agher's Bril

# TASTE OF SUMMER \$36THREE 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 Vinaigrette, Creole Vinaigrette, 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'!!

## **Redfish Almondine**

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

## Char Grilled Quail

Quail Grilled with a Touch of Lemon Butter.

#### **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 Drizzled with Chocolate Sauce