

Sunday Supper

prix fixe menu \$39

5-9pm

appetizer selections

smoked chicken and andouille sausage gumbo

roasted sweet corn and blue crab soup
jumbo lump crab, green onions

classic turtle soup
traditional garnishes, dry sherry splash

trio of soups
demitasse tasting of our three soups

spring pea & potato salad
yukon gold potatoes, creole mustard vinaigrette, chili oil

"b.l.t." salad
maytag blue cheese, benton's bacon, cherry tomatoes

crispy "gas station" pork boudin balls
creole mustard, pickled peppers

louisiana crawfish étouffée
mahatma long grain rice

fried green tomatoes
spiced boiled gulf shrimp, rémoulade

trio of deviled eggs
choupique caviar, crab ravigote, shrimp rémoulade

charbroiled oysters
garlic butter, parmesan, romano cheese, french bread

entrées

soft shell crab
spicy potato salad, snow pea law, green goddess

pan crisped roasted duck
dirty rice, collard greens, cane syrup
pepper jelly glaze

blackened redfish
creamed corn maque choux, wilted spinach, crawfish lemon tabasco butter

"grillades and grits"
smothered medallions of veal, creamy jalapeño cheese grits

smoked pork chop
country ham wrapped asparagus, roasted new potatoes, creole mustard demi-glace

louisiana seafood gumbo
jumbo lump crab, shrimp, crawfish, oysters,
mahatma long-grain rice

grilled beef tenderloin
buttermilk mashed potatoes, shitake & oyster mushrooms,
house-made worcestershire sauce

seared mahi mahi
Brabant potato hash, haricot vert, bearnaise

southern shrimp & grits
creamy grits, tasso ham, sherry cream sauce

new orleans style bbq shrimp
head-on shrimp, garlic butter, black pepper,
house-made worcestershire sauce, warm bread

seasonal six
assortment of seasonal vegetables and accompaniments

ala carte sides (6)
**collard greens with benton's bacon - jalapeño cheese grits- baby vegetables -
dirty rice -fingerling potatoes**

**guests with food related allergies should inform their server upon ordering*