



Happy Mother's Day

APPETIZERS

Shrimp Bisque

Creamy Purée of Louisiana Shrimp in a Silky Bisque

Tomato Basil Soup with Crawfish

Fresh Roasted Tomatoes & Basil with Louisiana Crawfish

Crab Cake Grand Isle

Smoked Tomato Butter, Flash Fried Spinach

Shrimp Salad Canape

Louisiana Boiled Shrimp, Chopped and Tossed with Boiled Egg and Mayonnaise, Served on Crostini

Caesar Salad

Crisp Romaine Lettuce Tossed with our Homemade Caesar Dressing, Garnished with Croutons and Parmesan Cheese

Caprese Salad

Ripe Tomatoes & Fresh Mozzarella Salad, Finished with Balsamic Vinaigrette, Garnished with Fresh Basil

ENTRÉES

Veal Parmesan

*Panèed Veal Medallions, Topped with House Made Marinara & Melted Provolone Cheese,
Served with Angel Hair Pasta and Sautéed Sugar Snap Peas*

Grilled Fish

*Grilled Gulf Fish, Topped with Lump Crabmeat and Fresh Corn in a Light Cream Sauce,
Served with Yukon Gold Whipped Potatoes and Stewed Green Beans*

Chicken de Vin

*Pan Sautéed Chicken Breast, Finished with Marchands de Vin and a Spoon of Béarnaise,
Served with Whipped Potatoes and Stewed Green Beans*

Filet Bordelaise

*Prime 8 oz. Filet Mignon, Finished with a White Wine, Garlic Bordelaise Sauce and
Served with Yukon Gold Whipped Potatoes and Broccoli and Cauliflower Au Gratin*

Broiled Fish Amandine

*Broiled Fish Amandine, Set atop Angel Hair Pasta Tossed with Shrimp and
Garlic, Served with Sautéed Sugar Snap Peas*

CHEF RONNIE'S HOMEMADE DESSERTS

Chocolate Mousse

Fresh Mixed Berries with Crème Anglaise & House Made Lady Fingers

Crème Brûlée

Triple Chocolate Bread Pudding

New York Cheesecake with Dark Chocolate Sauce & Toasted Almonds

\$60 Per Person

(20% Gratuity added for Parties of 6 or more)