

Starters Cold

POMEGRANATE & WHIPPED LAURA CHENEL GOAT CHEESE BRUSCHETTA 13

Candied Pecans, Aged Balsamic Vinegar, Micro Greens

BLOODY MARY POACHED SHRIMP COCKTAIL 17

Zesty Cocktail Sauce & Spicy Remoulade Dipping Sauces

Starters Hot

SAUSAGE AND CRAWFISH POUTINE 14

French Fries, Crawfish Tails, Andouille Sausage, Spicy Pimento Cheese Gravy, Sliced Green Onions

SPICY CAJUN CHICKEN WINGS 14

Oven Baked, Fried, Chef Jon's Secret Sauce, Blue Cheese Crumbles

House Made Blue Cheese or Ranch Dressing

NEW ORLEANS STYLE GUMBO 9 / 14

Chicken, Andouille Sausage, Okra, Steamed White Rice

BLACKENED NY STEAK & BRIOCHE 19

Horseradish Cream Sauce and Caramelized Onions

CRISPY CAULIFLOWER BITES 13

Lightly Breaded with Creole Mustard Aioli

FRIED BOUDIN BALLS 13

Baby Arugula & Creole Mustard

Salads

Creole Mustard Vinaigrette, House Made Ranch, House Made Blue Cheese, Pomegranate, Oil & Vinegar
Add Blackened Chicken, Grilled Chicken Breast, Salmon, or NY Strip 7

LOADED BABY WEDGE SALAD 13

Cherry Tomatoes, Pickled Red Onions, Chives, Crispy Bacon, Blue Cheese Dressing

TOULOUSE HOUSE SALAD 13

Tender Greens, Sonoma Goat Cheese, Cherry Tomatoes, Cucumbers, Julienne Carrots & Pomegranate Dressing

SPLIT PLATES - \$3

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE
WE WILL DIVIDE CHECKS IN EQUAL PARTS, ONLY

PLEASE ASK ABOUT OUR DAILY SPECIALS

Entrees

4:00 PM - CLOSE

CRAWFISH ETOUFFEE 22

Smothered Peppers, Onions, Celery, Garlic Tomatoes, Rice

Add Grilled Andouille Sausage 5

CRESCENT CITY BBQ SHRIMP 28

Toasted Baguette, Roasted Garlic Lemon Butter Sauce

BLACKENED SALMON 28

Smoked Red Pepper Lemon Sauce, Quinoa, Asparagus, Mushrooms, Baby Kale, Toasted Pine Nuts

CAJUN SPICED GRILLED CHICKEN BREAST 26

Corn Maque Choux, Tasso Ham, Dirty Rice, Natural Jus

GRILLED 12 OZ NY STEAK 34

Grilled Asparagus, Glazed Baby Carrots, Whipped Potato Puree,

Demi-Glace, Maitre D'hotel Butter

BUTTERNUT SQUASH RAVIOLI 22

Baby Kale, Toasted Pine Nuts, Sage, Light Cream Sauce

Toulouse Sandwiches

Choice of French Fries or Mixed Baby Greens Salad

TOULOUSE BURGER 19

Gilled 8oz American Wagyu Beef, Cheddar Cheese, Lettuce,

Tomato, Butter Pickles, Roasted Garlic Aioli, Toasted Brioche Bun

Add Bacon 2

IMPOSSIBLE BURGER (PLANT BASED VEGAN) 20

Caramelized Onions, Sautéed Mushrooms, Tomato, Baby Arugula,

Red Pepper Almond Romesco, Potato Bun

BEEF PO'BOY 18

Gravy, Provolone Cheese, Lettuce, Tomato, Butter Pickles, Horseradish Cream, French Bread

BLACKENED CATFISH PO'BOY 19

Lettuce, Tomato, Spicy Remoulade, French Bread

Kids

CHICKEN FINGERS WITH FRIES 14

CRUSTLESS PB&J 6

PENNE PASTA 12

with marinara or butter & parmesan

Desserts

BREAD PUDDING 11

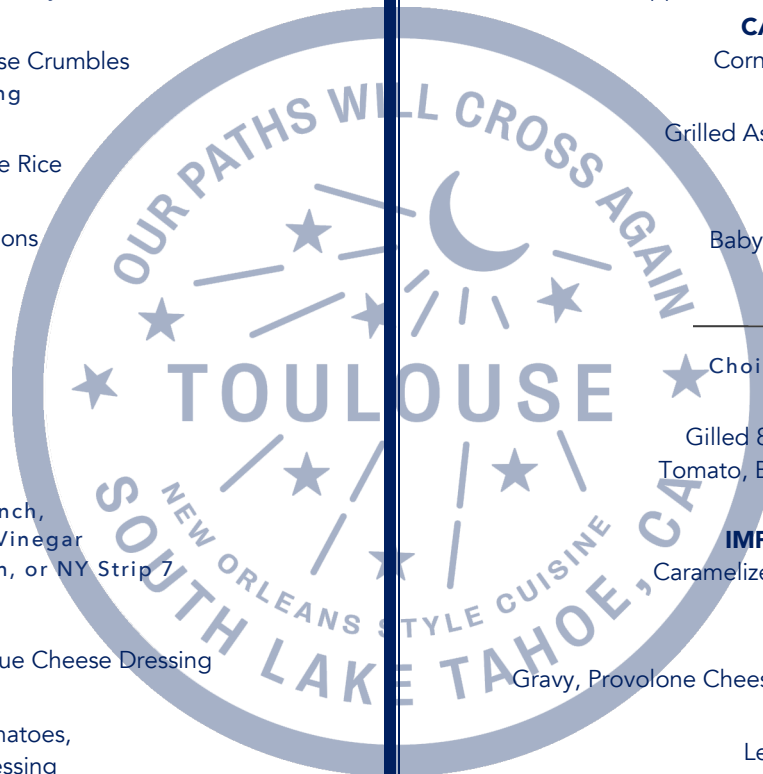
Warm Vanilla Bourbon Sauce, Raisons,

Pecans, Caramelized Banana

CHOCOLATE LAVA CAKE 11

Strawberry Coulis, Whipped Cream

CLASSIC CRÈME BRULEE 11



7:30 AM - 11:00 AM Mon - Fri | 7:00 AM - 11:00 AM Sat & Sun

— **Breakfast** —

STEEL CUT OATMEAL 9

California Raisins, Brown Sugar

GRANOLA & BERRY PARFAIT 11

Almonds, Honey, Raisins, Plain Yogurt, Mixed Berries

2 FARM FRESH EGGS COOKED YOUR WAY 17

Country-Style Potatoes (Griddled Potatoes, Onions, Peppers, Spices)
Your Choice of Protein and Toast

BREAKFAST BURRITO 17

With Country Style Potatoes

Scrambled Eggs, Roasted Bell Peppers, Fresh Jalapeños,
Onions, Cheddar Cheese, Flour Tortilla, House Made Salsa

PARK AVENUE FRIED EGG AND CHEESE SANDWICH 15

Bacon, Egg, And Cheddar on Grilled Sourdough
With Country Style Potatoes

BIG EASY FRENCH TOAST 16

Strawberry Butter, Maple Syrup, Whipped Cream, Blueberries, Powdered Sugar

TOULOUSE PANCAKES 16

Pecan Butter, Whipped Cream, Powdered Sugar, Maple Syrup, Caramelized Bananas

BELGIAN WAFFLE 17

Strawberries, Blueberries and Whipped Cream

QUINOA BREAKFAST BOWL 16

Peppers, Onions, Corn, Tomato, Mushrooms, Baby Kale, Toasted Pine Nuts, 1 Fried Egg

— **Omelets** —

With Country Style Potatoes and Toast

ASPARAGUS, MUSHROOM, GOAT CHEESE OMELET 18

PEPPERS, ONIONS, JALAPENO, ANDOUILLE, CHEDDAR OMELET 18

BACON, SAUSAGE CHEDDAR OMELET 18



Bacon, Pork Sausage Link, Turkey Sausage Patty, Andouille Sausage 4
Substitute Egg Whites 2

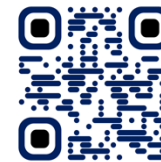
Side of Toast: White, Whole Wheat, English Muffin, Sourdough 3.5
Udi's Gluten Free Bread, Bagel 2

Orange Juice, Grapefruit, Cranberry, Apple, Pineapple 4

OUR PATHS WILL CROSS AGAIN



To Order Room Service,
Or To Pre-Order Breakfast,
Scan The QR Code



Four Strangers Walk into a Bar ...

30 years ago, four people working in the hospitality industry met in a bar on Toulouse Street in the great city of New Orleans. Over time they became friends and when the first one moved away he stated, "our paths will cross again." Sure enough, over the next three decades, they worked together and apart in cities across the United States, including Telluride, San Francisco, Chicago, New York, Washington DC and of course The Big Easy. When COVID hit an opportunity presented itself and Toulouse was born.

Using local, sustainable ingredients, we produce our spin on New Orleans food, in the type of place where tourists *feel* at home, locals *are* at home, and *everyone* is surrounded by family and friends.

TOULOUSE

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