

RESTAURANT WEEK

PRIX FIXE MENU

\$20.18* PER PERSON

FIRST COURSE

SOUP OF THE DAY
OR
SEASONAL SALAD

SECOND COURSE**

PENNE, SHRIMP, BAY SCALLOPS, ANDOUILLE,
PEPPERS & ONIONS, CAJUN CREAM SAUCE

BUTTERMILK FRIED CHICKEN, CHEDDAR GRITS,
GREEN BEANS, COUNTRY GRAVY

CRISPY FRIED STUFFED CATFISH, CRAB, SHRIMP AND CRAWFISH FILLING,
CREAMED CORN, CREOLE MUSTARD VINAGRETTE

CREOLE BOUILLABAISSE, SHRIMP, SCALLOPS, CRAB, MUSSELS, CATFISH,
SEAFOOD TOMATO BROTH, FENNEL, PEPPERS, ONIONS, RED POTATOES

BLACKENED BONELESS PORK CHOP, ROASTED FALL VEGETABLES,
CIDER GLAZE, PANKO FRIED ONION RINGS

UPGRADE YOUR ENTRÉE SELECTION FOR ONLY \$10**

ASK YOUR SERVER ABOUT TONIGHT'S SPECIALS

THIRD COURSE

PUMPKIN BREAD PUDDING
WARM TOFFEE SAUCE, WHIPPED CREAM

CINNAMON SUGAR BEIGNETS
FRENCH ROAST COFFEE ICE CREAM, CRUSHED ALMOND BISCOTTI

*PRICES DO NOT INCLUDE TAX OR GRATUITY

**PLEASE NO SUBSTITUTIONS

