



Cover charge \$35 per person

Dinner includes one main course, please enjoy any additional mains for \$10 each

Smothered Gator Ribs

barbequed, over seasoned fries

Mardi Gras Peel-N-Eat Shrimp Piquante

char-grilled, with cayenne and louisiana hot sauce

Sausage Grillades

scallion and cheese grits

Oysters, Sieur de Bienville

shrimp, vermouth, onion, garlic and bacon

N-Awlins Crawfish, Mud Bug Bisque

aioli mustard croutons

Southern Greens Salad

field greens tossed with dandelion, alligator pear, tomato, smoked bacon, chopped egg, fire-roasted pepper dressing



Seafood Gumbo Ya-Ya

*shrimp, crab, scallops and redfish
stewed with cajun spices,
rice and sweet peppers*

**Toulouse Chicken and
Chorizo Jambalaya**

*creole marinated chicken, smoked sausage,
stewed okra over dirty rice*



Flambeaux Grilled Jumbo Prawns

Cornmeal-Fried Catfish

Blackened Chicken Brochette

**Carpetbagger's Trinity
Smothered Fillet of Beef***

Bone-In New York Strip*

garlic mustard, grilled or blackened

Porterhouse Steak*

bourbon and smoked chili marinade

Red Pepper Butter Broiled Lobster 8 oz.

Basket of warm Johnny Cakes and Cheese Biscuits

Choose any of the following to be served with your entree:

dirty rice, brabant potatoes, fried green tomatoes, succotash or maw-maw's slaw



Buttermilk Bread Pudding, Pistachio Caramel Sauce

Sweet Potato Pie, Graham Cracker Crust

Fried Yellow Peach Pie, Cranberry Relish

Milk Chocolate Peanut Butter Bar with Honey Roasted Peanuts

This dessert is a tribute to the perfect pairing of peanut butter and chocolate. The base of this delicious dessert is a moist cake made from almond flour and brown butter topped with a silky, smooth peanut butter cream and topped with a layer of milk chocolate mousse.

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.