

Louisiana Night

Saturday, October 4th
Arrival 6:00 ~ Dinner 7:00

Carving Station

'AAA' Roast Beef
with Horseradish and Sauce Bordelaise
-
Southern Chili & Cajun Spiced Pork Loin
Apple Sauce
-

Seasonal Inspired Salads

Mixed Garden Greens
Classic Hearts of Romaine
Citrus Crab & Avocado
Refreshing Shrimp & Watermelon
Spicy Pimento & Potato
Tomato, Cucumber & Okra
-

Cold Fare

Fresh Oysters on the Half Shell
P&E Shrimp Cocktail
Select Pickled Items
-

From The Bakery

Piping Hot Hush Puppies
Corn Bread
Crispy Rolls
-

Flambé

Southern Style Shrimps Creole
-

Hot Dishes

Chipotle Rubbed & Sausage stuffed Pork
Cajun Fried Chicken Drums & Thighs
Southern Shrimp Creole
Blackened Catfish Filets topped with a Buerre Blanc
Seafood Jambalaya
New Orleans Gumbo
Medley of Okra & Green Beans
Sweet Potato Hash
Dirty Rice
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Decadent Desserts

Flambé Banana Foster
Traditional Bread Pudding
Bourbon Cherry Sauce

Adult \$49.99

Reservations Mandatory Subject to Tax & Gratuity