

Chef Paul's Restaurant Meny

Menu Changes Daily



Spicy



Signature Dish



Low Fat

Appetizers

Starting at \$6.95

Chicken & Andouille Gumbo (Cup)

Pan- Braised Chicken, Chef Paul's Own Andouille Sausage Made in Chef's Meat Plant in Melville, Louisiana with Fresh Vegetables, Cooked in a Chicken Stock & Dark Roux. Served with Rice

Turtle Soup (Cup)

Ground Turtle Meat, Beef Tenderloin, Onions, Bell Peppers, Celery, Tomatoes and Seasonings, Simmered in a Beef Stock, Which Produces a Rich Soup. Finished with Fresh Spinach, Chopped Hard-Boiled Eggs & Dry Sherry

Leek & Shiitake Champagne Cream Soup (Cup)

Leeks, Sun-Dried Tomatoes & Shiitake Mushrooms Seasoned and Smothered Together, De-Glazed with Champagne & Chicken Stock then Creamed

Shrimp & Corn Maque Choux

Louisiana Shrimp, Corn Cut off the Cob and Simmered Together w/ Onions, Bell Pepper & Celery to Create a Dish Named Fpr Corn the Indians Grew & Fertilized w/ Whole Fish, Which Created a Taste That the French Related to Cabbage, So They Named it "Maque Choux," Which Literally Translates to "Like Cabbage." Served w/ Rice

Deep-Fried Duck Boudin Patty

A Classic Riced Sausage, Moist, Rich & Flavorful. A Cajun National Snack Made w/ Ground Duck, Onions, Garlic, Bell Pepper, Celery, Fresh Ground Beef, Pork Meat Magic and Baked in the Oven Until a Deep Flavor Develops, then Combined w/ Cooked Rice & Served with Boudin Butter Cream Sauce

Cajun Jambalaya

The Most Famous Rice Dish in Louisiana Cooking. We Start With Onions, Bell Peppers, Celery, Tasso, Sausage, Chicken, Tomatoes, Jalapenos & Garlic, Combined with a Rich Stock and Simmered for Hours with Just the Right Amount of Rice Folded in and Served with Sauce Piquant

Salads

Starting at \$5.50

K-Paul's House Salad

Fresh Mixed Greens with a Choice of One of Our Three Wonderful, Homemade Dressings, Either Green Onion (Created Here At K-Paul's 22 Years Ago) or a Dill Vinaigrette (Created By Chef Paul Miller) or Rich, Danish Blue Cheese Dressing

Caesar Salad

Romaine Lettuce Topped w/ a Dressing Made From Egg Yolks, K-Paul's Homemade Vinegar, Olive Oil, Anchovies, Creole Mustard and Ground Parmesan & Romano Cheese, Which Creates a Mildly Sweet K-Paul's Taste

Main Courses

Starting at \$25.95

Bronzed Swordfish Hot Fanny Sauce

Fresh Swordfish Fillet Seasoned, Bronzed and Served with a Sauce of Roasted Pecans, Jalapenos, Browned Garlic Butter, Veal Glaze & Lemon Juice. Served with Potatoes & Veggies

Classic Shrimp Etouffee

A Classic Combination of Fresh Gulf Shrimp Smothered in a Brown Gravy Made with a Rich Seafood Stock, Browned Flour, Onions, Bell Peppers, Celery, Garlic & Seasonings and Served with Rice Veggies

Blackened Louisiana Drum

Drum Fish From Louisiana Waters Seasoned and Blackened in a Cast Iron Skillet. Served w/ Drawn Butter, Potatoes and Veggies

Duck & Shrimp Dulac

Julienned Duck Breast & Shrimp in a Sauce of Leeks, Sun-Dried Tomatoes, Shiitake & Oyster Mushrooms and Duck Glaze. Served w/ Pasta

Blackened Stuffed Pork Chop Mushroom Zinfandel

Tender Pork Chops Stuffed with Ricotta, Asiago, Mozzarella & Caciocavello Cheese & Fresh Basil, then Seasoned and Blackened in a cast Iron Skillet and Served with a Mushroom Zinfandel Sauce. Served with a Stuffed Potato & Veggies

Bronzed Veal Chop Wild Diane

A Tender Veal Chop Seasoned, Bronzed and Served with Crabmeat, Wild Mushrooms, Garlic, Sun-Dried Tomatoes & Seafood Broth and Seasoned in a Garlic, Parsley & Butter Emulsion. Served w/ a Stuffed Potato & Veggies

Blackened Twin Beef Tenders Debris

Twin Beef Tenders Seasoned and Blackened in a Cast Iron Skillet and Served w/ Debris Sauce, Potatoes & Veggies

Desserts

Starting at \$6.00

Bread Pudding w/ Lemon Sauce & Chantily Cream A New Orleans Tradition - A Mixture of Breads Soaked in a Rich Custard and Baked with Raisins and Pecans to Make a Moist Dessert w/ Lemon Sauce & Chantily Cream

Chocolate Hill Our Homemade, Rich Chocolate Cake w/ a Chocolate Ganache Underneath w/ White and Dark Chocolate Drizzled on Top

Sweet Potato Pecan Pie Creamy Sweet Potato Filling & Pecan Syrup Layer, Baked and Served w/ Chantilly Cream

Custard Marie Cream Brulee with Praline Bottom