



Dinner Prix Fixe Menu Spring-Summer 2016

SHARE

SERVED FAMILY STYLE

an assortment of items from our “starters” served following beverage service

APPETIZER

Each guest to select from the two choices below

CHICKEN & ANDOUILLE SAUSAGE GUMBO

served with rice

AMELIE MIXED SALAD

baby greens with apples, grapes, pecans & blue cheese
lightly tossed in a meyer lemon vinaigrette

ENTREE

Each guest to select from the four choices below

SEARED AHI TUNA

julienned vegetable noodle stir fry in a honey sesame soy ginger glaze

SAVORY ROAST CHICKEN

with corn & andouille sausage maque choux over course ground grits and asparagus

TOMATO & BABY SPINACH VEGGIE PASTA

with linguine pasta and parmesan cheese

JUMBO SHRIMP AND GRITS

entree size portion with fresh corn & andouille sausage maque choux
over course ground white corn grits

DESSERT

NEW ORLEANS DOBERGE CAKE

alternating layers of cake and pudding topped with poured fondant

\$49 per person

20% gratuity and 10% sales tax additional