

Dinner Selections

Dinner selections include choice of soup or salad, entrée, house-made desserts, locally roasted Canal Street Coffee and freshly brewed tea. 8.5% tax and 18% gratuity must be applied to each entrée selection. Cash bar or individual alcoholic beverage tickets may be arranged upon request

Soups

Please select one of the following:

Chicken and Andouille Sausage Gumbo
Creole Tomato Soup with Grilled Vegetables and smoked Chicken
Potato Leek Soup with Julienne Ham

or

Salads

Please select one of the following:

Caesar Salad with House made Croutons
Tossed Head Lettuces with Lemon Garlic Dressing, Blue and Romano Cheeses

Entrées

Nicoise Pasta-Seared Tuna with Tomatoes, French Green Beans, Fingerling Potatoes,
Olives, tossed with Penne Noodles, Fresh Basil, and E.V. Olive Oil
\$25.00

Panned Chicken Breast with Fettuccine Alfredo and Chef's Fresh Vegetable
\$25.00

Sautéed Jumbo Shrimp with Roasted Garlic, Sun dried Tomatoes, Fresh Basil & Fennel
on Pasta with a Creole Mustard Sauce
\$25.00

Pan Fried Catfish Filet with La. Hot Sauce Beurre Blanc, Creamy Speckle Heart Grits,
Stir Fried Collard Greens and Black Eye Pea Relish
\$25.00

Grilled Marinated Pork Tenderloin with Creamed Sweet Potatoes
and Stir Fried Collard Greens
\$25.00

Crawfish Boudin Stuffed Chicken Breast with a Creole Tomato Sauce,
Cajun Jambalaya Rice and Fresh Vegetables
\$25.00

Grilled or Poached Filet of Salmon with a Dill Dijon Sauce,
Oven Roasted Potatoes, and Fresh Asparagus
\$25.00

Braised Free Range Chicken Breast with Crawfish Tails and Cardinal Sauce, Served with
Roast Garlic Mashed Potatoes and Fresh Vegetable
\$30.00

Sautéed Jumbo Lump Crab cakes with a Louisiana Hot Sauce Cream, Served with
Roasted New Potatoes and Sautéed Fresh Vegetable
\$35.00

Sautéed Farm Raised Redfish with a Lemon Dill Butter Sauce, Served with Roasted
Potatoes and Sautéed Fresh Vegetable
\$35.00
(with jumbo lump crabmeat add \$8.00)

Seared Breast of Muscovy duck with a Mayhaw Pepper Jelly Glaze, Served with Tasso
Cheese Grits and Braised Red Cabbage
\$38.00

Roasted Mississippi Quail with Cornbread Collard Green Stuffing, Served with Creamed
Sweet Potatoes and Fresh Vegetable
\$38.00

DESSERTS

Natchez Roasted Pecan Banana Bread Pudding with Southern Comfort Sauce
Homemade White Chocolate Pecan Pie with Chocolate Sauces
Cheese Cake with Strawberry or Praline Topping
Chocolate Cream Cheese Swirl Brownie with Warm Caramel Sauce
(with Vanilla Ice Cream add \$1.00)