

FAT TUESDAY

2019

DINNER SPECIALS

#361 RED BEANS & RICE

Lot's of red beans cooked down with just the right spices, onion, etc. Served over white rice with corn bread.

\$6.95

#362 CREOLE FISH WITH CRAWFISH ÉTOUFFÉE

Pan fried Tilapia with just the right spices, smothered with Crawfish Étouffée sauce. Served on white rice with corn bread & choice of vegetable.

\$12.95

#363 JAMBALAYA

Ham, Chicken, Andouille sausage mixed with a trinity of vegetables and some spice with cornbread.

\$9.95

#364 GUMBO

Made with Andouille sausage, Seafood, okra, and more served over white rice with corn bread.

\$12.95

#365 BREAD PUDDING WITH BOURBON SAUCE

Fresh & warm homemade bread pudding, served with bourbon sauce.

\$4.50

BEVERAGE SPECIALS

HURRICANE

A traditional Mardi Gras Cocktail!

A variety of rums & juices!

\$4.00

ABITA - MARDI GRAS BOCK

Brewed with pale, pilsner and caramel malts and German Perle hops. This bock is similar to German maibocks with its rich malt flavor and full body. A perfect choice during Carnival season in New Orleans.

\$3.00

FRENCH 75

Gin, Lemon Juice, Champagne, served in a flute & garnished with a lemon twist.

\$4.00