry peppers, fried lemon, parsley & pomodoro sauce.
- BAYOU QUESADILLA**  
Marinated & grilled chicken breast or grilled shrimp with Cajun spices, red & green bell peppers, onions, blend of Mexican cheeses with salsa & sour cream.  
**CHICKEN 11 | SHRIMP 13**
- JAMBALAYA** 13  
New Orleans style rice with chicken, andouille and shrimp sautéed with onions, bell peppers, smoked paprika & Cajun spices.
- SHRIMP COCKTAIL** 17  
Spiced-poached, classic horseradish-cocktail sauce, lemon.
- A LITTLE ON THE SIDE**
- Signature crispy French fries 5
  - Sweet potato fries 5
  - Onion rings 5
  - Garlic mashed potatoes 5
  - House salad 5
  - Baked potato with whipped butter 5
  - Sautéed vegetables 5

## SOUPS

- SOUP OF THE DAY** 7  
Ask your server.
- CHICKEN NOODLE SOUP** 7  
Homemade with savory white meat chicken, carrots, celery, onions & noodles.
- CHILI** 7  
Gluten free beef chili, mild spiced with kidney, beans, onions, celery, green bell peppers & tomatoes.
- MAINE LOBSTER BISQUE** 12  
Lobster bits, brioche crouton and sherry.

## SALADS

- Add or substitute to any salad:  
**CHICKEN \$6 | GRILLED SHRIMP \$8 | SALMON \$10**
- HOUSE SALAD** 8  
Fresh mixed greens, mixed garden vegetables, lemon poppy vinaigrette.

- CAESAR SALAD** 10.95  
Crisp romaine lettuce, aged parmesan cheese, herb croutons tossed in traditional lemon anchovy dressing.
- CHOPPED GREEK SALAD** 10.95  
Crisp romaine with tomato, cucumber, red onions, feta cheese, kalamata olives & Greek dressing.
- CHEF SALAD** 15.95  
Crisp romaine lettuce with cucumber, tomato, red onions, blend of mixed cheeses, eggs, bacon, ham & turkey.

## HAND-HELDS

- Burgers & sandwiches are served with French fries or coleslaw.
- GRILLED CHEESE** 7.95  
Choice of white or wheat bread American Cheese.  
Add bacon \$2 | Add tomato \$1
- QUARTER POUND HOT DOG** 7.95  
Grilled all beef frankfurter served with sauerkraut.  
Add cheese & chili \$2.50

- BIG EASY BURGER** 13.95  
8oz Prime beef patty, lettuce, tomato, red onion, on a toasted kaiser roll. Add cheese \$1
- BBQ BACON CHEESEBURGER** 14.95  
8oz Prime beef patty, applewood bacon, Bourbon Street BBQ sauce, melted cheddar on a toasted kaiser roll.
- MUSHROOM & SWISS BURGER** 14.95  
8oz Prime beef patty, with sautéed mushrooms, onions and melted swiss cheese on a toasted kaiser roll.

- FRIED FISH SANDWICH** 13.95  
Freshly breaded & fried Haddock with Cajun spices served on a hoagie roll with shredded lettuce, tomato & cool lemon aioli.
- PHILLY CHEESESTEAK** 14.95  
Shaved Ribeye with red & green bell peppers, sautéed onion & melted provolone cheese on a toasted hoagie roll.
- GRILLED CHICKEN SANDWICH** 14.95  
Sliced seasoned chicken breast with lettuce, tomato & remoulade slaw on a hoagie roll.

- BONE-IN WINGS** 13.95  
Traditional naked bone-in wings, tossed in your choice of sauce: Voodoo Buffalo, Hot Honey, BBQ or Sweet Asian, served with celery & carrots, ranch or bleu cheese dressing.
- CAPE COD FISH N' CHIPS** 14.95  
Freshly breaded & fried Haddock served with our signature French fries, fresh lemon, cocktail & tartar sauce.
- FRIED LAND OR SEA BASKET**  
Crispy breaded chicken tenders or fried butterfly shrimp served with French fries and coleslaw. Served with celery & carrots, ranch or bleu cheese dressing.  
**Chicken Tenders 14.95**  
**Butterfly Shrimp 18.95**

## MAIN ENTREES

- HERB ROASTED CHICKEN** 16.95  
Savory pan-roasted chicken served with mushroom risotto and seasonal vegetables.
- ATLANTIC SALMON** 21.95  
Grilled with heirloom tomato gremolata & served with a choice of two small sides.
- CAJUN RIBEYE** 22.95  
Char-grilled 12oz Ribeye steak blackened with Cajun seasoning & a choice of two small sides.
- FILET MIGNON** 26.95  
8oz cut filet mignon with herbed butter & a choice of two small sides.
- NY STRIP** 27.95  
12oz NY Strip with herbed butter & a choice of two small sides.
- ADDITIONS**
- Shrimp -grilled or scampi style 15
  - Cold Water Lobster Tail -broiled or grilled MP
  - Twin Lobster Tail -broiled or grilled MP

- LOUISIANA CREOLE PASTA**  
Marinated grilled chicken or shrimp sautéed with red and green bell peppers, tossed with Linguini in Cajun Alfredo or Cajun Red sauce.
- CHICKEN 13**  
**SHRIMP 18**  
**LOBSTER 23**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity of 18% is automatically placed on the bill.

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## DESSERTS

**HOMEMADE BREAD PUDDING** 8  
Classic made with rich custard-soaked bread, sweet raisins, hint of cinnamon served with a scoop of creamy vanilla ice cream and caramel sauce.

**BLACKBERRY RICOTTA CHEESECAKE** 8  
Blackberry-infused cheesecake with creamy ricotta atop a buttery graham cracker crust with a blackberry and raspberry compote.

**CHOCOLATE OVERLOAD CAKE** 8  
Layered chocolate cake with chocolate mousse topped with dark chocolate Ganache and chocolate shavings.

## BEVERAGES

**EVIAN WATER** 5

**COKE PRODUCTS** 3

**MINUTE MAID JUICE** 3

**COFFEE / DECAF** 3

**TEA** 2

## WHITE WINES

### SPARKLING / CHAMPAGNE

	Gls	Btl
J. Roget, Champagne Brut 375ml		<b>8</b>
Louis Charles Brut, France	<b>8</b>	<b>32</b>
Louis Charles Rosé, France	<b>8</b>	<b>32</b>
Moet ET Chandon Brut Imperial	<b>18</b>	<b>75</b>
Veuve Clicquot Brut Yellow	<b>23</b>	<b>92</b>

### CHARDONNAY

	Gls	Btl
Equoia, Monterey California, 2022	<b>7.50</b>	<b>30</b>
Prima Materia Lake County, 2022	<b>11</b>	<b>44</b>
Celani Napa Valley, 2021	<b>15</b>	<b>69</b>

### OTHER INTERESTING WHITES

	Gls	Btl
Villa Santa Marta Sauvignon Blanc Chile 2023	<b>7.50</b>	<b>30</b>
IL Fiore, Pinot Grigio Italy 2022	<b>7.50</b>	<b>30</b>
Celani Rose Napa Valley 2022	<b>11</b>	<b>38</b>
Lakewood Vineyards, Pinot Gris 2020	<b>12</b>	<b>48</b>

## HAPPY HOUR DAILY 5PM-7PM 50% OFF SELECT BEER, WINE & LIQUOR

## RED WINES

### CABERNET SAUVIGNON & BLENDS

	Gls	Btl
Equoia, Cabernet Sauvignon Monterey California, 2020	<b>7.50</b>	<b>30</b>
Cult, Cabernet Sauvignon Lodi California, 2020	<b>9</b>	<b>36</b>
Salvestrin Cabernet Sauvignon St. Helena, NV, 2022	<b>15</b>	<b>59</b>
Unshackled by the Prisoner 2021	<b>16</b>	<b>64</b>

### MERLOT

	Gls	Btl
Chateau Commanderie Merlot Bordeaux France, 2019	<b>7.50</b>	<b>30</b>
Ferrari-Carano, Merlot 2023	<b>12</b>	<b>48</b>
Emmolo, Merlot Napa Valley, 2018	<b>18</b>	<b>72</b>
<b>PINOT NOIR</b>		
Equoia, Pinot Noir Monterey, CA	<b>7.50</b>	<b>30</b>
Belle Glos Las Alturas, 2022	<b>15</b>	<b>60</b>
Suzor "The Tower" 2021	<b>18</b>	<b>72</b>

### OTHER INTERESTING RED WINES

	Gls	Btl
Villa Santa Marta - Malbec Chile, 2021	<b>8</b>	<b>32</b>
Thacher, Syrah Central Coast, 2020	<b>11</b>	<b>44</b>
Cennina, Chianti 2019	<b>9</b>	<b>36</b>
Carlin De Paola Terre Alfieri Barolo Nebbiolo, Piedmonte Italy, 2021	<b>16</b>	<b>64</b>