

Mardi Gras specials

Lunch. Gumbo Creole with jalapeno cheddar corn bread.
Gumbo seafood crab, oysters, shrimp, okra and Andouille
sausage. 12 bowl

DAY 1

Bayou fried catfish served over a bed of creamed spinach
topped with swiss cheese and hollandaise 22

DAY 2

Crabs mous amandine. Soft shell crabs fried a in a light butter
with lemon butter sauce and toasted almonds. 28

DAY 3

Chicken Maison. Char grilled chicken breast and Andouille
sausage with creole mustard and honey with spiced pecan wild
rice. 20.

Day 4

Seafood jambalaya. Shrimp, chicken, salmon in a spiced
pepper and tomato sauce served with chorizo and white rice.
26

Day 5

Lobster thermidor. Lobster chunked, replaced in shell covered
with cream sauce with mushrooms, shallots, chablis sprinkled
asiago and baked. 30