



### Starters

#### Louisiana Seafood & Andouille Gumbo

##### Fried Green Tomatoes

Topped with Tangy Shrimp Ravigote

##### Ponchatoula Strawberry Salad

Strawberries & Baby Spinach, Vanilla Bean Vinaigrette, Shaved Red Onion & Toasted Almonds

#### Fried Eggplant Medallions

Marinara & Parmesan

##### Crab Cake

White Remoulade

#### Classic Caesar Salad

#### Creole Turtle Soup

### Entrées

##### Redfish

Broiled and Topped with Sautéed Jumbo Lump Crabmeat, Lemon Beurre Blanc Served with Yukon Gold Potatoes & Haricots Verts

##### Center Cut 8oz Filet Mignon

Garlic Clarified Butter, Yukon Gold Potatoes, Asparagus

##### Redfish Meuniere

Golden fried and Topped with Pecans, Yukon Gold Potatoes, Haricots Verts

##### Roasted Leg of Lamb

Cabernet Sauvignon Demi-glace, Yukon Gold Potatoes, Honey Garlic Glazed Baby Carrots

##### Eggplant Alexander

Fried Eggplant Medallions, Topped with Sautéed Shrimp, Tomatoes, Fresh Herbs in a Lemon Butter Sauce Served with Yukon Gold Potatoes and Haricots Verts

### Desserts

##### Zeppole

Italian Pastry filled with Pastry Cream and Strawberries & Topped with Powdered Sugar

##### Cheesecake

New York Style Topped with Caramel & Almonds

##### Traditional New Orleans Bread Pudding

Warm Whiskey Sauce

##### Orange Crème Brûlée

### Three Course Prix Fixe \$65

#### Children's Menu (12 yr. and younger)

**Fried or Grilled Shrimp or Chicken Tenders** with French Fries or Marinara or Alfredo Sauce over Angel Hair Pasta \$15.00

or

**½ Portion Entrée** \$39

**Monmousseau Brut Rosé** - \$30/bottle

20% Gratuity added to parties of 6 or more