

Appetizers

Cajun Spring Rolls Wraps

Stuffed with Andouille Sausage, Chicken and Monterey Jack Cheese. Served with Mango BBQ Sauce 7.95

Mushrooms & Polenta

Portobello and Shitake Mushrooms Served over Golden Parmesan Polenta with Rosemary Sherry Cream Sauce 8.95

Baked Brie and Fruit

Petite Brie Wheel with a Honey Glaze. Served with Fresh Fruit, Spicy Sweet Pecans and French Bread 9.95

Barbecue Shrimp

Gulf Shrimp Basted with White Wine, Garlic, Butter, Herbs and Louisiana Hot Sauce. Served over Jalapeno Cheese Grits 8.50

Seafood Cosmopolitan

Gulf Shrimp and Sashimi Grade Sesame Encrusted Ahi Tuna. Served with Cusabi and Cocktail Dipping Sauces 9.95

Baked Goat Cheese Marinara

Dollops of Goat Cheese and Homemade Marinara. Served with warm Pita Triangles 7.95

Spinach Artichoke

Dip

A Creamy Blend of Spinach, Artichokes, Monterey Jack and Parmesan Cheese. Served with warm Pita Triangles 7.50

Peel & Eat Shrimp

One pound Gulf Shrimp seasoned with Old Bay. Served with Lemon and Cocktail Sauce 12.95

Salads

Bayou Chicken

Grilled Seasoned Chicken Breast, Baby Spinach Leaves, Spicy Sweet Pecans, Blue Cheese Crumbles and Balsamic Vinaigrette 9.95

Mardi Gras

Crispy Chopped Chicken Tenders, Field Greens, Diced Tomato, Shredded Carrots, Swiss Cheese Cubes, Bacon Crumbles, Tobacco Onions and Raspberry Vinaigrette.
(Grilled Chicken Upon Request) 9.9

Asian Salmon

Grilled Atlantic Salmon, Field Greens, Red Bell Pepper Strips, Shredded Carrots, Mandarin Oranges, Sesame Ginger Vinaigrette and Crispy Won Tons 11.95

Greek Tuna

Sesame Encrusted Sashimi Grade Ahi Tuna, Field Greens, Feta Cheese, Red Pepper, Kalamata Olives, Diced Tomato, Red Onion, Cucumbers and House Vinaigrette. 12.95

Southwest Chicken

Grilled Seasoned Chicken Breast, Field Greens, Diced Tomato, Cucumbers, Red Onion, Southwest Salsa, Tortilla Strips and Chipotle Ranch Dressing. 9.95

Soups

Louisiana Gumbo

Chicken, Andouille Sausage, Okra and Rice in a rich Dark Roux Cup 3.50 Bowl 4.50

Du Jour

Chef's Special Selection from Fresh Local Fare
Cup 3.50 Bowl 4.50

Hot Eats

Jambalaya

Chicken, Shrimp, Andouille Sausage, Tomatoes, Onions, Bell Peppers, Rice and Cajun Spice 13.95

Grilled Cheese & Chili

Cheddar and Provolone Cheese Served on Butter Grilled Panini Bread with a Cup of our Homemade Beef Tip Chili 7.95

Cajun Chicken Pizza

Blackened Chicken, Sautéed Onions, Spinach, Artichokes, Tomato and Monterey Jack Cheese 8.25

Veggie Pizza

Mushrooms, Spinach, Bell Peppers, Sautéed Onions, Artichokes, Goat Cheese and Monterey Jack Cheese 7.25

Bourbon Glazed Salmon

Grilled with a Bourbon Honey Glaze. Served with Rice and Vegetable 12.95

Tortellini Pasta

Tri Color Filled Pasta, tossed with Sundried Tomatoes and Smoky Tasso Ham in a Light Cream Sauce 13.95

Add Blackened Chicken 2.95

Open Face Crab Cake

Served on Grilled Panini Bread with Remoulade Sauce, Baby Greens and Roasted Corn and Black Bean Salsa 8.95

Kentucky Hot Brown

Turkey Breast, Crisp Bacon and Tomato Served 'Open Face' on Panini Bread. Topped with Parmesan Mornay Sauce and finished in the oven 9.95

Chicken Tenders

Served with Honey Mustard Sauce and Cajun Fries 8.95

