



THE CLUBHOUSE

THE FAIR GROUNDS
RACE COURSE & SLOTS
1751 GENTILLY BLVD, NEW ORLEANS, LA 70119

🌿 Appetizers 🌿

SEAFOOD GUMBO

A classic preparation of a rich Louisiana seafood Gumbo with okra, shrimp, crab fingers & crab claw meat.

8.25

FRIED REUBEN ROLL

Tender corned beef debris, sauerkraut and Swiss cheese rolled in a thin tortilla and fried golden brown. Served with Thousand Island dipping sauce.

8.95

TRADITIONAL BUFFALO WINGS

"Naked" jumbo wing sections deep-fried golden crisp and tossed in a classic, spicy Buffalo sauce. Served with celery sticks and Blue cheese dressing.

9.25

FRIED CHICKEN WINGS

Seasoned, southern-fried, jumbo chicken wings served with a spicy Buffalo Blue cheese sauce. **9.25**

CRAB CAKE

A zesty, Parmesan-crusting crab cake with a hint fresh herbs, pan-seared and drizzled with our house-made White Remoulade sauce.

10.95

THE PIZZETTA

House-made, herb-infused, grilled pizza dough topped with fresh basil, diced tomatoes, garlic, & Mozzarella cheese with **your choice of one of the following:**

**blackened shrimp, grilled chicken breast,
Or zesty Buffalo chicken.**

10.50

🌿 Salads 🌿

CAPRESE SALAD

Fresh thick-cut beefsteak tomatoes and house-made pecan pesto infused Mozzarella cheese drizzled with aged Balsamic vinegar and extra-virgin olive oil topped with a chiffonade of fresh basil.

9.25

CLASSIC COBB SALAD

Mixed garden greens topped with grilled chicken breast, avocado, diced tomatoes, bacon bits, Danish Bleu Cheese crumbles, and hard boiled eggs.

13.95

SHRIMP REMOULADE

Large, tangy, blackened Gulf shrimp tossed in our house-made Remoulade sauce on a bed of fresh mixed greens.

12.95

HOUSE SALAD

Mixed field greens, zesty pepperoncini peppers, grape tomatoes, cucumbers, croutons and your choice of dressing.

4.95

TUSCAN CAESAR SALAD

Fresh, chopped Romaine lettuce tossed with Caesar dressing, croutons and freshly-grated ribbons of Parmesan cheese.

9.95

Add blackened shrimp or grilled chicken breast

13.95

🌿 Sandwiches 🌿

SIGNATURE CLUBHOUSE CLUB

Hickory smoked ham and oven-roasted Butterball® turkey breast on Texas Toast with bacon, lettuce, sliced tomato & Swiss cheese. Served with French fries.

10.95

FRIED SHRIMP OR CATFISH PO-BOY

Jumbo Gulf shrimp **or** imported Basa Catfish fillets are hand-breaded in seasoned fish fry and gently fried. Served on crusty French bread with French Fries.

14.95

WAGYU KOBE CHEDDAR BURGER

Two hand-formed ¼ pound Wagyu Kobe beef patties, charbroiled and served with sharp cheddar cheese, lettuce, tomato and dill slices on a Brioche bun.

Served with French Fries.

10.95

★ THE FAIR GROUNDS REUBEN ★

Melt-in-your-mouth Boar's Head® brand deli-sliced corned beef round, Swiss cheese, tangy sauerkraut, and Thousand Island dressing served on Marble Rye bread with potato salad.

12.25

A FAIR GROUNDS TRADITION FOR YEARS...

★ THE CORNED BEEF PO-BOY ★

Our legendary corned beef brisket, slow cooked & generously hand-sliced. Served "dressed" on bakery-fresh French bread with potato salad.

12.75

Proper attire required.
No outside food or beverage.



FAIR GROUNDS
RACE COURSE & SLOTS
A Churchill Downs Company

FOR RESERVATIONS (504) 943-2200

Entrees

★ CORNED BEEF BRISKET ★

Our signature slow-cooked corned beef brisket served with smothered cabbage and seasoned new potatoes.

17.25

FRIED GREEN TOMATO STACK

Thick-cut, green tomatoes, fried crisp and layered with sweet, seasoned lump crab meat and a warm Remoulade sauce.

13.75

ROASTED CHICKEN

A juicy, slow-roasted half chicken, served with a rosemary demi-glace, mashed potatoes, and the vegetable du jour.

13.25

NEW ORLEANS RED BEANS & RICE

Served with a hand-breaded, fried center-cut pork chop. **10.95**

FINISH LINE SEAFOOD PLATTER

Gently-fried select oysters, Gulf shrimp, imported Basa catfish fillets and a seasoned crab cake served with French fries and coleslaw.

20.95

FRIED SHRIMP PLATTER

Delicately fried jumbo shrimp served with French fries and coleslaw.

18.95

FRIED CATFISH PLATTER

Hand-breaded, imported Basa catfish fillets, lightly fried and served with French fries and coleslaw.

15.95

Wine

Champagne & Sparkling

		
RUFFINO PROSECCO <i>italy</i>	8	32
DOM PERIGNON <i>france</i>		250
PERRIER - JOUËT GRAND BRUT <i>france</i>		88
MOËT & CHANDON IMPERIAL BRUT <i>france</i>		80
G.H. MUMM BRUT <i>france</i>		70
PIPER SONOMA BRUT <i>california</i>		49
PERRIER - JOUËT BELLE EPOQUE <i>france</i>		225
VUEVE CLIQUOT YELLOW LABEL <i>france</i>		90

White

KUNG FU GIRL REISLING <i>washington</i>	7.50	31
MONDAVI "WOODBRIDGE" MOSCATO	7.25	21
MONDAVI "WOODBRIDGE" WHITE ZINFANDEL	7.25	

Chardonnay

FRANCISCAN CHARDONNAY <i>napa</i>	9.25	34
ESTANCIA CHARDONNAY <i>monterey</i>		31
CLOS DU BOIS CHARDONNAY <i>north coast</i>	7.75	32
MONDAVI "PRIVATE" CHARDONNAY <i>coastal</i>		22
FERRARI CARANO CHARDONNAY <i>alexander valley</i>		33
CUVAISON CHARDONNAY <i>napa</i>		34
MONDAVI "WOODBRIDGE" CHARDONNAY	7.25	

Pinot Grigio

MARK WEST PINOT GRIGIO <i>paso robles</i>	7.75	24
RUFFINO PINOT GRIGIO <i>italy</i>	7.50	21
RUFFINO "BORGO CONVENTI" PINOT GRIGIO	7.75	24

Sauvignon Blanc

SIMI SAUVIGNON BLANC <i>sonoma</i>	7.50	28
KIM CRAWFORD SAUVIGNON BLANC <i>new zealand</i>	7.75	31

Red

		
ESTANCIA MERITAGE <i>paso robles</i>	8.25	34
DISEÑO MALBEC <i>argentina</i>	7.50	28
MEIOMI PINOT NOIR <i>california</i>	9.25	41
MARK WEST PINOT NOIR <i>california</i>	7.75	30
FRANCISCAN MAGNIFICAT MERITAGE <i>napa</i>		70

Merlot

VELVET DEVIL MERLOT <i>columbia valley</i>	7.50	29
CLOS DU BOIS MERLOT <i>north coast</i>		32
FRANCISCAN OAKVILLE ESTATE MERLOT <i>napa</i>	10	38
MONDAVI "WOODBRIDGE" MERLOT	7.25	

Cabernet Sauvignon

TOM GORE CABERNET SAUVIGNON <i>paso robles</i>	8.25	34
CLOS DU BOIS CABERNET SAUVIGNON <i>north coast</i>		35
RAVAGE CABERNET SAUVIGNON <i>paso robles</i>	7.50	32
JORDAN CABERNET SAUVIGNON <i>alexander valley</i>		95
PRISONER CABERNET SAUVIGNON <i>alexander valley</i>		65
MONDAVI "NAPA" CABERNET SAUVIGNON <i>napa</i>		48
FRANCISCAN OAKVILLE CABERNET SAUVIGNON <i>napa</i>	10	42
SILVER OAK CABERNET SAUVIGNON <i>alexander valley</i>		110
MONDAVI "WOODBRIDGE" CABERNET SAUVIGNON	7.25	

Zinfandel

RAVENSWOOD LODI ZINFANDEL <i>lodi</i>	8.25	29
GRGICH HILLS ZINFANDEL <i>napa</i>		60

Please drink responsibly.

🌿 Desserts 🌿

- Fair Grounds Ice Cream Sundae** **7.95**
TWO SCOOPS OF ICE CREAM TOPPED WITH, WHIPPED CREAM, CHOPPED NUTS AND CHOCOLATE OR CARAMEL SAUCE. A CROWD FAVORITE!
- New York Style Cheesecake** **6.95**
TOPPED WITH WHIPPED CREAM, BERRY COMPOTE AND FINISHED WITH A HINT OF RASPBERRY COULIS.
- Triple Chocolate Cake** ★House-Made **7.25**
LAYERS OF INDULGENT, MOIST, DARK CHOCOLATE CAKE ACCENTED WITH A SWEET CARAMEL DRIZZLE.
- Key Lime Pie** ★House-Made **7.95**
PERFECTLY SWEET & TART CITRUS CUSTARD AND A DECADENT GRAHAM CRACKER CRUST WITH WHITE CHOCOLATE DRIZZLE & A HINT OF RASPBERRY COULIS.
- Italian Lemon Cream Cake** **7.25**
SERVED ON A POOL OF RASPBERRY SAUCE AND FINISHED WITH A HINT OF CARAMEL DRIZZLE.

- Ice Cream (Single Scoop)** **4.75**
ONE SCOOP OF CHOCOLATE, VANILLA OR STRAWBERRY ICE CREAM WITH WHIPPED CREAM & A CHERRY ON TOP!
- Pecan Pie** ★House-Made **6.95**
TOPPED WITH VANILLA ICE CREAM, WHIPPED CREAM AND AN ESSENCE OF CARAMEL SAUCE.
- Ol' Fashioned Bread Pudding** ★House-Made **6.95**
A FRUITY BREAD PUDDING TOPPED WITH A WARM RUM SAUCE, WHIPPED CREAM AND A HINT OF WHITE CHOCOLATE.
- Lemon Meringue Pie** ★House-Made **6.95**
DELICATE PASTRY CRUST, LEMON CUSTARD FILLING AND A FLUFFY MERINGUE TOPPED WITH BERRY COULIS.
- Chocolate Peanut Butter Thunder** **7.25**
LAYERS OF CHOCOLATE CAKE LOADED WITH CRUSHED REESE'S® PEANUT BUTTER CUPS. CREAMY PEANUT BUTTER FROSTING. A COLLISION OF CAKE & CANDY!

Specialty Cocktails Prices Include Sales Tax

- An Absolut Mule** \$9
ABSOLUT VODKA, LIME JUICE & GINGER BEER
- The French 75** \$9
BEEFEATER LONDON DRY GIN, PROSECCO, LEMON JUICE & SIMPLE SYRUP
- PALOMA** \$8
AVION TEQUILA, GRAPEFRUIT & LIME JUICE
- THE SEELBACH** FROM LOUISVILLE, KY \$10
WOODFORD RESERVE BOURBON, COINTREAU, PROSECCO & BITTERS
- giddy up** \$8
ABSOLUT VODKA, PEACH SCHNAPPS & CRANBERRY JUICE

Beer 12 OZ. BOTTLE Prices Include Sales Tax

Amstel Light	5	Budweiser	4.75
Heineken	5	Blue Moon	
Michelob Ultra	5	BELGIAN WHITE	5
Bud Light	4.75	Tecate Original	5
Abita Amber	5	Yuengling Lager	5
Coors Light	4.75	Miller Lite	4.75
Dos Equis		O'Doul's N/A	4.75
LAGER & AMBAR	5		

Redd's Apple Ale **5**
ORIGINAL, BLUEBERRY & RASPBERRY

🌿 Spirits 🌿

VODKA
Crown Russe
Absolut
CITRON, LIME,
VANILIA, PEPPAR, RUBY
RED & MANDARIN
Ketel One
Grey Goose
Stolichnaya
Tito's Handmade

GIN
Crown Russe
Beefeater London
Dry
Tanqueray
Hendricks

RUM
Ron Pontalba
Bacardi Silver
Captain Morgan
Malibu
Myers's Dark

TEQUILA
Pepe Lopez
Avion
Cuervo Gold
Don Julio Silver

SCOTCH
Clan MacGregor
Chivas Regal
Dewars
The Glenlivet
12 YEAR
Johnnie Walker
RED, BLACK

WHISKEY & BOURBON

Kentucky Dale Bourbon, Jack Daniels Black Label, Maker's Mark Bourbon
Buffalo Trace Bourbon, Woodford Reserve Bourbon
Crown Royal Blended Whiskey, Crown Royal Black Label
Southern Comfort, Jameson's Irish Whiskey

🌿 Beverages 🌿

Perrier SPARKLING 3.25 • **Dasani STILL** 2.75
Milk 2.75
Monster Energy Drink 3.75

Soda, Iced Tea 3.25 • **Coffee** 3
Juice GRAPEFRUIT, PINEAPPLE, CRANBERRY 3

