



FAIR GROUNDS

RACE COURSE • SLOTS

FRIENDS. FUN. FAIR GROUNDS.





APPETIZERS

NEW ORLEANS CREOLE GUMBO

A classic preparation of a rich dark roux, consisting of chicken, sausage, okra, shrimp & crab meat

\$9.50

ASSORTED CHEESE & BERRIES PLATE

Consist of smoked gouda, swiss, cheddar, pepper jack, assorted berries, grapes and crackers

\$16.99

FRIED BAYOU WINGS

Six jumbo wings fried golden crisp and tossed in a classic, spicy Buffalo sauce. Served with celery sticks and bleu cheese dressing

\$12.50

THE CLUBHOUSE CHEESE PIZZETTA

Garlic herb-infused pizza dough topped with marinara sauce and an Italian three cheese blend

\$12.50

THE FAIR GROUNDS MEAT LOVER PIZZETTA

Garlic herb-infused pizza dough topped with marinara sauce, diced tomatoes, Italian sausage, pepperoni, chicken, and an Italian three cheese blend

\$13.75

SALADS

CLASSIC COBB SALAD

Mixed garden greens topped with diced chicken breast, avocado, tomatoes, bacon bits, eggs and Bleu Cheese crumbles with a choice of dressing

\$15.75

SHRIMP REMOULADE OR COCKTAIL

Roasted shrimp served on a bed of mixed garden greens, topped with our house-made Remoulade sauce

\$15.25

HOUSE SALAD

Mixed garden greens, grape tomatoes, sliced cucumbers, and croutons with a choice of dressing

\$7.25

TUSCAN CAESAR SALAD

Fresh chopped Romaine lettuce tossed with Caesar dressing, croutons and garnished with Parmesan Reggiano cheese

\$11.50

ADD SHRIMP OR GRILLED CHICKEN

\$19.99

SANDWICHES

SIGNATURE CLUBHOUSE CLUB

Smoked ham and roasted turkey breast on Texas Toast with bacon, lettuce, tomato, American and Swiss cheese. Served with French Fries

\$13.75

FRIED SHRIMP OR CATFISH PO-BOY

Jumbo Gulf shrimp or Imported Basa Catfish fillets served on French bread dressed with lettuce and tomatoes. Served with French Fries

\$16.75

BLACK ANGUS CHEDDAR BURGER

Two 4oz beef patties, charbroiled topped with sharp cheddar cheese, lettuce, tomato and sliced pickles on a Brioche bun. Served with French Fries

\$14.75

★ THE FAIR GROUNDS GRILLED REUBEN ★

Sliced Boar's Head corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing served on Marble Rye bread with potato salad

\$14.75

THE FAIR GROUNDS FAMOUS ★ CORNED BEEF PO-BOY ★

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

\$16.50



ENTREES

★ CORNED BEEF BRISKET ★

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

\$21.99

ROASTED AIRLINE CHICKEN BREAST

14oz Bone-in chicken breast served with smoked bacon, root vegetables, mashed potatoes, sautéed asparagus, and finished with a hint of rosemary demi-glace

\$19.99

FRIED GREEN TOMATO NAPOLEON

Sliced green tomatoes, fried crispy and layered with jumbo lump crab meat, topped with our warm Remoulade sauce and a balsamic reduction

\$15.75

CLASSIC RED BEANS, SAUSAGE & RICE

Served with one grilled center-cut pork chop

\$14.75

FRIED SHRIMP PLATTER

Fried jumbo shrimp served with French Fries and coleslaw

\$22.49

FRIED CATFISH PLATTER

Fried imported Basa catfish fillets, served with French fries and coleslaw

\$18.99

FRIED CATFISH & SHRIMP PLATTER

Fried imported Basa catfish fillet & fried shrimps served with French Fries and coleslaw

\$20.99

WINE

	Glass	Bottle		Glass	Bottle
<u>Champagne & Sparkling</u>			<u>Sauvignon Blanc</u>		
Marques De Caceres Cava Brut	\$9.00	\$35.00	Matua Sauvignon Blanc	\$9.00	\$35.00
Piper Sonoma Brut		\$60.00	Napa Cellars Sauvignon Blanc		\$45.00
GH Mumm Brut		\$90.00	<u>Pinot Noir</u>		
Perrier Jouet Gran Brut		\$150.00	Three Thieves Pinot Noir	\$9.00	\$36.00
<u>Rose/Whites</u>			Decoy Pinot Noir	\$13.00	\$50.00
Sutter Home White Zinfandel	\$8.00		La Crema Sonoma Pinot Noir		\$65.00
Bieler Pere & Fils Rose	\$10.50	\$45.00	<u>Merlot</u>		
Seaglass Riesling	\$8.00	\$35.00	Sutter Home Merlot	\$8.00	
<u>Chardonnay</u>			Decoy Merlot		\$50.00
Sutter Home Chardonnay	\$8.00		<u>Cabernet Sauvgnon</u>		
La Crema Monterey Chardonnay	\$12.00	\$42.00	Sutter Home Cabernet	\$8.00	
Napa Cellars Chardonnay		\$55.00	Joel Gott 815 Cabernet Sauvignon	\$12.00	\$50.00
<u>Pinot Grigio</u>			Hess Maverich Ranch Cabernet Sauvignon		\$60.00
Benvolio Pinot Grigio	\$8.00	\$35.00	Duckhorn Napa Cabernet Sauvignon		\$100.00
Santa Margherita Pinot Grigio		\$65.00	Caymus Napa Cabernet Sauvignon (1 liters)		\$150.00
			<u>Other Reds</u>		
			Perrin Cotes Du Rhone	\$9.00	\$40.00
			Saldo Zinfandel		\$60.00

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SPECIALTY COCKTAILS

MINT JULEP
WOODFORD RSV \$15 | OLD FORESTER \$10
Woodford Reserve or Old Forester Bourbon, mint and simple syrup served over crushed ice.

GENTILLY LILY | \$10
Wheatley Vodka, cranberry juice and sour mix with a splash of Gran Gala orange.

FRENCH 75 | \$14
Hendricks Gin, sour mix and simple syrup topped with champagne.

PAN ZARETTA PUNCH | \$15
Bumbu Rum, pineapple, orange and cranberry juices with a splash of club soda.

NOLA SPRITZ | \$10
Peychaud Apertivo, sparkling wine and a splash of club soda served with an orange twist.

MID-CITY MARGARITA | \$12
Altos Plata Tequila, Gran Gala orange with Tres Agave margarita mix.

BAYOU BLOODY MARY | \$12
Absolut Vodka, Absolut Peppar or Absolut Citron served with Zing Zang Bloody Mary Mix.

BEER 12 OZ. BOTTLE

Amstel Light.....	\$6.50	Budweiser	\$6.00
Heineken	\$6.50	Blue Moon.....	\$6.50
Michelob Ultra.....	\$6.50	Lagunita IPA.....	\$6.50
Bud Light	\$6.00	Yuengling Lager.....	\$6.50
Abita Amber	\$6.50	Miller Lite.....	\$6.00
Coors Light	\$6.00	O'Doul's N/A	\$6.00
Dos Equis.....	\$6.50	Simply Spiked.....	\$6.50

WHISKEY & BOURBON

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

BEVERAGES

Perrier.....	\$3.75	Juice	\$4.00
SPARKLING		GRAPEFRUIT, PINEAPPLE, CRANBERRY	
Dasani.....	\$3.00	Monster Energy Drink	\$4.50
STILL			
Soda, Iced Tea.....	\$4.00		
Coffee	\$4.00		
Milk.....	\$3.25		



DESSERTS

FAIR GROUNDS ICE CREAM SUNDAE | \$10.25
Two scoops of ice cream topped with whipped cream, chopped nuts, chocolate sauce and caramel sauce.
With a hint of raspberry coulis.

NEW YORK STYLE CHEESECAKE | \$8.99
Topped with whipped cream, berry compote and finished with caramel sauce

TRIPLE CHOCOLATE CAKE | \$9.99
Layers of moist, dark chocolate cake accented with a drizzle of caramel and white chocolate drizzle

KEY LIME PIE | \$8.99
Perfectly sweet & tart citrus custard and a decadent graham cracker crust with white chocolate drizzle and a hint of raspberry coulis

HOT FUDGE BROWNIE | \$9.99
Slice of brownie topped with warm dark chocolate fudge, vanilla bean ice cream, whipped cream, Steens candy pecans and finished with a hint of white chocolate and caramel drizzle

ICE CREAM | \$5.99
One scoop of chocolate, vanilla or strawberry ice cream with whipped cream & a cherry on top

OLD FASHIONED BREAD PUDDING | \$7.50
Topped with a warm rum sauce, whipped cream and a hint of caramel sauce

SPIRITS

VODKA	RUM	SCOTCH
Crown Russe	Ron Pontalba	Clan MacGregor
Absolut	Bumbu Original	Chivas Regal
CITRON, LIME, VANILIA,	Bacardi Silver	Dewars
PEPPAR,RUBY RED &	Captain Morgan	The Glenlivet
MANDARIN	Malibu	12 YEAR
Wheatley	Myers's Dark	Johnnie Walker
Ketel One		RED, BLACK
Grey Goose		
Stolichnaya		
Tito's Handmade		
GIN	TEQUILA	
Crown Russe	Pepe Lopez	
Beefeater	Olmeca Altos Plata	
London Dry	Avion	
Tanqueray	Cuervo Gold	
Hendricks	Don Julio Silver	