

OMAHA RESTAURANT WEEK

~3 Course Meal for \$30. Please choose one item from each course~

APPETIZER

ARTICHOKE CRAB DIP

Lump Crab | Artichoke |
Monterey Jack &
Cream Cheese

CAJUN SHRIMP COCKTAIL

5 Chilled Shrimp |
Boiled with Oranges and
NOLA Seasoning |
Cocktail Sauce | Lemon Wedge

MAIN COURSE

CRAWFISH ÉTOUFFÉE

Crawfish | Onion |
Red Pepper | Rice | Cream |
Roux | Louisiana Hot Sauce |
{add Shrimp + \$5}

MUFFULETTA

Mortadella | Genoa Salami |
Ham | Fresh Mozzarella |
Provolone | Olive Tapenade |
House Made Sesame Roll

CAJUN MAC & CHEESE

Monterey Jack Cheese Sauce |
Bacon | Andouille | Poblano
Pepper | {add Shrimp + \$5}

DESSERT

CHOCOLATE TORTE

Chocolate Ganache Torte |
Walnut Toffee Filling |
Chocolate Biscotti Crust |
Fresh Whipped Cream

KING CAKE BREAD PUDDING

Custard Soaked Baguette |
Pecan Brown Sugar Glaze |
Crème Anglaise

FEATURED COCKTAILS

HURRICANE | \$12

Blend of 3 Rums
Passion Fruit
Lime Juice & Grenadine
Simple Syrup

VIEUX CARRÉ | \$10

Old Overholt Rye
VSOP Brandy
Sweet Vermouth
Benedictine & Bitters