



# Plated Dinners

## From the Grill

Served with house salad, chef's potato & vegetable, ,tea and coffee

**New York Strip** \$31.95 we suggest you "Try a Style" for a whole new steak experience  
**Ribeye 12oz** \$26.95 juicy and tender, everything you would expect from a great steak  
**House Filet 9oz** \$32.75 enhance this steak with "Try a Style"  
**Petite Filet Mignon** \$25.50 hand cut bacon wrapped perfection finished with a cognac garlic cream demi glace  
**Prime Rib Au Jus 10oz** \$26.50 slow-roasted daily, a house specialty from day one  
**Black Angus Sirloin 10 oz** \$20.95 marinated with our special blend of house spice and served with a merlot gravy

### Try a Style

Stilton Blue Cheese Sauce 3

French Quarter - roasted garlic hollandaise with jumbo lump crabmeat 5

Bourbon Street - bourbon marinated mushrooms and onions served in a demi-glace 3

### Add the Gulf

Fried Shrimp 6.7    Grilled Shrimp 4    Jumbo Lump Crabmeat 7

Stuffed Crabmeat Shrimp 6.7    Lobster Tail mkt \$

## Seafood

Served with house salad, chef's potato & vegetable, tea and coffee

**Roasted Salmon** \$24 finished with a balsamic vinaigrette reduction and fresh parmesan  
**Jumbo Fried Shrimp Platter** \$21 lightly fried till golden brown  
**Fresh Fish Filet** \$24.95 drizzled with herb garlic lemon butter  
**Crab Stuffed Flounder** \$26.50 broiled and stuffed with crab meat dressing and drizzled with a lemon cream sauce  
**Sicilian Style Fresh Catch** \$29.95 with sautéed tomato basil buerre blanc and jumbo lump crab meat  
**Lobster Tail** market \$ broiled and finished with a tarragon cream sauce  
**Jumbo Lump Crab Cakes** \$24.50 with pesto cream sauce  
**Caribbean Snapper** \$26 broiled and served with a mango and pineapple salsa  
**Garlic Shrimp** \$21 butterflied and broiled, served with a garlic herb dipping sauce  
**Grouper Alexander** \$29.95 topped with lump crab meat in a saffron cream sauce  
**Broiled Mahi Mahi** \$21 drizzled with lemon, garlic, tomato and basil buerre blanc  
**Acadian Fresh Fish** \$25 served with a crawfish and shrimp Creole topping

Prices and items are subject to change

## Chicken

Served with house salad, chef's potato & vegetable, ,tea and coffee

**Grilled Chicken Breast** \$18.95 with roasted garlic cream sauce  
**Herb Marinated Crusted Breast of Chicken** \$20.95 with feta, mozzarella cheese and marsala sauce  
**Seared Chicken Breast** \$19.95 served Tuscan style with rosemary and garlic butter  
**Mushroom Stuffed Chicken Breast** \$21 with exotic mushrooms, smoked gouda cheese and wild rice blend  
**Vegetable Stuffed Chicken Breast** \$21 with roasted garlic cream sauce

## Pasta Pasta Pasta

Served with house salad, vegetable, tea and coffee

**Chicken Picatta** \$18.95 breast topped with lemons, capers, garlic drizzled with a butter sauce over pasta  
**Shrimp Scampi** \$19.95 shrimp sautéed with garlic, lemon, white wine and whole butter, served over pasta  
**Shrimp Alfredo** \$19.95 delicately broiled shrimp tossed with pasta and pesto alfredo sauce  
**Shrimp Creole** \$19.95 shrimp and redfish in a Creole sauce over white rice  
**Cajun Jambalaya** \$18.95 chicken and andoullie sausage mixed with Creole sauce over rice  
**Fried Chicken Alfredo** \$18.95 tossed with broccoli

## Alternative Meats & Vegetarian

Served with house salad, chef's potato & vegetable, tea and coffee, unless otherwise stated

**Grecian Lamb Lollipops** \$32.95 lightly braised French cut chops with grand marnier mint reduction  
**Pan Seared 'Frenched' Pork Chop** \$20.95 topped with roasted garlic hollandaise sauce  
**Eggplant Parmesan** \$18.95 thinly sliced and battered, marinara sauce, fresh herbs and fresh mozzarella  
**Vegetable Lasagna** \$18.95 with marinara sauce and fresh herbs  
**Napoleon of Grilled Vegetables** \$18.95 including portabella mushroom, zucchini, yellow squash, red onion and red bell pepper  
**Ravioli Primavera** \$22.95 with julienne vegetables and roasted garlic cream sauce

## Appetizers, Soups & Sweet Finales

We suggest starting out your social time with a collection of great appetizers put together by our chef. The price ranges from \$5 to \$7 a person depending on your seafood selections. The Soup D' Jour can also be an enticing dinner starter. The chef will always honor special requests.

Don't forget the savory sweet finales as we offer... \$3 for cakes and \$5 for cheesecakes and pies.

Greek Pasta Cake, Devil's Chocolate Cake, Bread Pudding, Strawberry Shortcake  
Key Lime Pie, Cheesecake, French Silk Pie

All prices subject to change according to market rates - A firm price can be confirmed 7 days prior to function  
7.5% state sales tax & 20% gratuity will be added - Special orders available