



## *Seated Dinner Menu*

*Choice of one selection from Appetizer, Salad and Dessert*

### *Appetizers*

Chicken & Andouille Gumbo with White Rice

Boudin Balls with Creole Mustard

Shrimp Remoulade

BBQ Shrimp & Grits

### *Salads*

#### **House Salad**

Mixed Greens tossed in Balsamic Dressing with Seasonal Vegetables

#### **Classic Caesar Salad**

Romaine Lettuce tossed in Caesar Dressing with House-made Croutons & Grilled Artichoke

#### **Wedge Salad**

Iceberg Lettuce with Tomatoes & Bacon Bits topped with Blue Cheese Dressing



## *Entrees*

Group of less than 30 people, choose three entrées

Group of 30 or more people, choose two entrées

### **Blackened Redfish - \$38**

Served over Crawfish Etouffee with Rice and topped with Fried Crawfish Tails

### **Grilled Ribeye - \$42**

Topped with Lump Crabmeat served with Garlic Mashed Potatoes & Grilled Asparagus

### **Chicken Quarter - \$29**

Baked Chicken served with Louisiana Dirty Rice and Green Beans

### **Grilled Portabella Mushroom - \$27**

Served over Spinach Risotto

### **Seafood Pasta - \$35**

Crabmeat, Shrimp & Crawfish in a Cajun Cream Sauce

## *Desserts*

White Chocolate Bread Pudding

Chocolate Mousse with Fresh Berries

Cheesecake

**Above prices include four course meal of Appetizer, Salad, Entree and Dessert with Coffee/Tea**

**Please subtract \$3 for three course option, choose either salad or appetizer**

**Applicable Tax and Gratuity of 22% will be added**

Since we use only the freshest ingredients, prices are subject to market fluctuations