

# Taste of Mardi Gras

## Starters

### **Cajun Fried Shrimp**

*Shrimp lightly dusted with our Cajun seasoning then fried and served with a horseradish remoulade sauce. \$11.95*

### **Blackened Scallops**

*Sea scallops dusted with Cajun seasoning. Served with marinated Portobello mushrooms, tomato chutney and Creole mustard sauce. \$13.95*

## Entrées

### **Jambalaya**

*Shrimp, chicken and Tasso ham sautéed in a Creole sauce. Served over red beans and rice and garnished with a crawfish. \$17.95*

### **Veal Porterhouse Lyonnaise**

*Blackened bone-in veal chop smothered in lyonnaise sauce. Served with red beans and rice and sautéed collard greens. \$24.95*

### **Shrimp Sardou**

*Shrimp dusted with blackening spice then fried and nestled on a bed of sautéed spinach with artichoke hearts. Topped with hollandaise sauce. \$18.95*

### **Louisiana Surf and Turf**

*Blackened 6 oz Filet Mignon topped with lyonnaise sauce accompanied with our blackened scallops. Served with red beans and rice and sautéed collard greens. \$29.95*

### **Satsuma-Horseradish Pork Chops**

*Grilled until tender then topped with a tangerine-horseradish marmalade. Served with red beans and rice and sautéed collard greens. \$18.95*

## Dessert

### **Louisiana Bread Pudding with Bourbon Sauce**

*The name says it all! \$5.95*

### **Bananas Foster**

*Bananas sautéed with brown sugar and dark rum served over vanilla bean ice cream. \$5.95*