



CYPRESS BEND RESORT

GOLF, SPA & CONFERENCE HOTEL

Dinner

Soups & Starters

<i>French Onion Soup</i>	\$6
Sherry Crouton Swiss Cheese	
<i>Smoky Tomato Soup[✓]</i>	\$6
Parmesan Cheese Crostini Frisee	
<i>Gumbo</i>	\$7
Pulled Chicken Andouille Sausage White Rice	
<i>Shrimp Cocktail</i>	\$11
Jumbo Shrimp House Cocktail Sauce	
<i>Jumbo Lump Crab Cake</i>	\$11
Creole Mustard Mayo Micro Greens	

Salads

Half Portions available for \$7

<i>Spinach Salad</i>	\$10
Baby Spinach Feta Red Onion Bacon Boiled Eggs Bacon Dressing	
<i>Citrus Apple Salad[✓]</i>	\$10
Tossed Greens Gala Apple Nibs Toasted Pepita Seeds Grapefruit Segments Valencia Tahini Dressing Add Chicken: \$3, Add Shrimp: \$5	
<i>Southwest Chopped Salad[✓]</i>	\$11
Spring Mix Baby Greens Roasted Corn Tomato Avocado Chopped Bacon Jack Cheese House Smoked Tomato Dressing Add Chicken: \$3, Add Shrimp: \$5, Add Steak: \$5	
<i>Classic Caesar[✓]</i>	\$11
Romaine Croutons Pecorino Romano Fried Okra Caesar Dressing Add Chicken: \$3, Add Shrimp: \$5	
<i>The Chef Salad</i>	\$11
Greens Ham Turkey Swiss Cheddar Tomato Boiled Eggs Ranch Dressing	



denotes Vegetarian Offerings

*Consuming raw or undercooked meats, poultry, seafood, shellfish & shell eggs may increase your risk of foodborne illness.



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Entrees

Grilled Ribeye*

Chef Cut CAB | Fingerling Potatoes | Broccoli | Herb Compound Butter

12 Ounce: \$24

16 Ounce: \$32

Beef Tenderloin*

8 oz. Chef Cut CAB | Mashed Potatoes | Brussels Sprouts

\$28

Gulf Coast Red Snapper

Blue Crab | Crawfish | Spicy Hollandaise Sauce

\$26

Pasta Aglio e Olio

Fresh Garlic | Red Pepper Flakes | Shaved Parmesan | Chopped Parsley | Extra Virgin Olive Oil
Add Chicken: \$3, Add Shrimp: \$5

\$17

Thibodeaux Catfish

Fried or Blackened | Tartar Sauce | Wild Rice | Sautéed Sugar Snaps

\$18

Crawfish Etouffee

Onions | Peppers | Creamy Sauce | White Rice

\$18

Grilled Texas Quail

Risotto | Seared Broccoli | Bacon Tarragon Butter Sauce

\$18

Seared Chicken

Risotto | Carrots | Cilantro Sauce

\$17

Sides & Extras

Substitute any of the below sides on any entrée for an additional \$1 each

Oven Roasted Baked Potato

\$3

French Fries or Sweet Potato Fries

\$3

Beer Battered Onion Rings

\$3

Garlic Mashed Potatoes

\$3

Wild Rice

\$3

Sautéed Sugar Snaps

\$3

Roasted Brussels Sprouts

\$3

Seared Broccoli

\$3

Desserts

Louisiana Bread Pudding

French Bread | Custard | Bourbon Crème Anglaise | Seasonal Berries

\$5

Cypress Bend Pecan Pie

Pastry Crust | Caramel | Toasted Pecan

\$5

Chocolate Lava Cake

Chocolate Sponge Cake | Rich Chocolate Sauce | Bourbon Anglaise | Blueberry Compote

\$6

New York Cheesecake

Graham Crackers | Caramelized Sugar | Blueberry Compote

\$6

Southern Buttermilk Pie

Flaky Pastry | Golden Sweet Custard | Seasonal Berries

\$6



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