



## **DINNER MENU TIER 1**

### **CAESAR SALAD**

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### **EGGPLANT STACK**

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach, and smoked bacon cream sauce.  
Served over spaghetti.

### **CEDAR ROASTED SALMON**

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce.  
Served with grilled asparagus and Fingerling potatoes.

### **FIRE GRILLED CHICKEN MARSALA**

Fire grilled chicken simmered in a mushroom and Marsala wine reduction.  
Served with roasted garlic au gratin potatoes and creamed spinach.

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### **TIRAMISU**

Italian ladyfinger cake soaked in espresso and filled with mascarpone cheese.  
Finished with a rum, chocolate and coffee liqueur glaze.

**\$24.95 per person** including iced tea, soft drinks, and coffee.  
Price does not include alcoholic beverages, tax, and 20% gratuity.



## **DINNER MENU TIER 2**

### **CAESAR SALAD**

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#### **TWIN FILETS MERLOT**

Two medallions grilled to medium with a delicious merlot wine and Crimini mushroom reduction. Served with roasted garlic au gratin potatoes and creamed spinach.

#### **FIRE GRILLED CHICKEN MARSALA**

Marinated chicken breast grilled then simmered in a delicious mushroom Marsala wine sauce. Served with roasted garlic au gratin potatoes and creamed spinach.

#### **EGGPLANT STACK**

Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach, and smoked bacon cream sauce. Served over spaghetti.

#### **CEDAR ROASTED SALMON**

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce. Served with grilled asparagus and Fingerling potatoes.

#### **LOUISIANA FRIED SHRIMP**

Fresh Louisiana shrimp fried to golden brown and served with French fries, remoulade, and cocktail.

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#### **TIRAMISU**

Italian ladyfinger cake soaked in espresso and filled with mascarpone cheese. Finished with a rum, chocolate and coffee liqueur glaze.

**\$34.95 per person** including iced tea, soft drinks, and coffee.  
Price does not include alcoholic beverages, tax, and 20% gratuity.



## **DINNER MENU TIER 3**

### **CUP OF GUMBO**

A rich roux with smoked chicken and Andouille sausage.

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### **CAESAR SALAD**

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### **FIRE GRILLED PORK CHOPS**

Two bone-in 8 oz. chop perfectly seasoned and grilled.  
Served with roasted garlic au gratin potatoes and creamed spinach.

### **CEDAR ROASTED SALMON**

Salmon filet roasted on cedar and finished with our Creole lemon cream sauce.  
Served with grilled asparagus and Fingerling potatoes.

### **TWIN FILETS MERLOT**

Two medallions grilled to medium with a delicious merlot wine and Crimini mushroom reduction. Served with roasted garlic au gratin potatoes and creamed spinach.

### **FIRE GRILLED CHICKEN MARSALA**

Marinated chicken breast grilled then simmered in a delicious mushroom Marsala wine sauce.  
Served with roasted garlic au gratin potatoes and creamed spinach.

### **SHRIMP AND CRAB ALFREDO**

Louisiana Gulf shrimp sautéed in garlic butter and spices in a Creole Alfredo sauce.  
Topped with a crab cake and served over pappardelle.

### **LOUISIANA FRIED SHRIMP**

Fresh Louisiana shrimp fried to golden brown and served with French fries, remoulade, and cocktail.

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### **TIRAMISU**

Italian ladyfinger cake soaked in espresso and filled with mascarpone cheese.  
Finished with a rum, chocolate and coffee liqueur glaze.

**\$42.95 per person** including iced tea, soft drinks, and coffee.  
Price does not include alcoholic beverages, tax, and 20% gratuity.