

Soups

Chicken and Andouille Sausage Gumbo.....\$8.50

A rich full body brown soup containing andouille sausage, chicken, onions, bell pepper, celery, okra, parsley, garlic, herbs and spices; served with iced tea, coffee, honey oat roll and house salad with your choice of dressing.

Add a cup to an entree.....\$2.00

Appetizer

Shrimp Diablo.....\$5.25

Four juicy jumbo shrimp filled with a cream cheese filling and jalapenos wrapped in crisp bacon and grilled to perfection; served with a spicy remoulade sauce.

Salad

House Salad.....\$3.75

A combination of fresh salad greens, cherry tomatoes, cucumbers, carrots, bacon bits, cheese and croutons lightly tossed and served with your choice of dressing, iced tea and honey oat roll. (Free with entree)

Louisiana Style Seared Steak Salad.....\$10.00

A thick juicy New York strip steak seasoned in a Creole seasoning of fresh cracked black pepper, cayenne pepper, salt, onion powder and garlic powder. It is served on a bed of fresh green spring mix and iceberg lettuce and garnished with cherry tomatoes, cucumbers, carrots, bacon bits, cheddar cheese and croutons; served with your choice of dressing.

(Dressings: Ranch, Honey Mustard, Italian, Thousand Island, Blue Cheese and Ginger Mandarin)

Entrees

- Jambalaya**\$8.00
A medley of delicious Creole flavors consisting of onions, celery, bell pepper, thyme, garlic, ham, pork sausage, cloves, tomatoes, parsley, shrimp, rice and spices. (served with one side)
- Louisiana Style Seared Steak**.....\$12.00
A thick juicy New York strip steak seasoned in Creole seasoning, fresh cracked black pepper, cayenne pepper, salt, onion powder and garlic powder and grilled to perfection.
- Fried Catfish**.....\$9.00
A fresh piece of catfish lightly seasoned then coated in cornmeal and deep fried until golden brown; served with tartar sauce.

All entrees served with house salad, iced tea, honey oat roll and your choice of two sides (unless otherwise noted).

Sides

- Creole Roasted Potatoes**
Red potatoes seasoned in Creole seasoning, garlic powder, olive oil and a pinch of rosemary and roasted until golden brown.
- Red Beans and Rice**
Red kidney beans simmered in beef stock, ham hocks, ham, bacon, herbs and spices; served on a bed of rice.
- Steamed Green Beans**
Fresh crisp green beans lightly steamed and sautéed in butter, with red onions and Creole seasoning.
- Fried Okra**
Breaded and seasoned okra deep fried until golden brown.

Desserts

- Croissant-Banana Bread Pudding with Southern Comfort Sauce**.....\$3.50
A light bread pudding with bananas, cinnamon, and orange zest served with a light and creamy southern comfort sauce and garnished with powdered sugar.
- Chocolate Crepes with Fresh Strawberries**.....\$3.50
Two fluffy chocolate crepes filled with a wonderful cream cheese mixture; served with chocolate sauce and topped with fresh strawberries soaked in triple sec liquor.

Drinks

- Coffee and Iced Tea**.....free with entree
- Fountain drink**\$1.00