



Louisiana Cuisine

APPETIZERS

Gumbo

Spicy chicken, andouille sausage, okra and chilies in a rich brown sauce served with Creole rice

Gator Bites

Deep-fried gator bites served with remoulade sauce

ENTREES

Blackened Red Drum

Red drum coated with house made blackening seasoning pan-fried served with corn maque choux, red beans & fried okra

Crawfish Etouffee

Etouffee means “smothered”--Crawfish smothered in a rich tomato cream sauce served with Creole rice & fried okra

Muffaletta

A crusty Italian boule filled with layers of salami, cappicola, mortadella, mozzarella and provolone with an olive salad spread served with Creole rice & red beans

DESSERT

New Orleans Bread Pudding

French bread flavored with raisins & vanilla topped with Bourbon ice cream

Pecan Pie

Dark chocolate pecan pie served with Bourbon ice cream

\$15.00 includes everything...No tipping is allowed, however, donations to our CFCC Flying Pigs, are greatly appreciated.

THANK YOU FOR DINING WITH US!

