

**TASTE OF SUMMER
\$32 THREE COURSE MEAL**

SOUP OR SALAD

Seafood Gumbo

A Rich Blend of Gulf & Louisiana Seafood with a Touch of Smokey Andouille and Steamed Rice.

Soup du Jour

Ask Your Server About Our Soup of the Moment

Creole Turtle Soup

A House Favorite with Chopped Egg and a Hint of Sherry

House Salad

Romaine, Iceberg, & Assorted Seasonal Greens with Bermuda Onion and Grape Tomatoes topped with Croutons & Choice of Dressing

Honey Mustard, Ranch, Balsamic Vinaigrette, Creole Vinaigrette, Thousand Island, Bleu Cheese, Asian Vinaigrette, and Caesar.

ENTREES

All Entrees are Served with Green Beans

**Marinated Beef
Kabobs**

8 oz. Tenderloin Skewered with Onion & Bell Pepper, Broiled to Perfection, Served Sizzlin'!!

Char Grilled Quail

Louisiana Quail Grilled with a Touch of Lemon Butter.

Redfish Almondine

New Orleans Classic with Fresh Redfish Meuniere Sauce and Toasted Almonds.

Stuffed Chicken

Bone in Chicken Breast Stuffed with Our Herb Infused Cream Cheese, Served Sizzlin'!!

DESSERT

Ooey Goey

Toffee Butter Cake Served Warm with Vanilla Ice Cream Drizzled with Chocolate Sauce