



## **GUMBO, SOUP & APPETIZERS**

### *Gumbo*

A Traditional New Orleans Favorite with Chicken, Sausage, Okra and Vegetables

### *Cream of Vegetable Soup*

Assorted Organic Vegetables with Herbs, Aromatics, Spices and Finished with Fresh Cream

### *Creole Caesar Salad*

Chopped Romaine Lettuce and Plum Tomatoes and served with Creole Vinaigrette

### *Okra Fritters*

Organic Okra Tossed in a Blackened Corn Meal Beer Batter and served with a Cajun Creole Mustard Dipping Sauce and Fresh Limes

### *Louisiana Fish Cakes*

Infused with Cajun Seasonings, Assorted Vegetables and served with Creole Tomato Sauce

## **ENTRÉE**

### *NOLA Seafood Étouffée*

With Bok Choy and Saffron Infused Rice

### *Creole New Zealand Lamb Rack*

Served on a bed of Garlic Whipped Potatoes and Garnished with Onion Confit

### *Creole Mustard Glazed Imported Filet Mignon*

Apple Smoked Bacon and Haricot Vert, Mississippi Hand Cut Fries and topped with a Cajun Béarnaise Sauce

### *Pan Roasted Blackened Grouper*

Served with Dirty Rice, Green Beans and Creole Butter

### *Ragin Cajun Seafood Pasta*

Fresh Fettuccini Pasta with a Spicy Alfredo Sauce, Tasso Ham, Onions, Tomatoes and Peppers

### *Jambalaya*

A Cajun Rice Dish loaded with Chicken and Andouille Sausage

### *Red Beans and Ricely Yours*

Talk about a Monday New Orleans Classic served with Andouille Sausage and Broccoli

### *Black and Blue*

8oz Angus Burger Blackened and smothered with Mozzarella Cheese. Served with Traditional Toppings, Jalapeno Mac & Cheese

### *Cajun Dusted Caribbean Sea Bass*

With Southern Slaw, White Rice and Topped with Creole Butter

### *Spice Rubbed Oven Baked Chicken Breast*

Dirty Rice, Seasonal Vegetables and Creole Sauce

## **DESSERT**

### *Beignets*

French Style Doughnuts served Chocolate Dipping Sauce

### *Jazz It Up Pumpkin Pie*

A true Infusion of The Dominican & New Orleans

### *Warm Spiced Pineapple Pie*

Organic Pineapples Infused with Chili Spices