



THREE COURSE PRIX FIXE

\$95.00 per person (Includes tip & tax)

FIRST COURSE

Shrimp & Corn Bisque

Garlic brioche croutons

or

Brie en Croûte Salade

Spiced pecans, shallot vinaigrette, baby greens

or

Dungeness Crab & Leek Beignet

Mustard cream sauce

SECOND COURSE

Lobster Boudreaux

It's just a big ol' crawfish, right chère?

Whole lobster tail broiled with Tchoupitoulas butter.
Served with shrimp, crawfish & mirliton maque choux,
mashed potatoes & garlic cream sauce

or

Blackened Prime Rib

Au jus & troublemaker sauce. Served with
mashed potatoes, green beans & toasted French roll

or

Spicy Pasta Orleans

Sautéed shrimp, crawfish, mussels & andouille sausage
tossed with fusilli pasta in a spicy red pepper garlic cream

Vegetarian upon request

THIRD COURSE

Valentine's Beignet

Filled with raspberry compote &
dark Ghirardelli chocolate

or

Bananas Foster Bread Pudding

Warm butter rum sauce, whipped cream

or

Atlantic Beach Pie

Lemon cream pie with saltine cracker crust

DRINK SPECIALS

Sancerre Rose, Domaine Durand 14.00/50.00

2022, Loire, FR

Grenache, Eric Kent 14.00/50.00

2022, Sonoma, CA