

Dinner Menu

APPETIZERS

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| Fried Green Tomatoes | 12 |
| <i>Cornmeal breaded, topped with crabmeat au gratin</i> | |
| Buffalo Chicken Wings | \$1 each |
| <i>Spicy wings served 10, 15, 20, 25, 50, or 100 piece</i> | |
| Jambalaya Egg Rolls | 12 |
| <i>Shrimp, chicken, sausage, and rice</i> | |
| Seafood Gumbo | Cup 7 Bowl 12 |
| <i>Dark roux, shrimp, crawfish, okra, crab, rice</i> | |

FRESH GULF SHRIMP

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| Fried, Grilled, or Blackened | 25 |
| <i>Served with home cut fries and coleslaw</i> | |
| Scampi | 21 |
| <i>Simmered in roasted garlic butter, white wine, fresh parsley, over angel hair pasta</i> | |
| Shrimp and Grits | 19 |
| <i>Garlic cream sauce, local sausage, fresh tomatoes, green onion, cheddar grits</i> | |

MISSISSIPPI FARM RAISED CATFISH

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| Fried | 16 |
| <i>Served with home cut fries and coleslaw</i> | |
| Grilled | 16 |
| <i>Sea salt, extra virgin olive oil, lemon au jus, with baked potato</i> | |
| Creole | 20 |
| <i>Blackened, rice, seafood gumbeaux</i> | |

BEST OF THE BEST STEAKS

Served with your choice of baked potato, home cut fries, or garlic mashed potatoes

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| Center Cut Filet | 6oz 29 | 10oz 39 |
| Hand Cut Ribeye | 12oz 32 | 16oz 39 |
| Hamburger Steak | 10oz 19 | |
| <i>Ground beef handcrafted and topped with caramelized onions, beef stock gravy</i> | | |

Add: Shrimp, Lump Crab Meat, or Crawfish Cream Sauce \$10



HOUSE SPECIALTIES

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| Fried Oysters | 22 |
| <i>Cornmeal dusted, served with horseradish potato salad and pork stock turnip greens</i> | |
| Bayou Alfredo Pasta | 21 |
| <i>Blackened Gulf shrimp or chicken breast over creamy angel hair pasta</i> | |
| Crawfish Étouffée | 19 |
| <i>Light roux, trinity, diced tomatoes, rice</i> | |
| Redfish Orleans | 27 |
| <i>Fried green tomatoes, Alfredo sauce, lump crab meat, served with baked potato</i> | |
| Award Winning Red Beans and Rice | 15 |
| <i>Slow cooked, house spices, local smoked sausage</i> | |
| Louisiana Jambalaya | 18 |
| <i>Blackened chicken, shrimp, sausage, tomato sauce, seasoned white rice</i> | |
| New Orleans' Saints Chicken | 19 |
| <i>Paneed chicken breast, Gulf shrimp, onions, peppers, béchamel sauce, over angel hair pasta</i> | |
| Nawlins Redfish | 27 |
| <i>Blackened and topped with crawfish cream sauce, with cheese grits</i> | |
| Fresh Alaskan Salmon Benedict | 23 |
| <i>Topped with lemon dill sauce, served with baked potato</i> | |

FRENCH QUARTER POBOYS

Served on fresh baked New Orleans French bread with mayonnaise, shredded lettuce, sliced tomatoes, and pickle with your choice of home cut fries, potato salad, or coleslaw

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| Fried Shrimp | Half 9 | Whole 18 |
| Cajun Crawfish | Half 9 | Whole 18 |
| Fresh Oyster | Half 10 | Whole 20 |
| Mississippi Catfish | Half 8 | Whole 16 |

DINNER SIDES

Add a House Salad for \$5

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| Baked Potato | Hushpuppies |
| Home Cut Fries | Green Beans |
| Coleslaw | Cheese Grits |
| Potato Salad | Pork Stock Turnip Greens |
| Garlic Parmesan Mashed Potatoes | Grilled Asparagus |



SUPERDOME BURGERS AND SANDWICHES

All Superdome burgers and sandwiches are served with home cut fries, potato salad, or coleslaw
Substitute a loaded baked potato for \$2

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| Superdome Burger | 10 |
| <i>Half pound with mayo, mustard, lettuce, tomato, onion, and pickle</i> | |
| <i>Add: American Cheese \$2 • Applewood Bacon \$2</i> | |
| The Mardi Gras | 12 |
| <i>Blackened burger smothered with cheddar cheese, sautéed peppers, caramelized onions, and comeback sauce</i> | |
| Blackened Chicken Melt | 12 |
| <i>Sautéed mushrooms, mozzarella, mayo, lettuce, tomato, and pickle</i> | |
| Decatur Street Muffuletta | 10 |
| <i>Grilled salami, cured ham, pepperoni, provolone cheese, olive salad, on a toasted sesame seed Gambino bun</i> | |
| Fried Chicken Sandwich | 10 |
| <i>Spicy chicken breast, mayo, lettuce, tomato, and pickle</i> | |

BASKETS

All baskets filled with home cut fries, hushpuppies, and coleslaw

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| Fried Shrimp | 14 |
| Cajun Crawfish | 14 |
| Fresh Oyster | 16 |
| Mississippi Catfish | 12 |
| Chicken Wings | 12 |

**DON'T FORGET TO ASK YOUR SERVER FOR
A BOTTLED COKE, BARQ'S ROOT BEER, AND
HOMEMADE DESSERT!**

New Orleans Grill

Lunch: 11 a.m. – 2 p.m. Monday-Friday

Dinner: 5 – 9 p.m. Monday-Saturday

We are closed on Sunday and encourage you to attend the Church of your choice.

*All parties of 8 or more will have 20% gratuity added. All to go orders will have an additional 10% charge.
Consuming raw or undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of food borne illness.*

