



"Serving the Finest for Over 60 Years"

As part of Shreveport's history, the Palmisano family has been dedicated to "Serving the Finest" for over 60 years. Fresh Seafood, Prime Steaks, and Italian Cuisine are our specialties. Ernest's "Famous" Marinated Crab Claws and delicious

Filet of Red Snapper with Crab Meat on top are just a few of our in house specialties. We offer delicious romantic flaming drinks and desserts prepared tableside! Four large dining rooms provide an atmosphere for any occasion...

Dance the night away in the club room, the main dining room provides an elegant and intimate setting, the captain's room and veranda are accompanied by a scenic view of downtown Shreveport! Having an Event? We can cater your event completely private in one of our dining rooms. Our Captain's room also has a private service bar for your convenience.

*"For the Finest in Seafood, Steaks, and Italian Cuisine,
Make it a night to remember at Ernest's"*

Make Reservations online!
www.ernestsorleans.com

Find out What's Happening at Ernest's!
www.ernestorleansblog.com

Ernest Palmisano Jr.
President/General Manager/Executive Chef

Tina Marie Palmisano
Events/Public Relations/Florist

Marjorie M. Palmisano
Vice President/Emeritus

Monday through Saturday
4:30 p.m. to 10:30 p.m.

Ernest's Orleans Restaurant

Appetizers

**Ernest's Famous
Marinated Crab Claws**
Small...11.95

**Papa John's New
Orleans Style Stuffed
Artichoke**
\$11.95

Shrimp Cocktail (Cold)
\$12.95

Crab Meat Cocktail
\$16.95

Fried Cheese Balls
\$8.95

Saute'ed Mushrooms
\$8.95

Turtle Soup (Cup)
\$9.95

**Jumbo Stuffed Pasta
Shells**
\$8.95

**Ernest's Famous
Marinated Crab Claws**
Large...15.95

Fried Shrimp Appetizer
\$9.95

**Shrimp Remoulade
(Cold)**
\$12.95

Crab Meat Remoulade
\$16.95

Seafood Gumbo (Cup)
\$9.95

Fried Crawfish Tails
\$12.95

Fried Mushrooms
\$8.95

**Special Uncle Nick's
Bread**
\$5.95

20% Gratuity added to all parties of 8 or more

Special Services

Roses.. Roses.. Roses
*Beautifully designed Long
Stemmed Roses Colors available
with notice*
\$45.00 1/2 - \$75.00 dz

One Long Stem Rose
Simple that says everything
\$7.00

**Contemporary Cubed
Fresh Seasonal Bouquet**
*Beautifully modern designed
with colors that reflect the
seasons..*
\$40.00

**1 Doz Beautifully Boxed
Roses**
\$45.00

One Check Per Table

No Seperate Checks

Ernest's Orleans Restaurant

Salads

Kentucky Limestone Salad

With our special Dressing
\$10.99

Sliced Tomato with Lump Crab Meat

\$16.99

Ernest's Special Special (Large)

*Shrimp, Crab Meat, lettuce, &
tomatoes with French Dressing*
\$17.99

Avocado Salad

*Half Avocado stuffed with
Shrimp or Crab Meat*
\$13.99

Asparagus

Green on a Bed of Lettuce
\$8.99

Fresh Spinach Salad

Raspberry Vinaigrette Dressing
\$8.99

Sliced Tomatoes & Onions

Marinated
\$7.99

Ernest's Special Salad

\$4.99

Let Us Handle your Next Event!

**ERNEST  TINA MARIE'S
EVENTS, ETC.**

"Creating the Finest"

Catering ~ Event Planning ~ Florist

www.eventsetcflowers.com

(318) 221-0735

Event Planner / Florist
Tina Marie Palmisano

Executive Chef / Caterer
Ernest Palmisano, Jr.



Join us on Facebook

Find out about our specials, events, and promotions

Ernest's Orleans Restaurant

Italian Dishes

White Veal Pane'

*Breaded in Italian Bread crumbs
with Mushrooms and served with
Fettucine*
\$33.99

Fettuccine Melton

*Fettuccine served with Shrimp
and Crab Meat in a Cream
Sauce with Cheese*
\$31.99

Veal Marsala

\$33.99

Veal Parmesan

\$33.99

Veal Picatta

\$33.99

Pane'd Chicken

*boneless breast of Chicken
Breaded in Italian Bread
Crumbs, with mushrooms, served
with Fettuccine.*
\$18.99

Real Italian Meatballs and Spaghetti

*Two Large Italian Handmade
Meatballs with Spaghetti Pasta*
\$16.99

Fettuccine Alfredo

Butter and Cream Sauce
\$16.99

Spaghetti and Real Italian Sausage

\$16.99

20% gratuity on tables of 8 or more

Steaks

Filet Mignon

\$36.99

Shish-Ka-Bob Uncle

Nick

Rice & Greek Cheese
\$35.99

Strip Sirloin New York

Cut

\$35.99

Ribeye Steak

\$35.99

Ernest's Special Club, 10 oz...19.99
Served with tossed green salad and potato of the day

Spiced Peach and Potato of the day served with all Entrées

One Check Per Table Please

***Find out about our promotions, events and specials
at www.ernestsorleansblog.com***

Ernest's Orleans Restaurant
Seafood

Fried Shrimp Dinner

Jumbo Fantailed shrimp, deep
fried with Ernest's "Famous"
Remoulade Sauce
\$26.99

**Fried Shrimp & Oyster
Combination**

Served with Ernest's "Famous"
Remoulade and Tartar Sauces
\$31.99

Shrimp Ernie

Jumbo shrimp sautéed in olive
oil, garlic, and Italian Spices
\$37.99

Snapper Ernest

Filet of Red Snapper, broiled
with lump crab meat ,lemon
butter, and white wine.
\$33.99

Broiled Red Snapper

With a Lemon Butter Sauce
\$26.99

Snapper Shreve

"The Finest"- Filet of Red
Snapper with lump crab meat ,
shrimp, mushrooms, lemon
butter, and wine
\$41.99

Seafood Gumbo

Large Bowl
\$19.99

Crab Meat Au Gratin

Fresh lump crab meat, baked in a
delicious cream sauce, topped
with cheddar cheese.
\$38.99

Crab Meat Orleans

Fresh Lump crab meat on top of
hearts of artichoke, garnished
with shrimp and mushrooms.
\$40.99

Broiled Trout

In a Lemon and Butter Sauce
\$26.99

**Trout Meuniere or
Almondine**

Gulf Trout,lightly fried with
Ernest's special meuniere sauce
\$29.99

Snapper Lacaze

Broiled in garlic and butter sauce
\$29.99

Snapper Carlos

Filet of Red Snapper with hearts
of artichoke, lemon butter and
wine.
\$29.99

Fried Oyster Dinner

One Dozen Golden Fried
Oysters
\$21.99

All of our Seafood Entrées are subject to availability.

We use only the freshest seafood

Some selections may vary from day to day.

Please check with your server.

Also about our Chef Feature Specials

Spiced Peach and Potato of the day served with all Entrées

Ernest's Orleans Restaurant

Children's Menu

Chicken Strips with French Fries

\$6.99

Fried Shrimp with French Fries

\$6.99

Meatball and Spaghetti

\$6.99

Fettucine Alfredo

\$6.99

Desserts

Caramel Apple Pie

**Chocolate Caramel Pecan
Fudge Cake**

**Papa John's New Orleans
Style Bread Pudding**
With Rum Sauce "Baby"

Handmade Ice Cream
*Vanilla, Chocolate, Strawberry, or
Rum Raisin*

Cheesecake

Strawberry or Blueberry Topping

Key Lime Pie

**Real Italian Spumoni Ice
Cream**

From Brocato's In New Orleans

Boubon Pecan Pie

Bananas Foster Pie

Flaming Desserts

Bananas Foster

Peaches Flambé

Cherries Jubilee

Strawberries Flambé

Soft Beverages

Coca Cola, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper

Iced Tea

Lemonade

Coffee (Regular or Decaf)

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