

CAFÉ
Orleans



CAFÉ Orleans

FRENCH QUARTER THIRST QUENCHER

Tinker Bell and Friends or

Buzz Lightyear Punch

Minute Maid Light Lemonade Punch served in
a souvenir Fairies or Toy Story 3 cup with a glowing
Tinker Bell or Buzz Lightyear Clip-on Light 6.49

STARTERS

French Onion Soup

Sautéed Sweet Onion Medley in
traditional Broth with Croutons and
Melted Gruyère 8.49

New Orleans Gumbo

A rich, flavorful Stew with Chicken, Andouille
Sausage, and Tasso Ham served with
Cajun-style "Dirty Rice"
Cup 5.49 Bowl 8.49

Pommes Frites

Traditional French Fried Potatoes tossed with
Parmesan, Garlic, and Parsley served with
Cajun Spice Remoulade 5.49

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 5.49
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 17.49

Three-Cheese Monte Cristo

Swiss, Mozzarella, and
Double Crème Brie fried in a
light batter and served with
Berry Purée dusted with
Powdered Sugar 17.49

Mardi Gras Chicken Sandwich

Blackened Chicken Breast with
Cajun Spices and Avocado Relish
on a Multigrain Roll served with
a tossed Mixed Greens Salad 17.49

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 14.99

"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 16.49

French Quarter Caesar Salad with Blackened Chicken

Romaine Hearts tossed in a traditional Caesar
Dressing topped with Blackened Chicken
and Shaved Grana Padano Cheese 14.99

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 17.49

Seafood Herb Crêpe

with a traditional Mornay Sauce 17.49

BEVERAGES

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

SPECIALTY COFFEE

Espresso 2.99

Cappuccino 4.19

Caffè Latte 4.19

Café 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.