



Flappers

FINE DINING

The term flapper in the 1920s referred to a “new breed” of young women who wore short skirts, bobbed their hair, listened to the new jazz music, and flaunted their disdain for what was then considered acceptable behavior. Flappers were seen as brash for wearing excessive makeup, drinking, treating sex in a casual manner, smoking, driving automobiles and otherwise flouting social and sexual norms.

Flappers had their origins in the period of liberalism, social and political turbulence and increased transatlantic cultural exchange that followed the end of the First World War, as well as the export of American jazz culture to Europe.

In addition to their irreverent behavior, flappers were known for their style, which largely emerged as a result of jazz and the popularization of dancing that accompanied it. Called *garçonne* in French (“boy” with a feminine suffix), flapper style made them look young and boyish. Short hair, flattened breasts, and straight waists accentuated the look.

Despite all the scandal flappers generated, their look became fashionable in a toned-down form among even respectable older women. Most significantly, the flappers removed the corset from female fashion, raised skirt and gown hemlines and popularized short hair for women. Among the actresses most closely identified with the style were Olive Borden, Olive Thomas, Dorothy Mackaill, Alice White, Bebe Daniels, Billie Dove, Helen Kane, Joan Crawford, Leatrice Joy, Norma Shearer, Laura La Plante, Norma Talmadge, Clara Bow, Louise Brooks, and Colleen Moore.



APPETIZERS

Crab Martini

Jumbo lump crabmeat in pepper vodka dressing
with olive and lemon twist

\$12

Fried Green Tomatoes

Thick slices of green tomatoes, coated in seasoned
cornmeal and served with jalapeno mayonnaise

\$7

Oysters Rockefeller

A New Orleans original featuring oysters baked
with fresh spinach, mushrooms, Pernod and cream

\$11

Sauteed Frog Legs

Marinated fried and simmered in a delicate sauce
of tomatoes, Kalamata olives shallots and butter

\$9

Crab Cakes

Pan seared lump crab with spicy chili remoulade

\$14

Shrimp Cocktail

Iced gulf shrimp with chipotle cocktail sauce

\$9

Escargot in Mushroom Caps

Sauteed with garlic, white wine and butter sauce
then served with a sour dough crostini

\$8



SOUPS AND STEWS

Creole Stew

Chicken, andouille sausage, potatoes and okra
in thick and spicy broth

Cajun Seafood Gumbo

The traditional spicy dish of shrimp, crabmeat, oysters,
tomatoes, and authentic filé powder

Corn and Crab Bisque

Rich and creamy with fresh whipped cream
and a hint of sherry

Turtle Soup

Genuine snapping turtle in zesty broth,
topped with minced hard boiled eggs and scallions

Cup \$6

Bowl \$9

Boat \$12

SALADS

Flappers' House Salad

A blend of romaine, arugula, chicory and
marinated vegetables in our specialty house dressing

\$5

Fresh Spinach Salad

Clipped spinach, fresh enoki mushrooms, red onion
and hard boiled eggs with warm bacon vinaigrette

\$7

Lump Crab Louis

A layered salad of sweet white crabmeat, aioli,
mixed greens, avocado, tomato salsa and hard boiled eggs

\$12

Cesar Salad

Crisp romaine, house made croutons and Romano cheese in
Flappers special olive oil and Dijon dressing and Parmesan crisp

\$7

Heart of Lettuce

A wedge of iceberg lettuce with asparagus spears,
cherry tomatoes and Stilton bleu cheese dressing

\$7



ENTREES

Cajun Ribeye

A hand cut Choice ribeye, flame broiled and topped with sautéed onions and jalapenos

12 oz. \$22 | 16 oz. \$28

Filet Mignon

Center cut tenderloin steak is flame broiled or blackened and topped with lump crabmeat and maitre d' butter

8 oz. \$23 | 12 oz. \$28

Roasted Rack of Pork

Herb crusted bone in pork loin with rich rosemary-onion marmalade

\$18

Blackened Salmon Filet

A 9 oz. salmon filet blackened, topped with a rich sauce of sautéed shrimp, shallots and cream with hints of dill

\$18

Shrimp Dijon

Sauteed gulf shrimp, mushrooms and shallots in creamy Dijon mustard and white wine sauce, served over a bed of Louisiana long grain rice

\$18

Pecan Crusted Grouper Filet

A fresh grouper filet in pecan coating, pan seared and finished in white wine, butter and chive sauce

\$17

Chicken and Artichoke Piccata

Sauteed boneless chicken breast, capers, artichoke hearts in lemon and white wine butter sauce

\$15

Blackened Chicken Alfredo

Blackened boneless chicken breast over fettuccine in rich Alfredo sauce and Romano cheese

\$15

Medallion of Beef Alfredo

Blackened medallion with Stilton bleu cheese over fettuccine Alfredo

\$20

Broiled Lamb Porterhouse

Flame broiled Colorado lamb porterhouse finished with spicy sauce piquant

\$19

Shrimp Etouffee

Jumbo gulf shrimp in traditional brown roux sauce over steamed rice

\$18

SIDE DISHES TO SHARE

Potatos au Gratin

\$7

Dirty Rice

\$6

Jambalaya

\$8

Three Cheese Macaroni

\$7

Mushroom Medley

\$8

Fresh Asparagus

\$8

Creamed Spinach

\$6

Twice Baked Sweet Potatoes

Two \$6 | Four \$10



DESSERTS

Bread Pudding with Bourbon Cream

Diced pastries, golden raisins and dried cranberries in vanilla custard topped with rich bourbon sauce

\$7

Southern Comfort Pecan Pie

A new spin on an old Southern classic

\$7

Vanilla Bean Creme Brulee with Berries

Silky egg custard with raw sugar crust and fresh berries

\$8

Buttermilk Pie

A traditional Cajun treat straight from the Bayou

\$6

Fudge Pie with Chocolate Sauce

Rich, thick, decadent and bittersweet

\$6

Beignets (ben-yey) with Seasonal Sauce

Flash fried petite pastries with a sauce to reflect the season

\$6

BEVERAGES

Soft Drinks

Pepsi Products

\$2

House Coffee

\$2

French Pressed Coffee Service

\$4

Freshly Brewed Iced Sweet Tea

\$2

Pellegrino Sparkling Water

\$3

Panna Spring Water

\$3

