



## Mardi Gras Weekend Dinner Features

### Starters:

#### Catfish Bites

14.99

*Hand breaded catfish fillets lightly fried and served with a flavorful dipping sauce*

#### Oysters Rockefeller

15.99

*Our version of the classic! Fresh shucked oysters baked and topped with our creamy spinach blend with Applewood smoked bacon and cheese*

### Entrees:

#### Jambalaya

23.99

*One of Creole cookery's most famous dishes, we blend andouille sausage, chicken, and shrimp with flavors and ingredients familiar to the Cajun people in this spicy stew, served over rice.*

#### Crawfish Etouffé

23.99

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

#### Cajun Catfish

24.99

*A catfish fillet prepared with Cajun seasonings, served with crawfish mashed potatoes and one additional side.*

#### Sampler Platter

28.99

*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

8.99

### Featured Side Dish:

#### Crawfish Mashed Potatoes

5.99

### Fresh Vegetable

#### Chef's Choice

