

DINNER

FIRST COURSE

a choice of:

GUMBO

A New Orleans roux made with roasted chicken, andouille sausage, bell pepper, onion, and rice
{Ouled Thaleb Moroccan Red Blend \$9}

JAMBALAYA

A tomato and rice based dish made with roasted chicken, andouille sausage, bell pepper, onion, and rice
{Filus Malbec Reserve \$11}

SHRIMP ETOUFFEE

A creamy shrimp gravy served with grilled shrimp over steamed rice
{Les Hospices Pinot Noir \$8}

CAMELLIA RED BEANS & RICE

Red beans simmered with a smoked turkey leg served over steamed rice
{St Feuillen Saison Farmhouse Ale \$8}

** SUPPLEMENTAL DISH **

SEAFOOD MEDLEY

Crab claws, shrimp, and calamari sauteéd in a garlic butter sauce. Served with french bread \$9

SECOND COURSE

a choice of:

HOMEMADE FRIED CHICKEN

3 juicy pieces, made to order. Served with a side of collard greens and red beans & rice
{Atticus IPA \$6}

FRIED CATFISH FILLET

10 oz fillet served with cole slaw and cajun fries
{Witches Brew \$12}

BLACKENED SALMON

Served with green bean casserole and macaroni and cheese
{French 75 \$12}

GRILLED PORK CHOPS

Two 8 oz chops seasoned with cajun spices. Paired with roasted garlic mashed potatoes and green beans
{Sazerac \$12}

** SUPPLEMENTAL DISH **

CHILEAN SEABASS

6 oz fillet served over a bed of rice and grilled asparagus \$5

THIRD COURSE

a choice of:

BEIGNETS or ICE CREAM

Warm New Orleans puff pastry sprinkled with confection sugar

BREAD PUDDING

A sweet bread and custard dessert made with raisins and topped with ice cream \$4

PEACH COBBLER

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

\$35 per person, not including tax or gratuity