

DINNER MENU



Appetizers

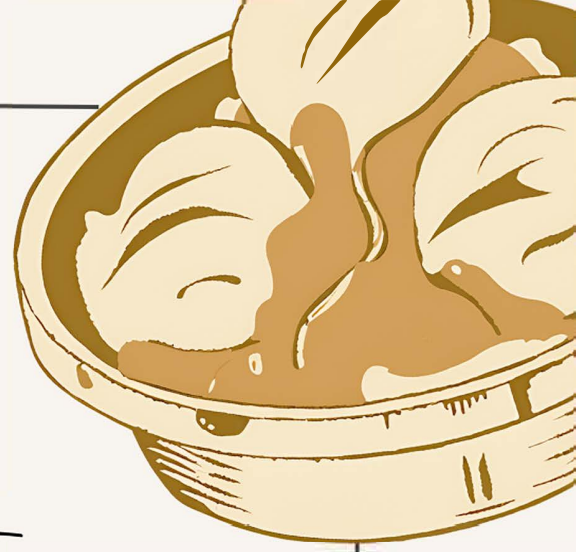
Stuffed Peppers \$6	Crawfish Rolls \$12	Boudin Balls \$6
<i>Bell Peppers, Cajun Seasoning, Jambalaya, Parsley</i>	<i>Crawfish, Split Top Hot Dog Bun, Celery, Red Bell Pepper, Capers</i>	<i>Seasoned Sausage, Eggs, Panko Bread Crumbs, Cajun Seasoning</i>

Soups & Salads

Mandarin Orange Salad \$6/\$12	Blackened Chicken Caesar \$13	Chicken Casoulet \$5.50
<i>Spring Mix, Mandarin Oranges, Dried Cranberries, Almonds, Peach Mango Vin.</i>	<i>Romaine Lettuce, Croutons, Parmesan, Caesar Dressing, Blackened Chicken</i>	<i>Chicken Thighs, Trinity, Cannellini Beans</i>
Land & Sea Gumbo \$5.50		
<i>Shrimp, Sausage, Trinity, Cajun Seasoning</i>		

Entrees

Cajun Shrimp Bucatini \$17	Buttered Steak \$25	Muffuletta \$15
<i>Large Shrimp, Bucatini Pasta, Tomatoes, White Wine, Cajun Seasoning, Heavy Cream</i>	<i>Grilled Ribeye Steak, Garlic, Butter, Rosemary, Baked Mac & Cheese, Green Beans</i>	<i>Italian Bread, Ham, Salami, Mortadella, Provolone, Swiss, Olive Salad, Fries</i>
Blackened Chicken Alfredo \$16	Smothered Chicken \$16	Jambalaya \$15
<i>Blackened Seasoning, Chicken Breast, Fettuccine Pasta, Heavy Cream, Parmesan</i>	<i>Seared Chicken Thighs, Trinity, Cajun Pan Sauce, Green Beans, Dirty Rice</i>	<i>Trinity, Jalapeno, Chicken, Sausage, Shrimp, Okra</i>



Desserts

Praline Peach Cobbler

Peaches, Candied Pecans,
Cinnamon, Nutmeg, Brown
Sugar

\$5

Classic Beignets

Fried French Doughnut,
Powdered Sugar

\$5

Banana's Foster

Brown Butter Rum Sauce, Bananas,
Walnuts, Ice Cream

\$5

