



Mardi Gras Lunch Menu

Small Plates

- Crawfish Bisque** \$5.95
- Creole Wings** – Crispy wings tossed with a spicy creole sauce served with pineapple salsa..... \$8.99
- Blackened Shrimp and Grits** - Jumbo Cajun shrimp with andouille and cheddar grits..... \$10.99
- Hot Crawfish Dip** - Southern style favorite – crawfish tails in a creamy spicy cheese sauce served in a skillet with grilled sliced French baguettes for dipping..... \$11.99
- Crab & Crawfish Cakes** - Crawfish & crab cake, pan-seared with charred corn salsa & a creole sauce..... \$12.99
- Carnival Oysters** – Fresh oysters stuffed with crab and shrimp..... \$13.99
- Bayou Scallops** - Pan-seared Cajun scallops over a griddled corn cake with creamed spicy red onions..... \$13.99

Entrees

- Muffaletta Sandwich**- Warm salami, ham, provolone, olives, sweet banana peppers, arugula and roasted red peppers on Muffaletta thick flatbread with balsamic vinaigrette served with french fries..... \$10.99
- Creole Catfish Sandwich**- Pan-seared cornmeal crusted catfish on an artisan bun with a Louisiana tartar sauce, lettuce, tomato & sweet potato fries..... \$10.99
- Original Roast Beef Po Boy** – A New Orleans original, gravy drenched flank steak sloppy joe on a hearty sub roll with mayo, lettuce & tomato served with fries & hot sauce..... \$11.99
- Swamp Cajun Burger** - Our famous Angus burger seasoned with Cajun spice topped with grilled red onions, fried pickles, lettuce, chipotle gouda cheese, tomato, Bourbon ketchup and homemade Dino potatoes..... \$11.99
- Mardi Gras Salmon Salad** - Blackened Salmon over baby mixed greens with olive salad, sweet banana peppers, red onions, roasted red peppers & French dressing..... \$14.99
- Voodoo Pasta** - Blackened shrimp and chicken in a spicy alfredo sauce over black voodoo linguini, comes with Barn Salad..... \$16.99
- Bourbon Street Chicken** - Sautéed chicken breast with artichokes, wild mushrooms & spicy tasso ham in a Bourbon cream sauce with Jambalaya rice & broccoli..... \$16.99

Specialty Drinks

- New Orleans Hurricane**
Southern Comfort, Amaretto & Absolute Vodka, with a dash of lime juice and grenadine, topped with pineapple & orange juice, garnished with a cherry & orange wedge \$8.75
- Bourbon Street Tea**
Southern Comfort, Triple Sec Liquor, Peach Schnapps, lime juice & sour mix and topped off with cola, garnished with lemon & an orange wedge \$8.75
- Blackberry VooDoo Fizz**
BlackBerry Brandy & cranberry juice topped with 7UP \$7.50
- Louisiana Blues Martini**
Malibu Coconut Rum, Peach Schnapps, Blue Curacao, Banana Liquor with a splash of pineapple juice \$8.75





Mardi Gras Dinner Menu

Small Plates

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Entrees

- Creole Catfish Sandwich**- Pan-seared cornmeal crusted catfish on an artisan bun with a Louisiana tartar sauce, lettuce, tomato & sweet potato fries..... \$10.99
- Muffuletta Sandwich**- Warm salami, ham, provolone, olives, sweet banana peppers, arugula and roasted red peppers on Muffaletta thick flatbread with balsamic vinaigrette served with French fries..... \$11.99
- Original Roast Beef Po Boy** – A New Orleans original, gravy drenched flank steak sloppy joe on a hearty sub roll with mayo, lettuce & tomato served with fries & hot sauce..... \$11.99
- Swamp Cajun Burger** - Our famous Angus burger seasoned with Cajun spice topped with grilled red onions, fried pickles, lettuce, chipotle gouda cheese, tomato, Bourbon ketchup and homemade Dino potatoes..... \$13.99
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- Bourbon Street Chicken** - Sautéed chicken breast with artichokes, wild mushrooms & spicy tasso ham in a Bourbon cream sauce with Jambalaya rice & broccoli..... \$16.99
- Seafood Etouffee** - Crawfish, prawns, clams, mussels, scallops, & Andouille sausage in a rich New Orleans spicy stew over rice..... \$26.99
- Filet Stanley** - Grilled beef Filet Mignon with a horseradish cream, fried bananas, mashed potatoes and creamed spinach..... \$32.99

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