

MARDI GRAS

Celebration 2008

Appetizer

Shrimp Remoulade

10.95

Four jumbo shrimp, boiled in court bouillon and chilled, tossed in remoulade sauce. Served with roasted red peppers, tomatoes, toasted pine nuts and curly endive.

Soup & Salad

Cajun Mixed Greens

5.50 or With Entrée 1.95

Mixed exotic greens tossed in honey and hot pepper vinegar dressing, with praline pecans, julienne of carrot and hearts of palm.

Seafood Gumbo

5.50 or With Entrée 1.95

Filé Gumbo with crawfish, shrimp and okra. Served over rice.

Side

Candied Sweet Potatoes

2.50 or With Entrée 1.00

Fresh sweet potatoes, brown sugar and butter with a hint of lemon.

Entrées

Tasso and Oysters in Cream with Pasta

17.95

Fresh oysters sautéed in butter with tasso (a spicy Cajun style ham) and green onions then simmered in cream with green onions and garlic. Served over angel hair pasta.

Shrimp Creole

18.95

Six jumbo shrimp sautéed in olive oil then tossed in the classic Creole sauce and served with white rice.

Shrimp and Crawfish Etouffee

18.95

Jumbo shrimp and crawfish tail meat sautéed in butter with onions, celery, and bell peppers. Tossed in a rich shrimp stock with seasonings and brown roux. Served with rice.

Blackened Walleye

17.95

Walleye filet, blackened in a cast iron skillet, and topped with béarnaise sauce.

Cajun Prime Rib Steak

21.95

Maple roasted prime rib, blackened on the grill, and served with braised red onions.

Chicken or Pork Tchoupitoulas

16.95

Blackened breast of chicken or pork chop served over spicy hash browns seasoned with tasso and green onions then topped with béarnaise sauce.

Dessert

Twisted Kings Cake (Traditional Mardi Gras Yeast Cake)

7.95

A French variation with a Weston twist. Peaches and pecan pralines sautéed in butter with cinnamon and brown sugar then twisted in a puff pastry and baked. Topped with a lemon sugar icing then served with vanilla ice cream.

Don't eat the baby!