

Catfish Plantation

“Serving Soul and Spirits”

Lunch Prices Honored 11:00 a.m. to 4:00 p.m.
Wednesday - Friday

PETIT REPAS

STARTERS

Half orders not available.

ONION RINGS \$6.50

A basket full of our famous colossal onions. Served with a dish of our homemade buttermilk ranch dressing. Try em' spicy!

SWEET POTATO FRIES \$ 6.50

Fresh cut sweet potatoes battered in our sweet cinnamon batter, fried to perfection then drizzled with butter.

FRIED DILL PICKLES \$ 6.50

Sliced dill pickles lightly battered and fried. served with our homemade ranch dressing.

APPETIZER SAMPLER \$ 7.75

Choose any three

PLANTATION PUPPIES \$ 3.75

A basket of our homemade Cajun hushpuppies.

FRIED CORN \$ 2.15

Corn on the cob battered in our sweet batter then drizzled with butter.

FRIED CATFISH PLATTERS

Choose from our mild cornmeal batter, Cajun Spicy flour batter or ask for 'mixed' and get some of both.

Small Platter \$6.99

Two fillets W/one side

Regular Platter \$8.99

Three fillets W/two sides

DRINKS

Iced Tea (flavored and regular),
Coke, Diet Coke, Dr. Pepper, Barq's
Root Beer, Blackberry Lemonade,
Strawberry Lemonade, Cherry Lime-
ade (no refills on Limeades)

Lipton Hot Tea

Fresh Brewed Coffee \$2.10

SWEET ENDINGS

Peach, Cherry, Blackberry, or
Pecan Cobbler,
Famous Plantation Bread Pud-
ding, Fried Ice Cream, and Real
Ice Cream Floats - Ask your
server for details.

SOUP and SALAD

\$5.99

A healthy heaping bowl of our signature Soup Du Jour and a mixed green salad with garden fresh vegetables. Served with your choice of dressing.

SOUP and HALF SANDWICH

\$5.99

Your choice of half of one of our sandwiches with our Soup Du Jour.

CATFISH PO'BOY

\$5.99

A handful of sandwich, stuffed with Catfish, coleslaw, onions, pickles and Monterrey Jack cheese, served with fries.

STEAK SANDWICH

\$5.99

Our famous Chicken fried steak served on Texas Toast with onion, pickles, lettuce, tomato, and your choice of mayonnaise or Creole mustard. Comes with our hand-cut French fries.

SOUTHERN FRIED CHICKEN SANDWICH

\$5.99

A Fried Boneless Chicken Breast served with your choice of mayonnaise, mustard or Creole Mustard, onion, pickles, lettuce, tomato and French fries.

DINNER SALAD

\$ 3.75

A salad plate of mixed greens and garden fresh vegetables. Served with your choice of dressing.

SPRING MIX CHICKEN SALAD

\$6.99

Fried or grilled chicken bites on a bed of mixed greens with garden fresh vegetables and then sprinkled with chopped peanuts served with your choice of dressing. We suggest our Homemade Raspberry Vinaigrette.

Salad Dressing Choices:

Homemade Buttermilk Ranch, Italian, Thousand Island, Honey Mustard, Bleu Cheese, Homemade Raspberry Vinaigrette, Red Wine Vinaigrette.

Sides—One side unless otherwise noted.

Black-Eyed Peas, French Fries, Green Beans, Fried Okra, Coleslaw.

PLANTATION LUNCH ENTREES

BLACKENED OR BAKED CATFISH

\$7.99

A Cajun specialty! A whole catfish filet seasoned with Cajun spices and cooked on a fiery hot skillet or a whole catfish filet lightly seasoned, baked. Both served on top of a bed of rice.

NEW ORLEANS PLATTER

\$7.99

Your choice of a whole catfish filet or a boneless chicken breast lightly blackened and topped with a Creole sauce and melted Monterrey Jack Cheese.

JUMBO SHRIMP

\$7.99

Four jumbo Gulf shrimp peeled and butterflied to order. Ask for grilled or fried.

CHICKEN FRIED STEAK

\$7.99

Try it Spicy! A 4 oz. fresh cut of choice grade beef steak battered by hand and topped with country gravy, served with Texas toast.

SOUTHERN FRIED CHICKEN

\$6.99

A boneless breast fried and served with a bowl of country gravy and Texas toast.

BLACKENED CHICKEN BREAST

\$6.99

A Cajun specialty! a boneless breast seasoned with Cajun spices cooked on a fiery hot skillet and served on a bed of rice.

ALOHA CHICKEN

\$6.99

A boneless chicken breast marinated in orange and pineapple juices, grilled, and splashed with teriyaki sauce. Served on a bed of rice, and then topped with a slice of pineapple.

Welcome to the Catfish Plantation

The Most Haunted Restaurant in Texas!

By Rick Moran - Acclaimed Paranormal Investigator and Author

The term "Haunted," as any respectable Ghost Hunter will tell you, is a relative term and often misunderstood by the public; but one thing all paranormal investigators agree with is that the 1895 Victorian at 814 Water Street in Waxahachie is most definitely the residence of several earthbound spirits.

In 1984, Tom and Melissa Baker found the property, which had been empty for several years and while it was not the perfect location to start a restaurant, they both agreed that the house had a certain charm that could not be denied. Neither were big fans of the paranormal but shortly after purchasing the property, things began to happen that would make them true believers.

While only the couple had the keys to the building, Melissa began to find that she was obviously not the only one with access. One day, she came in to find a large tea urn, with neatly stacked coffee cups inside, which had somehow been transported to the middle of the floor, far away from where they belonged. On another morning, she came in to find fresh brewed coffee waiting for her!

Once opened, employees began to tell strange stories; a fry basket levitating in the kitchen, a glowing blue light illuminating a room that was otherwise empty and the ghostly figure of a bride standing by a front window. The sheer number of reports was overwhelming and paranormal investigators were invited to give their impressions of the old house. What they found was a list of characters from Waxahachie's past, each with distinct personalities, each existing independent of one other at the restaurant.

Among the resident spirits is a man who likes to "flirt" with female guest by touching their knee or shoulder or playing with their long hair; a young female who seems confused by her surroundings and "Caroline," a previous owner who sometimes becomes short tempered because she sees herself as still being the head of the household.

In 2007 the Bakers sold the restaurant and its ghostly inhabitants to the Landis Family who invited the nationally acclaimed Association for the Study of Unexplained Phenomenon to reinvestigate the locale. Using state of the art research equipment, the 40 year old ASUP confirmed several spirits, who freely interacted with the field investigators. All of the spirits at the Catfish Plantation are categorized as "friendly and positive," according the group's chief investigator.

In a later TV segment filmed at the Catfish Plantation for the Travel Channel, one senior investigator was sitting in a side room talking about the history of the building, when he noted a shocked look on the faces of several of the folks in the room. A ghostly apparition had come to the doorway from the nearby restroom and hovered behind him for several minutes, only to dematerialize when one of the people interrupted him to say there was a ghost standing nearby. The ghost apparently was pleased to hear his story.

Today, the Catfish Plantation and the Landis Family is dedicated to offering the best in Cajun style cuisine, while keeping the ghostly traditions alive. The locale has been featured on a host of TV program on all the major networks, in newspaper and magazine articles worldwide and has welcomed those who want to learn more about their earth bound spirit residents while enjoying the best food and the warmest ambiance available anywhere!

The Birth Place of Paul Richards

Paul Rapier Richards (November 21, 1908 — May 4, 1986) was an American player, manager, scout and executive in Major League Baseball. During his playing career, he was a catcher and right-handed batter with the Brooklyn Dodgers (1932), New York Giants (1933-35), Philadelphia Athletics (1935) and Detroit Tigers (1943-46). After retiring, he became the manager of the Chicago White Sox (1951-54, 1976) and Baltimore Orioles (1955-61). He was born in Waxahachie, Texas and retired in his birth city where he passed away in May of 1986. He was considered among baseball's most brilliant and innovative strategists, an astute judge of pitching talent, and a skilled teacher. He is greatly missed.