

# **Tammany Taste of Summer Menu**

#### Sautéed Crab Claws \$16

(Sautéed in a Citrus Butter Sauce with Toasted French Bread)

Pared with Unshackled Chardonnay \$9

## **Berry Salad \$12**

(Mixed Fresh Berries, Pickled Onion, Spiced Pecans, Bleu Cheese Crumbles, Spring Mix and a Cane Syrup Vinaigrette)

Pared with Unshackled Rose \$9

# Bayou Trout \$ 30

Blackened Trout topped with a Pineapple Habanero Glaze with Dirty Rice and Veg du Jour

Pared with Unshackled Sauvignon Blanc \$9

# Filet Rockefeller \$37

(6 Oz Filet on a bed of Creamed Spinach topped with Fried Oysters)

Pared with Unshackled Red Blend \$ 9

## Rich Chocolate Mousse \$8

(Creamy Chocolate Mousse layered with Mixed Berries and Raspberry Coulis)