



Mardi Gras Weekend Dinner Features



Starters:

Catfish Bites

14.99

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

Entrees:

Jambalaya

22.99

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, 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

27.99

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

Soup Du Jour:

Seafood Gumbo

8.99

Featured Side Dish:

Crawfish Mashed Potatoes

4.99

Fresh Vegetable

Chef's Choice

