

MARDI GRAS

2020

Laissez les Bons Temps Rouler!



Appetizers

Louisiana Shrimp Rolls - spicy shrimp salad on a soft roll 14

Nola Shrimp Cocktail - jumbo shrimp, remoulade 16

Crab Cakes - arugula salad, avocado, lemon butter 14

Oysters Rockefeller - creamed spinach, bacon, anise 14

Raw Oysters - (6) on the half shell, horseradish, lemon, cocktail sauce 14

Cajun Chicken & Sausage Skewers - blackened chicken strips, andouille sausage, cajun slaw 10

Voo Doo Shrimp - breaded, fried and tossed in Louisiana Hot sauce and cajun slaw 11

Potato Skins

Vegetable - broccoli, carrot, mushroom, zucchini 7

Bacon and Cheese - scallions, sour cream 8

Bowl of Gumbo - crawfish, chicken, andouille 7

Baked Onion Soup Gratin 7



Salads

Cajun Caesar - crisp romaine, hard boiled egg, classic parmesan dressing, blackened protein of your choice:

Sirloin 16, Chicken 14, Salmon 16

Chopped Chicken Cobb - crisp romaine, avocado, Danish bleu cheese, smoked bacon, scallions, tomato, honey mustard vinaigrette 14

Over Roasted Beets - mixed greens, goat cheese, toasted walnut, honey balsamic 12

Large House - mixed greens, shaved broccoli, carrots 10

Sandwiches

Blackened Chicken - remoulade, lettuce, tomato 14

Pullman - prime 8 oz chuck-grind patty on toasted brioche. Applewood smoked bacon, caramelized onions, arugula, gruyere, dijonnaise 15

Classic Burger - prime 8 oz chuck-grind patty on toasted brioche. Choice of Tillamook cheddar, Monterey Jack, Patriotic American or Danish bleu for an extra 1.50, lettuce, tomato, onion, pickles 13

Sides

Crawfish Mac n Cheese | Fresh Cut Fries | Au Gratin Potatoes | Garlic Mashed Potato | Asparagus | Creamed Spinach

Entrees

Louisiana Gumbo - shrimp, chicken, andouille rice 18

Pastalaya - penne pasta, cajun cream, andouille, shrimp, chicken 23

Creole Shrimp and Grits - sautéed shrimp, garlic, lemon, over grits 25

Shrimp Etouffe - dark roux, peppers, onions, cream, rice 23

Pecan Catfish - breaded deep fried catfish, haricot vert, rice 23

Red Beans and Rice with Andouille Sausage 21

Jambalaya - cajun rice, shrimp, chicken, smoked andouille sausage 23

Blackened Salmon - rice, grilled asparagus, drawn butter 23

Filet Mignon - 8 oz USDA choice cut prepared to your liking 39

New York Sirloin - 12 oz USDA prime cut, charbroiled and prepared to your liking 42

Alaskan King Crab Legs - split and steamed legs, lemon, drawn butter mkt

South African Lobster Tail - broiled tail, lemon, drawn butter mkt

Mardi Gras Combos

Ribs & Etouffe 29 | **Ribs & Pastalaya** 25

Ribs & Catfish 25 | **Ribs & Andouille with Rice & Beans** 24

Ribs & Jambalaya 30 | **Ribs & Blackened Salmon** 26

Ribs & Rib Combos

Our baby back rib dinners are served with a cup of soup or a small mixed salad and a choice of side.

Whole Rack 29 **Half Rack** 18

Popular Rib Combos

we add a half rack of ribs to each of these popular dishes

Fried Shrimp - (4) butterflied & panko crusted in house, fried to a golden brown, lemon, cocktail sauce 29

Buttermilk Fried Chicken Breast - 25

Alaskan King Crab Legs - 1/2 pound of split and steamed legs, lemon, drawn butter mkt

South African Lobster Tail - (1) 5/6 oz broiled tail, lemon, drawn butter mkt

Dessert

Bread Pudding - caramel sauce, vanilla ice cream 8

Bananas Foster Waffle 8

Flourless Chocolate Cake - chocolate ganache, fresh whipped cream 8

Key Lime Cheesecake - graham cracker crust 7

Turtle Pie - layers of ice cream, caramel & candied pecans, multiple spoons required 10