

PRAIRIE MOON MARDI GRAS
FRIDAY, 2/9 - FAT TUESDAY, 2/13
LAISSEZ LES BON TEMPS ROULER!

SOUP

CHICKEN & ANDOUILLE GUMBO

... FARM FRESH CHICKEN, ANDOUILLE SAUSAGE IN AN
OKRA & FILE' GUMBO OVER RICE ... C 5.95 B 8.95 ...

RED BEANS & RICE

... ONE OF OUR CAJUN FAVORITES WITH ANDOUILLE
SAUSAGE AND BACON ... CUP 5.95 BOWL 8.95 ...

SMALL PLATES & RAW BAR

OYSTERS ON THE HALF SHELL

... "BEVINS" (ST.JAMES RIVER VA), HOUSE COCKTAIL SAUCE ... ½ DOZEN \$18 ...

LARGE "EZ PEEL" GULF SHRIMP

... HALF POUND, LEMON, COCKTAIL SAUCE ... 13.95 ...

SHRIMP & GRITS

... LARGE GULF SHRIMP, APPLEWOOD BACON, GARLIC PAN-SAUCE, CHEDDAR GRIT CAKE, SMOKED CHEDDAR ... 16.95 ...

P. MOON JAMBALAYA

... TRADITIONAL CAJUN SEASONED RICE DISH, GULF SHRIMP, ANDOUILLE SAUSAGE AND CHICKEN WITH A HEALTHY BLEND
OF PEPPERS & SPICE YA! YA! ... 15.95 ...

BIG PLATES

CAJUN CATFISH COMBO

... BLACKENED MISSISSIPPI CATFISH FILET ON A BED OF
SAUTÉED GARLIC-SPINACH WITH RED BEANS & RICE ...
18.95 ...

TROUT MEUNIERE

... PAN-SEARED FRESH RAINBOW TROUT WITH A
CREOLE-TOASTED PECAN BROWNED BUTTER SAUCE,
MASHED POTATOES & BROCCOLI ... 20.95 ...

SHRIMP & CRAWFISH ÉTOUFFÉE

... SAUTÉED GULF SHRIMP, CRAWFISH TAILS, SAVORY
ÉTOUFFÉE SAUCE, WHITE RICE, ADD A BLACKENED
CATFISH FILET FOR \$6. ... 20.95 ...

BLACK & BLUE BEEF TENDERLOIN SKEWERS

... TWO 6OZ BEEF TENDERLOIN BROCHETTES WITH OUR
HOMEMADE BLACKENING SPICES, TOPPED WITH
BLUE-CHEESE BUTTER SERVED WITH MASHED POTATOES
AND GARLIC SPINACH ... 22.95 ...

SEAFOOD BIG MAMOU

... A PRAIRIE MOON FAVORITE! GULF SHRIMP, SCALLOPS
AND CRAWFISH TAILS IN A SAVORY TOMATO-CAYENNE
SIMMER SAUCE OVER RICE ... 21.95 ...

BANANAS FOSTER BREAD PUDDING

... CINNAMON BREAD PUDDING WITH BANANAS, BANANA
CARAMEL SAUCE & VANILLA CREAM ... 8.95 ...

CRAFT COCKTAILS

👑 STELLUM RYE SAZERAC ... RYE WHISKEY,
HERBSAINT, PEYCHAUDS BITTERS, ANGOSTURA BITTERS
CHILLED-NEAT, LEMON TWIST ... 14

👑 STELLUM VIEUX CARRE ... STELLUM BOURBON,
SWEET VERMOUTH, COGNAC, BENEDICTINE,
PEYCHAUDS BITTERS, LEMON PEEL ... 15

👑 **THE HURRICANE** ... 10 - JAR 20

/ passion fruit, pineapple, lime light & dark Rum /