

Shanahan's

Creole Restaurant
Bar

Est. 1977
New Orleans

Appetizers

Baked Pizza Bread <i>Marinara Sauce / Monterrey Jack / Cheddar / Parmesan / Fresh Herbs</i>	\$5.00	Cajun Fried Calamari <i>Marinara Sauce</i>	\$10.00
Artichoke Fritters <i>Over Dirty Rice / Lemon Shallot Sauce</i>	\$8.00	Blackened Shrimp / Scallops <i>Served over Spinach Gratinée / Topped with Lemon Shallot Sauce</i>	\$10.00
Blackened Chicken / Andouille Sausage <i>Over Dirty Rice / Cheddar Cheese / BBQ Sauce</i>	\$9.00	Buffalo Jumbo Wings <i>Mild / Hot / Atomic / Mojo / Blackened / or Hot Honey Served with Blue Cheese or Ranch Dressing</i>	\$8.25
Seafood Fondue <i>Gulf Shrimp / Scallops / Crawfish in Au Gratin Sauce</i>	\$11.00		

Soups

	CUP	BOWL
Chicken / Andouille Sausage Gumbo	\$4.00	\$6.00
Seafood Gumbo	\$4.75	\$6.75
Soup of the Day	\$3.00	\$4.50
Chili <i>Cheddar Cheese / Chopped Onions</i>	(Bowl)	\$6.75

Salads

French <i>Large Salad with Crisp Fresh Greens / Bell Peppers / Red Onions / Tomatoes Hard Boiled Eggs / Shredded Carrots / Topped with Freshly Grated Swiss</i>	\$9.50
Grilled Chicken Caesar <i>Chicken Tenders on Crisp Romaine Leaves with Croutons / Romano Cheese / Creamy Caesar Dressing</i>	\$10.00
The Wedge <i>A Wedge of Crisp Iceberg Lettuce with Thinly Sliced Red Onions / Crumbled Bleu Cheese / Bacon / Hard Boiled Eggs / Croutons / Blue Cheese Dressing</i>	\$9.00
Shrimp Remoulade <i>Large Gulf Shrimp over Fresh Greens / Bell Peppers / Shredded Carrots / Tomatoes, with Spicy New Orleans Mustard Dressing</i>	\$12.00
Pecan Fried Chicken <i>House Salad with Fresh Greens / Bell Peppers / Shredded Carrots / Tomatoes with Pecan Fried Chicken Tenders</i>	\$10.00

Homemade Dressings

Creole Vinaigrette
Ranch
Paris
Blue Cheese
Remoulade
Honey Mustard

Burgers Sandwiches

Your Choice French Fries / Potato Chips / Dirty Rice

Cheeseburger <i>American / Cheddar / Swiss / Monterey Jack / Pepper Jack</i>	\$8.25
Bacon Cheeseburger <i>Smoked Bacon</i>	\$8.50
Mushroom Swiss <i>Sautéed Mushrooms / Swiss</i>	\$8.50
Fat Harry <i>Cheddar Cheese / Smoked Bacon / BBQ Sauce</i>	\$8.75
Blackjack <i>Blackened Burger / Monterey Jack</i>	\$8.25
Santa Fe <i>Pepperjack Cheese / Jalapeño Relish</i>	\$8.25
Black / Blue <i>Blackened Burger / Blue Cheese</i>	\$9.50
Patty Melt on Grilled Rye <i>American Cheese / Grilled Onions</i>	\$8.50
Grilled Chicken Breast <i>Grilled Chicken Breast / Lettuce / Tomatoes</i>	\$8.25
Bayou Blackened Chicken <i>Grilled Chicken Breast / Honey Spices</i>	\$7.75
Fat Harry's Chicken <i>Grilled Chicken Breast / Bacon / Cheddar / BBQ Sauce</i>	\$8.75
Lafayette Chicken <i>Grilled Chicken Breast / Swiss / Bacon</i>	\$8.75
Buffalo Chicken (Fried / Grilled) <i>Blue Cheese Dressing</i>	\$8.75
Reuben on Grilled Rye <i>Corned beef / Sauerkraut / Swiss / 1000 Island Dressing</i>	\$8.75
Grilled American Cheese (Served with Chips)	\$5.75
Bacon Lettuce and Tomato (Served with Chips)	\$6.00
Turkey Club (Served with Chips) <i>Double Layer of Turkey / Swiss / Bacon / Mayo</i>	\$7.75

CREOLE ENTREES

Louisiana Red Beans / Rice <i>Red Beans / Andouille Sausage Simmered with Creole Vegetables, Seasonings over White Rice</i>	\$12.50	Cajun Combination <i>Chicken / Andouille Sausage Jambalaya and Red Beans / Rice</i>	\$13.50
Chicken / Andouille Sausage Jambalaya <i>New Orleans Rice Casserole with Bell Peppers / Garlic / Onions / Tomatoes</i>	\$13.50	Vegetable Pasta Jambalaya <i>Meatless Jambalaya with Pasta</i>	\$11.50
Shrimp Creole <i>Large Gulf Shrimp Sautéed in a Creole Tomato Sauce with Bell Peppers / Green Onions / Garlic / over White Rice</i>	\$16.50	Louisiana Shrimp Platter <i>Lightly Fried Gulf Shrimp / Dirty Rice / Cole Slaw / French Fries</i>	\$17.25
Crawfish Etoufée <i>Crawfish Tails, Seasoned with Bell Peppers Green Onions / Garlic / 11 Creole Spices over White Rice</i>	\$16.50	Mississippi Catfish Platter <i>Lightly Fried / Dirty Rice / Cole Slaw / French Fries</i>	\$16.00
Lobster Pontchartrain <i>Lobster Medallions / Gulf Shrimp / Scallops in a Creamy Creole Alfredo Sauce over Pasta</i>	\$20.00	BBQ Baby Back Ribs <i>Served with French Fries / Cole Slaw / Dirty Rice</i>	\$19.00
Three From the Bayou <i>Creole Tasting of Shrimp Creole / Crawfish Étoufée and Chicken / Andouille Sausage Jambalaya</i>	\$18.00	Mojo Baby Back Ribs <i>Served with French Fries / Cole Slaw / Dirty Rice</i>	\$20.00
Pecan Catfish <i>Pecan Breaded Lightly Fried Catfish over Dirty Rice / Lemon Shallot Sauce</i>	\$17.25	Hot Honey Baby Back Ribs <i>Served with French Fries / Cole Slaw / Dirty Rice</i>	\$21.00
		Grilled Pork Chops <i>Served with French Fries / Dirty Rice</i>	\$13.00
		Voodoo Pork Chops <i>Twin Blackened Chops / Jalapeño Hollandaise / Served with French Fries / Dirty Rice</i>	\$16.00

Creole Brunch

Monday - Friday | 11 am - 2 pm

Voodoo Skillet <i>Blackened Ham / Sausage / Veggies / Home Fries / 3 Eggs / Creole Hollandaise Sauce</i>	\$9.00
Veggie Skillet <i>Peppers / Onions / Mushrooms over Home Fries / 3 Eggs / Creole Hollandaise Sauce</i>	\$8.00
Breakfast Po-Boy <i>3 Scrambled Eggs / Bacon / American Cheese on French Bread / Served with Home Fries</i>	\$7.00

Kids Menu

Hamburger with Fries	\$6.00
Cheeseburger with Fries	\$6.50
Chicken Breast with Fries	\$6.50
Chicken Fingers with Fries	\$6.50
Grilled Cheese with Chips	\$5.50
Buttered Noodles with Parmesan	\$7.00

Comes with Choice of Soda, Juice or Milk

Po-Boys

Fried Porkchop / Creole Mayonnaise	\$9.50
Cheese Burger / Creole Mayonnaise	\$9.00
Mississippi Fried Catfish / Tartar Sauce	\$9.50
Grilled Turkey / Swiss / Bacon / Creole Mayonnaise	\$9.50
Louisiana Fried Shrimp / Tartar Sauce	\$12.00

Above Served with French Fries / Cole Slaw

Homemade Desserts

Bread Pudding with Whiskey Sauce	\$5.25
Louisiana Pecan Pie	\$5.50
Florida Key Lime Pie	\$5.50



Bourbon Street Specialties

Hurricane <i>Light and Dark Rum with Fruit Punch / Orange Juice</i>	\$8
Alligator Bite <i>Citrus Vodka / Light Rum / Midori / Orange Juice / Cranberry / Lemon / Lime Juice</i>	\$8
Cajun Moonshine <i>Cajun Classic Long Island Iced Tea</i>	\$8
Planters Punch <i>Dark Rum / Fruit Punch / Lemon / Lime / Orange Juice</i>	\$8

Tables of 6 or More / One Check / 18% Gratuity Included
Water Served Upon Request
Thank You

Shanahan's

was Established on November 7, 1977 in New Orleans, Louisiana. Over the Years, Throughout Louisiana, Florida and Illinois, We Have Developed a Personal Commitment of Service to Our Customers. We Hope the Food and Service Exemplifies the Style and Ambience, Which Is What Southern Hospitality Is All About.

Creole Brunch Specialties

Saturdays and Sundays
11 am - 3 pm

Voodoo Skillet <i>Blackened Ham / Sausage / Veggies / Home Fries / 3 Eggs / Creole Hollandaise Sauce</i>	\$9.00	Spinach Mushroom Crepes <i>Sautéed Spinach / Mushrooms / Tomato Cream Sauce</i>	\$8.00
Veggie Skillet <i>Peppers / Onions / Mushrooms over Home Fries / 3 Eggs / Creole Hollandaise Sauce</i>	\$8.00	Eggs Benedict <i>Canadian Bacon on English Muffin / 2 Poached Eggs / Hollandaise Sauce</i>	\$7.00
Ham and Cheddar Omelette <i>Smoked Ham / Aged Cheddar Cheese</i>	\$8.00	Eggs Sardou <i>Tomato / Artichokes on English Muffin / 2 Poached Eggs / Parmesan Cream</i>	\$8.00
Crab Mornay Omelette <i>Sautéed Mushrooms / Crabmeat in Parmesan Cream Sauce</i>	\$9.00	Breakfast Po-Boy <i>3 Scrambled Eggs / Bacon / American Cheese on French Bread</i>	\$7.00
Ham and Cheese Crepes <i>Smoked Ham / Aged Cheddar Cheese</i>	\$9.00		

The Above Served with Your Choice of Home Fries / Cheese Grits or Fresh Fruit

Creole Catering

Chicken / Andouille Sausage Gumbo

Seafood Gumbo

Jumbo Buffalo Wings

Served with Bleu Cheese or Ranch Dressing for Dipping

Chicken / Andouille Sausage Jambalaya

A Traditional New Orleans Rice Casserole of Bell Peppers, Onions, Garlic, Tomatoes

Pasta Jambalaya with Shrimp

Grilled Shrimp Tossed with Red / Green Peppers, Onions, Fresh Tomatoes. Served with Pasta

Shrimp Creole

Large Gulf Shrimp Sautéed in a Creole Tomato Sauce in a Creole Tomato Sauce with Bell Peppers, Green Onions and Garlic over White Rice

Louisiana Red Beans / Rice

Red Beans, Andouille Sausage Simmered Down with Creole Vegetables and Seasonings over White Rice

Crawfish Etoutée

Crawfish Tails Seasoned with Red and Green Bell Peppers, Green Onions, Garlic and 11 Creole Spices over White Rice

Full Combination Po-Boys Per Loaf, Serves 8-10

Florida Key Lime Pie Serves 8-10

Southern Pecan Pie Serves 8-10

Louisiana Bread Pudding served with Whiskey sauce. Serves 8-10

All catering orders can be customized to your needs,
please call 708-366-0775 or visit us online at www.shanahanscreole.com

KITCHEN HOURS

Sunday: 11 am/9 pm Monday: 11 am/9 pm Tuesday: 11 am/9 pm Wednesday: 11 am/9 pm Thursday: 11 am/10 pm Friday: 11 am/12 pm Saturday: 11 am/12 pm