

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.

Creole Turtle Soup

A House Favorite with Chopped Egg and a Hint of Sherry

Soup du Jour

Ask Your Server About Our Soup of the Moment

House Salad

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

Honey Mustard, Ranch, Balsamic Vingarette, Creole Vingarette, Thousand Island, Bleu Cheese, & Caesar.

ENTREES

All Entrees are Served with Green Beans

Marinated Beef Kabobs

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

Char Grilled Quail

Louisiana Quail Grilled with a Touch of Lemon Butter.

Redfish Almondine

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

Stuffed Chicken

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

DESSERT

Ooey Gooey

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