



## Appetizers

- Alligator Tail – with spicy sriracha ranch.....14
- Gumbo Soup .....cup...5 bowl...8

## Entrees

- Crawfish Etouffee** – spicy crawfish sauteed with aromatic Cajun vegetables served with white rice....27
- Sticky Chicken** – braised chicken coated with Cajun spices, baked in a brown gravy and served with “dirty” rice.....25
- Creole Jambalaya** – andouille sausage, shrimp, and chicken with the Cajun trinity (peppers, onions, celery) tomatoes, and rice..... 25
- Bone in Rib for 2** – Cajun spice rubbed, roasted, with a charbroiled finish. Served with “dirty” rice, Champagne split and chocolate covered strawberries.....55

Entrees served with jalapeno, cheddar cornbread and a cooling side of broccoli slaw

## Appetizers

- House Smoked Salmon** – with caper cream and crackers.....14
- Shrimp Salad** – on bib lettuce.....13
- French Onion Soup** – Bob’s delicious recipe.....6

## Entrees

- Chicken Cordon Bleu** - Served with a Dijon mustard cream sauce.....28
- Charbroiled Salmon** - Served with Herb Butter.....27
- Jumbo Prawns** - A trio of prawns stuffed with crabmeat and served with bearnaise, scampi, and lobster cream sauce.....33
- Lobster Thermidor** - 8oz of sweet, cold water lobster tail removed from the shell, chunked and sautéed in sherry cream sauce and finished with Swiss cheese. Served in puff pastry.....38
- Osso Bucco** – Pork shank braised in red sauce served over pasta.....29
- Beef Wellington** - Filet mignon with sliced imported prosciutto ham, mushroom duxelles baked in puff pastry, and served on Bordelaise sauce.....38
- Chateau Briand for Two** - Filet Mignon served with duchess potatoes, fluted tomato, broccoli, and carrots. Served with a Champagne split and chocolate covered strawberries.....75
- Vegetarian Selection** – Your server will happily describe the special.....24

Dinner Includes a salad and side

**Celebrations start Friday 2/12 through Sunday 2/14**

Burgers, Sandwiches, and Salads also available!

