

# ENTREES

~Served with a Fresh Garden Salad and Pain de Jour ~

(EACH ITEM SERVES 10 PEOPLE MINIMUM)

## TRADITIONAL ~ "AMERICAN"

Flame Charred Grilled Steaks ~ All Steaks served with Red Chili/Butter marinade, Garden Salad and choice of Baked or Roasted Potatoes

12oz. "Thick Cut" Sirloin Steak \$22.95 per person

12oz. Ribeye \$19.95 per person

8oz. Filet Mignon \$22.95 per person

Add Caramelized Onions and Mushrooms \$2.95 per person

Prime Rib ~ Served with Garlic Mashed Potatoes and Green Beans Almandine & Garden Salad \$20.95 per person

Chicken Poblano ~ A Favorite! Chef Auggie's Black bean, corn and roasted Poblano Salsa, lavished atop marinated Grilled Chicken \$8.50 per person

Grilled Chicken with Wild Mushroom Sauce ~ Grilled Breast of Chicken served over Rice Pilaf and topped with a smooth Wild Mushroom & Sherry Reduction \$8.95 per person

Herb Crusted Rotisserie Style Chicken ~ Quartered Chicken slow Marinated & roasted served with Herb Roasted Potatoes \$8.95 per person

Lemon Chicken Tarragon ~ Start with a tender, boneless, skinless Chicken Breast, Almandine accented, and graced with Chef's Light lemon tarragon sauce, partnered with Rice Pilaf, \$8.95 per person

Disclaimer: Pricing subject to change without prior notice, please inquire



Peach and Mint Crusted Pork Loin ~ Tender and Succulent ~ a French Corner Favorite!

\$9.95 per person

Mesquite Grilled Pork Chop ~ A thick, Center-Cut Chop delicately smoked, then grilled to perfection on our Mesquite grill

\$9.95 per person

Barbecue Chicken and Beef Brisket ~ Covered with Chef's Sweet and Sassy Barbecue Sauce, served with our Homemade Potato Salad & Baked Beans, with a relish tray. (This entrée is not served with a salad.)

\$8.50 per person

Lemon Herb-Chicken ~ Marinated in Lemon Pepper and Fresh Herbs, then slow roasted to perfection, served with Rice du Jour & Fresh Grilled Vegetables.

\$9.95 per person

Pecan Crusted Chicken Casserole ~ Served Family Style ~ Tender strips of Pecan Crusted Chicken in our Homemade Mushroom Cream Sauce, Rice du Jour

\$8.95 per person

Butter Pecan Chicken Breast ~ Breasts of Chicken hand-breaded with Texas finely-ground Pecan, oven-broiled and drizzled with a maple butter-pecan syrup

\$8.95 per person

Authentic Beef Stroganoff ~ Thin slices of Tender Beef, Onions and Mushrooms sautéed and served over a bed of Egg Noodles

\$8.50 per person

Homemade Meatloaf ~ Just like Grandma used to make! Served with Garlic Mashed Potatoes and Gravy, with Fresh Green Beans.

\$8.95 per person

Southwestern Pot Pie ~ Tender chunks of Chicken Breast and Fresh Vegetables in a Rich Creamy Sauce, folded in a Pastry Crust and Baked until Golden Brown

\$8.95 per person

Jambalaya ~ Louisiana-Style Cajun Rice Simmered in a light Tomato Sauce, with Corn, Red & Green Bell Peppers, Sliced Green & White Onions, with Sausage & Chicken

\$8.95 (add Shrimp for \$3.00 More!)

Chicken Tenders ~ Country all White Meat Chicken Tenders, breaded and fried to golden perfection, served with Creamy Potato Salad, a Fresh Garden Salad and a Honey Dijon Dipping Sauce

\$8.95 per person

Salmon Pontchartrain ~ Fresh Grilled Salmon Filet topped with Crawfish Tails, Sautéed Mushrooms and Artichoke Hearts in a Garlic Cream Sauce, served with Rice Pilaf

\$11.95 per person

Shrimp Scampi ~ Sautéed in our Chef's own Lemon Garlic-Butter Sauce with Fresh Vegetables & served alongside pasta

\$11.95 per person

Chicken American ~ Fresh Grilled Chicken Breast, sliced and tossed with Fresh Vegetables, sautéed in a Light Lemon Garlic Butter Sauce, served with Rice Pilaf

\$8.95 per person

Southwest Chicken Santa Fe ~ Topped with a Sun Dried Tomato Cream Sauce, served with Rice Pilaf and a Southwest Caesar Salad (Alfredo Cream Sauce is Optional)

\$8.95 per person

## CENTRAL/SOUTHAMERICAN

~Served with a Fresh Garden Salad and Pain de Jour ~

Chicken, Beef or Shrimp Fajitas ~ Marinated in our own blend of Herbs and grilled to perfection, served with sautéed Onions and Bell Peppers, Spanish Rice and Beans, Flour or Corn Tortillas and all the Fix-ins! Ole!

Chicken & Beef \$10.25 per person

Shrimp \$12.95 per person

Homemade Chicken or Cheese Enchilada Casserole ~ Served with Spanish Rice or Refried Beans. (Salad is not served with this dish, but you may substitute)

\$8.95 per person



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Steak or Chicken Chimi-Churi ~ Tender Beef Skirt or Grilled Chicken Breast marinated in a South American Chimi-Churi Sauce with Rice and Mixed Greens~ Fabulous! **\$8.95 per person**  
King Ranch Chicken ~ A French Corner Classic! Served with your choice of Spanish Rice or Refried Beans **\$8.95 per person**

## TROPICAL – ISLANDS – ASIAN – MEDITERRANEAN

~Served with a Fresh Garden Salad and Pain de Jour ~

Greek Style Oven-Roasted Chicken ~ Quartered Fresh Chicken, marinated & slowly oven-roasted, with an old country Greek blend of spices & extra virgin olive oil, garnished with colossal pitted kalamata olives, fresh spinach, and feta cheese, served over a bed of roasted Potatoes “Lemonata” **\$8.95 per person**

Mediterranean Chicken ~ Grilled Chicken Breast Strips topped with Greek Olives, Artichoke Hearts, Roma Tomatoes and Feta Cheese in a Balsamic Vinaigrette and Citrus Marinade, served with a Mediterranean Rice **\$8.95 per person**

Honey-Mustard-Teriyaki Chicken Breast ~ Marinated, grilled and basted with our Homemade Marinade topped with Fresh Pineapple and Sesame Seeds, served with Rice du Jour. **\$9.95 per person**

Cuban Pork Tenderloin ~ Marinated overnight in a blend of Citrus Juices, Garlic, White Wine and Cumin then oven roasted to perfection, served with a Cuban Black Bean Rice **\$8.95 per person**

Aloha Chicken ~ A taste of the Islands in this Tropical Favorite! Citrus Marinated Grilled Chicken Breast Smothered with Tasty Pineapple Chunks & Peppers in a Sweet & Sour Marinade, Served with a Tropical Rice Pilaf. **\$8.95 per person**

Caribbean Jerk Chicken ~ Grilled Chicken Breast marinated in Jerk Seasoning, topped with Fresh Seasonal Fruit and Toasted Coconut – Delicious! **\$8.95 per person**

Aussie Chicken ~ Grilled Breast of Chicken, Sautéed in a Honey Mustard Glaze, Topped with Caramelized Onions & Mushrooms & Layers of Cheddar and Monterrey Jack Cheese **\$8.95 per person**

Chicken Carmello ~ A Melody of Fresh Broccoli, Zucchini, Tomatoes, Mushrooms, Artichoke Hearts and others Sautéed in a light Teriyaki Sauce with Grilled Chicken **\$8.95 per person**

## ITALIAN

~Served with a Fresh Garden Salad and Garlic Bread or Pain de Jour ~

Chicken Florentine ~ The French Corner’s Famous Three Cheese and Fresh Spinach Chicken Florentine served with Rice Pilaf **\$8.95 per person**

Chicken Picatta ~ Tender Chicken Breast lightly dredged in flour and sautéed in a Light Lemon Garlic Butter Sauce, topped with Capers and Lemon Wheels, served with a Rice Pilaf **\$8.95 per person**

Chicken Marsala ~ Tender Breast of Chicken in a Creamy Marsala Wine sauce with Sautéed Mushrooms and Pearl Onions **\$8.95 per person**

Chicken Parmesan ~ Lightly Breaded Chicken Breast baked in our Homemade Marinara Sauce and smothered with Melted Mozzarella Cheese, served with Pasta **\$8.95 per person**



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Chicken Cacciatore ~ Italian Seasoned Chicken Breast Sautéed with Onions, Green Peppers, Green Calamato Pitted olives, and Sun-dried Tomatoes ~ Simmered in our own Marinara & served over a bed of Pasta or Rice **\$8.95 per person**

Rosemary Rotisserie Chicken ~ A great tasting classic - Marinated with Fresh Rosemary, Lemon and a touch of Garlic then slow roasted to perfection, served with Parmesan Roasted Potatoes **\$8.95 per person**

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