

EIGHTH ANNUAL "Laissez Les Bons Temps Roulez!!" MARDI GRAS COMBO!!

Red Beans & Rice

One of our Cajun favorites with Andouille sausage YA! YA!

Cup 2.95 Bwl 4.95

NOLA Seafood Gumbo

Okra-based with crab, shrimp and Andouille sausage over rice

Cup 3.95 Bwl 6.95

~Mardi Gras Combo~

Start with a bowl of Louisiana Seafood Gumbo then choose two of the following:

16.95 !!!

Bayou Jambalya

A traditional Cajun seasoned rice dish with Gulf shrimp, Andouille sausage and grilled chicken and a healthy blend of peppers Ya Ya!

Gulfport Shrimp Creole

A traditional Gulf Coast classic! Spicy tomato-seafood stock with large sautéed Gulf shrimp, sweet peppers, tomatoes, mushrooms and onions served over rice.

Prime Steak Bienville

Prime sirloin grilled, sliced & smothered in a fresh gulf shrimp, Cajun Tasso and crimini mushroom seafood sauce, garlic mashed potatoes & fresh baby spinach

Blackened Catfish Breaux Bridge

Mississippi blackened catfish fillet smothered with Gulf crawfish étouffée over white rice YA! YA!

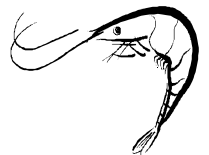
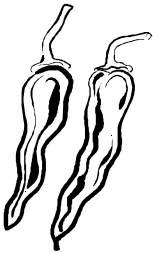
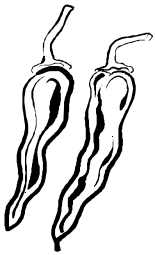
Seafood Big Mamou

Sautéed Gulf shrimp & crawfish tails in a spicy cayenne-tomato butter served over rice. From the Cajun music capital of the world, Mamou, LA!

Cajun Popcorn

Corn-crusted Louisiana Gulf shrimp served "UP" with remoulade & cocktail sauces.

**All Combo Items are available as separate small plates!
FOR \$8.95 Each**



Pork Tenderloin Oppolusas

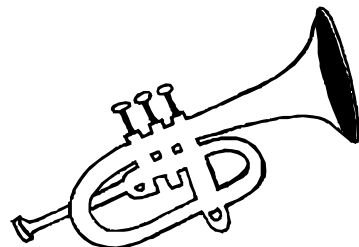
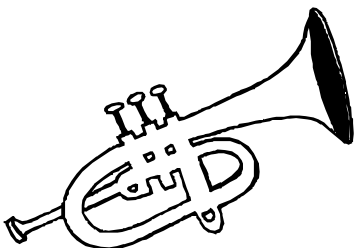
Blackened pork tenderloin medallions over a Cajun andouille sausage hash with sweet peppers, potatoes & onions topped with a roasted garlic sauce



Grilled Chicken Rockefeller

Grilled chicken breast with fresh spinach, wild mushrooms & Cajun Tasso in a light white wine sauce over wild rice.

14.95



DESSERTS

~4.95~

Georgia Pecan Pie
Served warm with vanilla ice cream
4.95

Chocolate Bread Pudding
Served Warm With vanilla ice cream and Bourbon caramel sauce
4.95

DRINK SPECIALS

- Hurricane **7.50**
Passion fruit with light and dark rum over ice
- Monsoon! **7.50**
A Myer's dark rum Hurricane juiced up with pineapple
- French Quarter Martini **\$8.50**
Stoli Raspberry vodka, black currant and pineapple
- Wild Turkey American Honey & Ginger Beer **6.00**
Wild turkey Bourbon with a touch of wild honey, fresh ginger & ginger beer with lemon
- ★ Abita "Jockamo" IPA **4.50 Pint**
A special 6.5% IPA brewed to honor the dancing, singing & chanting tribes of MARDI GRAS "Iko! Iko! Jockamo Fe Na Ne!"
- Three Floyd's Alpha King
The craft Pale Ale from one of Chicagolands favorite breweries
- Abita Turbodog **2.50 Btl!**
Your favorite from our favorite Louisiana brewery.