

Early Bird Menu  
\$25 per person plus tax and gratuity  
5:00 - 7:00 p.m.

Appetizers

Crab Cake

three ounce crab cake made with lump crabmeat in a rich bechamel, fried and served with corn macque choux, roasted tomato coulis, and a lemon beurre blanc

or

Chicken & Sausage Gumbo

or

Choice of Salad

Garden, Caesar, Goat Cheese, or Spinach

Entrees

Shrimp & Grits

large shrimp fried in seasoned corn flour, set on a bed of creamy cheddar cheese grits, and finished with a lemon beurre blanc and balsamic reduction

or

Chicken Victoria

blackened chicken breasts served over shrimp risotto cakes, then finished with a lemon beurre blanc and balsamic reduction

or

Steak Au Poivre

filet mignon tips coated with four color peppercorns and seared, served with garlic mashed potatoes and demi glace

or

Pecan Crusted Catfish

fresh Louisiana catfish crusted in pecans and pan fried, then served with roasted sweet potato mash and lemon beurre blanc

Dessert

White Chocolate Bread Pudding  
with a Crown Royal Creme Anglaise