

LUNCH

FIRST COURSE

a choice of:

THE STANDARD

Fresh greens, tomatoes, house-made citrus vinaigrette
{Ritzman Riesling \$7}

CHOPPED SALAD

Mixed greens, black beans, jicama, tomatoes, roasted tomato chipotle dressing
{Carrara Pinot Grigio \$7}

CAESAR SALAD

Romaine hearts, homemade croutons, grana parmesan, creamy caesar dressing
{Ouled Thaleb Moroccan White Blend \$9}

SHRIMP ETOUFFEE

A creamy shrimp gravy served with grilled shrimp over steamed rice
{Les Hospices Pinot Noir \$9}

SECOND COURSE

a choice of:

SEAFOOD JAMBALAYA

Roasted chicken, andouille sausage, bell pepper, onion, shrimp, and crab claws
{Ouled Thaleb Moroccan White Blend \$9}

HOMEMADE FRIED CHICKEN

Two juicy pieces of your choosing served with a side of collard greens and red beans & rice
{Angel City Wit \$6}

SEAFOOD GUMBO

Roasted chicken, andouille sausage, bell pepper, onion, shrimp, and crab claws.
{Heritages Cotes du Rhone Rouge \$8}

CREAMY PASTA OVER PENNE

A light creole alfredo sauce paired with a house made pesto served over al dente pasta
{Quintessence Pouilly Fume Sauvignon Blanc \$11}

PO BOY

Choice of: Shrimp / Chicken / Oysters. Served with our homemade roasted garlic tartar sauce
{Abita Amber Ale \$6}

THIRD COURSE

a choice of:

BEIGNETS or ICE CREAM

Warm New Orleans puff pastries sprinkled in confection sugar

PEACH COBBLER

A homemade cobbler crust with cinnamon peaches and vanilla ice cream \$4

\$15 per person, not including tax or gratuity