



DINNER MENU TIER 1

CAESAR SALAD

EGGPLANT STACK

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach, and smoked bacon cream sauce. Served over spaghetti.

CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce. Served with Fingerling potatoes and vegetable of the day.

FIRE GRILLED CHICKEN MARSALA

Fire grilled chicken simmered in a mushroom and Marsala wine reduction. Served with roasted garlic au gratin potatoes and creamed spinach.

TIRAMISU

Italian ladyfinger cake soaked in espresso and filled with mascarpone cheese. Finished with a rum, chocolate, and coffee liqueur glaze.

\$27.95 per person including iced tea, soft drinks, and coffee.
Price does not include alcoholic beverages, tax, and 20% gratuity.



DINNER MENU TIER 2

CAESAR SALAD

MARINATED BEEF TIPS

Tenderloin tips marinated and grilled to temp. Served over caramelized onions. Served with roasted garlic au gratin potatoes and creamed spinach.

FIRE GRILLED CHICKEN MARSALA

Marinated chicken breast grilled then simmered in a delicious mushroom Marsala wine sauce. Served with roasted garlic au gratin potatoes and creamed spinach.

EGGPLANT STACK

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach, and smoked bacon cream sauce. Served over spaghetti.

CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce. Served with Fingerling potatoes and vegetable of the day.

LOUISIANA FRIED SHRIMP

Fresh Louisiana shrimp fried to golden brown and served with French fries.

TIRAMISU

Italian ladyfinger cake soaked in espresso and filled with mascarpone cheese. Finished with a rum, chocolate, and coffee liqueur glaze.

\$37.95 per person including iced tea, soft drinks, and coffee.
Price does not include alcoholic beverages, tax, and 20% gratuity.



DINNER MENU TIER 3

CUP OF GUMBO

A rich roux with smoked chicken and Andouille sausage.

CAESAR SALAD

FIRE GRILLED PORK CHOPS

Two bone-in 8 oz. chop perfectly seasoned and grilled.
Served with roasted garlic au gratin potatoes and creamed spinach.

CEDAR ROASTED SALMON

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce.
Served with Fingerling potatoes and vegetable of the day.

MARINATED BEEF TIPS

Tenderloin tips marinated and grilled to temp. Served over caramelized onions. Served with roasted garlic au gratin potatoes and creamed spinach.

FIRE GRILLED CHICKEN MARSALA

Marinated chicken breast grilled then simmered in a delicious mushroom Marsala wine sauce.
Served with roasted garlic au gratin potatoes and creamed spinach.

SHRIMP AND CRAB ALFREDO

Louisiana Gulf shrimp sautéed in garlic butter and spices in a Creole Alfredo sauce.
Topped with a crab cake and served over fettuccine.

TIRAMISU

Italian ladyfinger cake soaked in espresso and filled with mascarpone cheese.
Finished with a rum, chocolate, and coffee liqueur glaze.

\$45.95 per person including iced tea, soft drinks, and coffee.
Price does not include alcoholic beverages, tax, and 20% gratuity.