



# Mardi Gras Weekend Dinner Features



## Starters:

### New Orleans BBQ Shrimp

13.25

*Large head on fresh Gulf shrimp "Barbecued" in a Worcestershire spiked butter sauce consistent with the cuisine of New Orleans. This flavorful preparation of steamed shrimp is served with a crusty roll for dipping.*

## Entrees:

### Jambalaya

19.25

*One of Creole cookery's most famous dishes, we combine a hodgepodge of flavors and ingredients familiar to the Cajun people in this spicy stew.*

### Crawfish Etouffé

19.25

*A thick and spicy crawfish stew prepared in the traditional Creole style, served over rice.*

### Cajun Catfish

19.45

*A catfish fillet prepared with Cajun seasonings, served with wilted greens and one additional side.*

### Sampler Platter

22.95

*A sampler platter of all the features including Jambalaya, Crawfish Etouffé, Cajun Catfish, Red Beans and Dirty Rice, along with Andouille sausage.*

## Soup Du Jour:

### Seafood Gumbo

6.25

## Featured Side Dish:

### Crayfish Mashed Potatoes

3.00

## Vegetables of the day:

### Creamed Corn

