



BREAKFAST

LUNCH

DINNER



House Specialty

985-288-4634 | SedraBistro.com

348 Robert Blvd. | Slidell, LA 70458

Open 7 Days a Week!

Breakfast & Lunch / 6am - 3pm | Dinner on Friday / 5pm - 9pm

— Benedicts —

All served with choice of Stone Ground Grits, Hashbrowns, or Home Fries.

◀ SEE OUR BREAKFAST ADD-ONS ▶

NEW Traditional Benedict

Homemade grilled biscuit topped with grilled ham, and a poached egg. Drizzled with creamy Hollandaise sauce. 14

🍷 Sedra's Crab Cake Benedict

Homemade grilled crab cakes topped with poached eggs, and our creamy Hollandaise sauce. 19

Paneed Chicken Benedict

Crispy paneed chicken medallions topped with grilled tomato and poached eggs. Drizzled with creamy Hollandaise sauce. 16

Sardou Benedict

Grilled English muffin topped with Canadian Bacon, creamed spinach & artichoke, and poached egg. Drizzled with creamy Hollandaise sauce. 16

🍷 Sedra's Boudin Benedict

Grilled boudin cakes topped with grilled ham, fried green tomato, and poached egg. Drizzled with creamy Hollandaise sauce. 17

Porky Benedict

Homemade grilled biscuit topped with fried green tomato, tender pulled pork, and poached egg. Drizzled with our homemade white sausage gravy. 16

— Breakfast —

SIDES & ADD-ONS

SIDES / ADD-ONS

Breakfast Meats 3 each

Ham | Sausage | Bacon
Turkey Sausage | Turkey Bacon

Cheeses 1.5 each

Shredded Cheddar | Provolone
American | Swiss

Veggies 1 each

Mushroom | Onion | Jalapeno

Seasonal Fruit 3

White Sausage Gravy 2

Home Fries, Grits, or Hashbrowns 3

Breads 2 each

Biscuit | English Muffin | Toast

One Egg 2

Avocado 2

Waffles & Such Add-ons

Short Stack of Pancakes (3) 8

Plain Crepe 3 each

Gluten Free

Waffle +4 | Pancake +5 | Sandwich Bun +3

Fruit 3

Strawberry | Blueberry | Banana

Pecans 2

Chocolate Chips 2

Nutella 2

— Traditional Breakfasts —

NEW Two Egg Platter

Two eggs (any style), (1) choice of meat, hashbrowns or grits, and toast or biscuit. 10

Huevos Rancheros

Fresh corn tortillas topped with grilled boneless pork chops, over easy eggs, pinto beans, and our homemade Ranchero sauce. 18

Pork Chop & Eggs

Boneless pork chops grilled to perfection, paired with two eggs (any style). Served with toast or biscuit. 14

🍷 Biscuits & Debris

Buttermilk biscuit topped with roast beef debris. 16

Breakfast Quesadilla

Large flour tortilla stuffed with egg, bacon, shredded cheese, green onion, spinach, tri-colored bell pepper, and tomato, then grilled. 13

🍷 Steak Tips & Eggs

USDA Choice Tenderloin tips grilled with mushrooms and onion, paired with two eggs (any style). Served with toast or biscuit. 19

NEW Country Fried Steak & Eggs

Country fried steak, (2) eggs (any style), hashbrowns or grits, and toast or biscuit. 15

NEW Eggs & Scone

Two eggs (any style), (1) choice of meat, hashbrowns or grits, and homemade biscuit covered with cream cheese and strawberry compote. 13

🍷 Yogurt Parfait

Several layers of yogurt, fresh fruit, and granola, served in a glass. 10

Breakfast Sandwiches

Choice of bread, topped with a fried egg, cheese, and choice of bacon, sausage or ham.

On a Biscuit 9 | On a Brioche Bun 11

— Omelets —

All served with choice of Stone Ground Grits, Hashbrowns, or Home Fries. EGG WHITES ONLY +3

◀ SEE OUR BREAKFAST ADD-ONS ▶

Slidell Omelet

Stuffed with bacon, Andouille sausage, ham, shredded cheese and grilled onion. 15

Western Omelet

Stuffed with grilled ham, shredded cheese, tri-colored bell pepper, onion, and spinach. 14

NEW Porky Poblano Omelet

Stuffed with grilled pork tenderloin and poblano pepper, topped with melted Mexican cheese. 16

NEW Bacon Explosion Omelet

Stuffed inside and out with crispy smoked bacon, cream cheese, and tomato. 14

Seafood Omelet

Stuffed with sauteed crawfish, shrimp, shredded cheese, tri-colored bell pepper, and onion. 17

Egg White Veggie Omelet

Stuffed with shredded cheese, spinach, tri-colored bell pepper, onion, mushrooms, lettuce, and tomato. 15

Cajun Omelet

Stuffed with Andouille sausage, bacon, shredded cheese, tri-colored bell pepper, onion, and Cajun seasoning. 15

NEW Tenderloin Tips Omelet

Stuffed with grilled tenderloin tips, hashbrowns, peppers, and onion, topped with cheese. Served with salsa and sour cream on the side. 18

🍷 Sedra's Cheeseburger Omelet

Stuffed with ground beef, shredded cheese, lettuce and tomato. Drizzled with our homemade secret sauce. 14

— Waffles & Such —

🍷 Sedra's Beignets

Homemade beignets topped with powdered sugar. 8

Belgian Waffle

Served with powdered sugar, butter, and syrup. 8

French Toast

French bread, powdered sugar, butter, and syrup. 10

Full Stack of Pancakes (5)

Served with butter, and syrup. 10 Short Stack (3). 8

Chicken & Waffle

Belgian waffle topped with fried chicken strips. 15

Make it a COMBO!

Make any Waffle, French Toast, Pancake, Beignet, or Crepe order a COMBO, by adding (2) eggs (any style), and choice of (1) breakfast meat. + 5

Crepes

Thin French-style pancakes.

Nutella

Two crepes topped with Nutella, banana & powdered sugar. 12

Lemon Berry

Two crepes filled with lemon cream and topped with blueberries. 12

🍷 Fruit Crepes

Two crepes filled with strawberries and cream, topped with strawberries, cream, bananas, and blueberries. 12

🍷 Crepe Sedra

Two crepes filled with sauteed crawfish and our creamed spinach & artichoke. Drizzled with our creamy Creole tomato sauce. 18

LUNCH & DINNER

Appetizers

NEW Appetizer Sampler

Perfect to share! Includes Fried Chicken Tenders, Onion Rings, Mozzarella Sticks, and French Fries, served with Ranch or Honey Mustard and a side of red sauce. 15

Blue Crab Hushpuppies

Homemade and seasoned corn meal hushpuppies are stuffed with tender Blue Crab meat, then fried until golden. Served with your favorite sauce. 10

NEW Crawfish Bread

Sauteed crawfish, spinach and artichoke dip, and shredded Mozzarella cheese spread over toasted French bread slices. 13

Fried Eggplant

Thin-sliced eggplant medallions, breaded and fried until golden. Sprinkled with Parmesan cheese and served with homemade red sauce. 10

Spinach & Artichoke Dip

Creamy spinach and artichoke topped with Parmesan cheese, and served with homemade flour tortilla chips. 12

NEW Jalapeno Poppers

Jalapeno halves stuffed with Cheddar cheese, battered and fried until golden. Served with Ranch dressing. 9

Greek Shrimp

Shrimp, Feta cheese and tomatoes sauteed, then covered with Mozzarella cheese, and baked in the oven. Served over toasted French bread slices. 11

Bayou Tomatoes

Fried green tomato topped with homemade shrimp remoulade. 14

Sedra's Crab Cakes

Two of our homemade breaded Crab Cakes, fried until golden, and served over a lettuce leaf with your favorite sauce. 10

Soup & Salads

Dressings: Caesar, House Vinaigrette, Bleu Cheese Vinaigrette, Red Wine Vinaigrette, & Ranch

Soup Du Jour

Made fresh daily. Cup. market Bowl. market

Soup & Salad Combo

Cup of soup and a small House or Caesar salad. 12

Caesar Salad

Fresh Romaine, tomato wedges, boiled egg, croutons and Parmesan cheese tossed in Caesar dressing. 10

Salad Add-Ons

Shrimp (fried, grilled or blackened) 6

Fried Popcorn Crawfish 6

Chicken (fried, grilled or blackened) 5

Tuna Steak (grilled or blackened) 8

Scoop of Chicken Salad 5

Black & Bleu Salad

Perfectly grilled & blackened USDA Choice Tenderloin Tips placed over a bed of fresh lettuce which has been tossed in Bleu Cheese Vinaigrette, along with tomato, cucumber, and black beans. 19

Greek Salad

Lettuce, tomato, artichoke, bell pepper, black olives, red onion, cucumber, capers, and Feta cheese tossed in our House Vinaigrette. 14

Spinach Salad

Fresh spinach, crispy bacon, sliced tomato, mushrooms, red onion, pecans and dried cranberries tossed in Red Wine Vinaigrette. 12

Cobb Salad

Fresh lettuce, tomato, bacon, ham, turkey, boiled egg, shredded cheese and cucumber, served with choice of dressing. 14

House Salad

Fresh lettuce, tomato, cucumber and red onion, served with choice of dressing. 8

Pasta

Add a small House or Caesar salad to your entree +3 | Add a cup of soup +5

Shrimp & Crab Bella

Fresh, sauteed lump crab meat, jumbo shrimp, roasted garlic Roma tomato, and creamy Pepper Jack cheese, over Penne pasta. 23

Chicken & Broccoli Alfredo

Grilled chicken and steamed broccoli served over Penne pasta with creamy Alfredo sauce. 18

Cajun Alfredo

Tender penne pasta topped with sauteed crawfish, shrimp, Andouille sausage, green onion, garlic and our creamy homemade Cajun Alfredo sauce. 17

Veal Bolognese

Grilled or fried veal over Angel Hair pasta with our homemade red sauce. 18

Crawfish Diablo

Sauteed crawfish, spicy red sauce, and shredded Mozzarella over Penne pasta. 20

NEW Meatballs & Pasta

Homemade meatballs served over Angel Hair pasta with our red sauce and Parmesan cheese. 18

Sedra Crab Cake Alfredo

Crab cakes topped with sauteed shrimp and artichoke, over Angel Hair pasta and Alfredo sauce. 18 ▶ Add Eggplant +2

Entrees

Add a small House or Caesar salad to your entree +3 | Add a cup of soup +5

Sedra's Pork Chop

This thick-cut, bone-in pork chop is grilled to perfection, and finished with a maple syrup glaze. Served with mashed potatoes. 15

Hamburger Steak

An all beef patty, grilled to perfection, topped with grilled mushrooms, onion, and a savory brown gravy. Served with French fries. 14

NEW Red Beans & Rice

A New Orleans classic! Slow cooked red beans served over white rice, and served with a fried pork chop. 14

NEW Filet Tenderloin Tips

USDA Choice Filet Tenderloin Tips covered with sauteed mushrooms and onion, served with steamed broccoli and mashed potatoes. 23

Glazed Pork Loin

Roasted and glazed Pork Loin served with mashed potatoes. 18

Gyro Platter

Grilled lamb and beef, paired with a side of lettuce, tomato, and onion. Served with hummus, Tzatziki sauce, and homemade cut up Pita bread. 14

Seafood

Add a small House or Caesar salad to your entree +3 | Add a cup of soup +5

NEW Fried Seafood Platter

Battered shrimp, catfish, and oysters served with our Blue Crab Hushpuppies, French fries, and cole slaw. 24

Shrimp & Grits

Stone ground grits topped with sauteed shrimp, grilled mushrooms, green onions. 17

Catfish Acadian

Large, golden-fried catfish fillet topped with our crawfish brandy cream sauce. Served with mashed potatoes. 17

NEW Mahi Mahi

Fresh, grilled Mahi Mahi served with our mango-rice pilaf. 25

NEW Fried Grouper

Fresh Grouper fillet breaded and fried until golden, topped with brown gravy and pecans, served with mashed potatoes. 30

NEW Grilled Scallops

Fresh Scallops, perfectly grilled and served over Angel Hair pasta and pesto sauce. 32

Redfish Scampi

Tender, seared Redfish served over Angel Hair pasta with diced tomatoes and grilled shrimp. 28

Sandwiches

Served with French Fries. Sub Sweet Potato Fries, Baked Mac & Cheese, Mashed Potatoes, or Onion Rings +3

NEW Sandwich Combo

A half sandwich served with either a cup of soup, or a small House or Caesar salad. 12

Philly

Grilled & shaved Brisket, smothered with grilled onion, grilled bell pepper, and melted Provolone on French bread. 14

Pesto Chicken Panini

Grilled chicken, Provolone, pesto, and sun-dried tomatoes pressed on the grill in French bread. 14

Sedra's Cajun Cuban

Grilled ham, pulled pork, pickles, mustard, mayo, and Cajun seasoning pressed on the grill in French bread. 15

Club

Three slices of toast layered with bacon, ham, turkey, Provolone cheese, lettuce, tomato, and mayo. 14

Open Face Roast Beef Poboy

Our slow-roasted Beef Brisket and Debris on French bread, dressed with lettuce, tomato, pickle, and mayo. 15

Amazing Chicken

Fried chicken breast, maple bacon, Provolone, pickle, and maple syrup mayo on a Brioche bun. 14

NEW Poboy

Served on French bread, dressed with lettuce, tomato, pickle, and mayo.

- ▶ Fried Shrimp 14 | on a bun 10
- ▶ Fried Catfish 13 | on a bun 8
- ▶ Fried Oyster 18 | on a bun 13
- ▶ Meatball 14 | on a bun 9
- ▶ Crab Cake 16 | on a bun 12

Gyro

Grilled lamb and beef, lettuce, tomato, onion, hummus, and Tzatziki sauce, stuffed in a homemade Pita bread pocket. Served with French fries.. 14

Sandwich / Burger Add-Ons

- ▶ Cheese 1 each
(Provolone, Cheddar, American or Swiss)
- ▶ Bacon 2 ▶ Fried Egg 2 ▶ Avocado 2
- ▶ Grilled Onion 1.5 ▶ Grilled Mushrooms 2
- ▶ Dressed Lettuce, tomato, pickle & mayo FREE

BURGERS

▶ Burgers can be served on a Brioche Bun (B) or as a Poboy (PB) on French bread. Customize your burger with Add-Ons.

Sedra's Burger

Beef patty served on a Brioche bun, dressed with lettuce, tomato, pickle, and mayo. (B) 13 (PB) 16

Porky Burger

Beef patty topped with pulled pork, Provolone, and BBQ sauce on a Brioche bun. (B) 14 (PB) 17

Rodeo Burger

Beef patty topped with bacon, onion rings, and BBQ sauce on a Brioche bun. (B) 15 (PB) 18

NEW Patty Melt

Beef patty, melted Provolone, and grilled onion served on grilled Texas Toast. 13 (PB) 16

Black & Bleu Burger

Beef patty topped with bacon and Bleu cheese crumbles on a Brioche bun. (B) 14 (PB) 17

Coffee Drinks

HOT

Drip Brew

Our Signature "House Blend".
(free refills) 2.95

Cappuccino

Equal parts of Espresso, steamed
milk, and foam. 4.95

Americano

Espresso shots with hot water. 3.95

French Press

Arguably the best brew method
for coffee. Producing full flavor
and full body. 23oz Carafe 4.95

Red-Eye

Our Signature "House Blend" with
a shot of Espresso. 3.95

Latte

Espresso with choice of milk and
just a little foam. 3.95

Café Au Lait

New Orleans classic, with
steamed milk & a little foam. 3.5

Espresso

Traditional pulled straight shot.
Single 1.95 | Double 2.95

COLD

Cold Press

Brewed cold for 24 hours then
pressed. Served over ice with a
splash of milk. 3.95

Iced Latte

Espresso served with milk over
ice with a little foam. 3.95

Flavors

.60¢ each: Vanilla | Sugar-Free
Vanilla | Mocha | Chai
Caramel | Lavender | Hazelnut
Cold Foam (any flavor) +.60

Non-Dairy Milk Options

.99 each: Oat | Almond | Soy

Frozen Drinks

Your choice of various fruits, drink mixes, coffee,
flavors, and alcohol blended with crushed ice.

Must be 21 or older to purchase and consume alcohol.

(NA) Non-alcoholic versions available.

Strawberry Daiquiri

Strawberries and rum. 10 (NA) 7

Margarita Daiquiri

Margarita mix, lime juice and
tequila. 10 (NA) 7

Frozen Salted Caramel Latte

Espresso, milk, Kahlua Salted
Caramel liqueur, and Irish
Cream liqueur topped with
whipped cream. 10 (NA) 7

Combo Daiquiri

Mix any (2) flavors. 10 (NA) 7

Mango Daiquiri

Fresh mango and rum. 10 (NA) 7

Pina Colada Daiquiri

Pina colada mix, pineapple juice
and rum. 10 (NA) 7

Frozen Vanilla Latte

Espresso, milk, Vanilla Vodka, and
Irish Cream liqueur topped with
whipped cream. 10 (NA) 7

Brunch

COCKTAILS

Must be 21 or older to purchase and consume alcohol.

Ask your server for Virgin drinks.

Sedra Mimosa

Champagne with cranberry,
orange & pineapple juice. 8

Bloody Mary

House blend of vodka & Zing
Zang Bloody Mary mix garnished
with celery & olives. 10

Mimosa

Champagne with fresh orange
juice. Perfect for a hangover! 8

Poinsetta

Champagne with cranberry juice. 10

Margarita

Margarita mix & tequila served on
the rocks with salt on the rim. 10

Irish Coffee

Hot coffee and Irish whiskey,
topped with whipped cream. 8

Mimosa Margarita

Champagne, tequila, orange &
lime juice served on the rocks
with sugar on the rim. 9

Lunch / Dinner

SIDES

French Fries 3

Sweet Potato Fries 3

Onion Rings 3

Mashed Potatoes 3

Cole Slaw 3

Baked Mac & Cheese 3

Mixed Vegetables 3

Small House Salad 3

Small Caesar Salad 3

Cup of Soup 5

Beverages

Fountain Drinks

Coke | Coke Zero | Diet Coke | Lemonade
Sprite | Root Beer | Dr Pepper (free refills) 3

Hot or Iced Tea

Flavors: Peach | Mango (free refills) 3

Juices

Apple | Orange | Cranberry 4

Milk

White | Chocolate 4

Desserts

Sedra's Beignets

Homemade beignets topped
with powdered sugar. 8

Sedra's Fruit Crepes

Crepes filled with whipped cream and choice of:
strawberries, blueberries, or banana. 10

Dessert Du Jour

Ask about our daily, homemade, special dessert of the day!
market price

Brownie A la Mode

A rich chocolate brownie topped with a
scoop of cool Vanilla ice cream! 8