



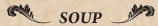




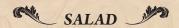
For more information, contact **Brittany Smith**, Office Manager brittany@fourcolumns.com



Choice of Soup or Salad included with Entree (with Soup & Salad - add \$3.00 per person)



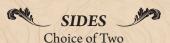
Corn & Crawfish Bisque, Shrimp Bisque, Creole Corn, Potato Split Pea with Ham, Vegetable Soup, Chicken & Sausage Gumbo, Broccoli & Cheese, Seafood Okra Gumbo (add \$2.00 per person)



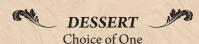
Mixed Green Salad, Four Column Italian Salad (like a Ceasar), Fresh Spinach & Mushrooms with Hot Bacon Dressing, Baby Greens with Chopped Walnuts & Raspberry Vinaigrette, Tomato Mozzarella, Cole Slaw



Stuffed Mushrooms (add \$3.00 per person), Marinated Crab Fingers (add \$4.50 per person), Fried Eggplant Sticks (add \$3.00 per person), Seafood Cakes (add \$4.50 per person),



Broccoli Au Gratin, Broiled Tomato, Eggplant LaRose, Peas Royale, Garlic Mashed Potatoes, Green Bean Almondine, Roasted Brabant Potatoes, Vegetable Medley, Rice Pilaf, Candied Yams, Sweet Potato Casserole, Dirty Rice Dressing, Creamy Baked Macaroni & Cheese, Cornbread Dressing, Buttered Broccoli, Spinach & Olive Oil, Buttered Corn, Potato Salad, Smothered Creole Potatoes, BBQ Beans, Mustard Green with Pickled Pork, Cauliflower Italian Style, Corn with Ham & Tomatoes, Oyster Dressing (add \$2.00 per person)



Cheese Cake with choice of Strawberry or Cherry Topping,
Four Columns Special (add \$2.00 per person), Black Forest Cake
Almond Cake with Homemade Vanilla Frosting, Apple Cobbler,
Peach Cobbler, Chocolate Mousse, Bread Pudding with Rum or
Praline Sauce, Strawberry Short Cake, Carrot cake with Cream
Cheese Icing, Pumpkin Squares (add \$2.00 per person)
Pecan Pie (add \$2.00 per person)
also includes Coffee & Tea



•	Breast of Chicken with Tasso Sauce	\$20.00
•	Chicken or Eggplant Parmesan with Pasta	\$21.50
•	Honey BBQ Chicken	\$19.50
•	Cajun Chicken Cordon Bleu - Breaded Chicken Breast Stuffed with Swiss Cheese & Andouille	
	Sausage served with Andouille Garlic Butter Sauce	\$21.00
•	Poulet Josephine - Smoked Chicken Breast ladled with a topping of Fresh Mushrooms, Onions,	
	Shallots, Garlic & Wine	\$20.50
•	Chicken Piccata - Lightly Breaded Tender Chicken Breast topped with a mild Lemon Caper	
	Sauce served over Pasta	\$20.50
	Orange Glazed Chicken	\$19.50
•	Chicken Clemenceau - Boned Chicken with Mushrooms, Cubed Potatoes, Garlic and Green	
	Peas delicately cooked in Wine	\$20.50
•	Meatloaf - Lean Ground Chunk blended with homemade seasoned Bread Crumbs.	\$18.00
•	Beef & Seafood - A 60z. Steak served with a Seafood Delicacy.	\$29.00
•	Ribeye Steak	\$29.50
•	Baked Lasagna (Traditional or Spinach)	\$19.50
•	Roast Beef with Marchand du Vin Sauce	\$18.50
•	Prime Roast Rib of Beef Au Ju	\$28.50
*	BBQ Beef Brisket	\$18.50
*	Baked Glazed Ham	\$18.00
•	Baked Pork Chop topped with Mushroom Sauce	\$19.50
•	Roast Pork Medallions with Sweet & Sour Raspberry Glaze	\$20.50
•	Roasted Pork Loin with a Fruit & Port Sauce	\$20.50
•	Roast Turkey Breast	\$18.50
*	Catfish Marie - Baked Catfish rolled in Seasoned Bread Crumbs topped with Shrimp &	
	Crabmeat Dressing in a Wine Sauce	\$25.00
•	Catfish Meuniere - Farm Fresh Catfish Filet Fried Golden Brown & topped with a rich Lemon	
	Butter Sauce	\$21.00
•	Crawfish Marie - Tender Crawfish Tails sauteed with Tasso & Cream ladled over Fettuccini Pasta	\$21.00
*	Fried Catfish Filets - Lightly Breaded & Deep Fried.	\$19.00
•	Shrimp or Crawfish Etouffee over Rice.	\$18.50
•	Catfish Four Columns - Baked Catfish in Butter & topped with Creamy Sauce of Shrimp,	
	Hearts of Artichoke, Crabmeat, Mushrooms & Wine	\$25.00
•	Shrimp stuffed Bell Pepper	\$19.00