

APPETIZERS

<i>SHRIMP & ALLIGATOR SAUSAGE CHEESECAKE NOT FAMOUS SINCE 1996</i>	\$10.95
<i>CRISPY FRIED BRUSSELS SPROUTS SWEET AND SOUR GLAZE</i>	\$9.95
<i>SAUTEED CHICKEN LIVERS IN CABERNET SAUCE</i>	\$8.95
<i>BOUDIN BALLS ARANCINI STUFFED WITH PEPPERJACK CHEESE</i>	\$9.95
<i>PORK RIBS SPICY SOY-GINGER GLAZE</i>	\$10.95
<i>FRIED GREEN TOMATOES WITH SHRIMP REMOULADE</i>	\$10.95
<i>JACQUES DUCK & ANDOUILLE GUMBO WITH POTATO SALAD</i>	\$10.95

ENTREES

Includes House Spinach Salad & Choice of Two Side Dishes:

*MASHED POTATOES, MASHED SWEET POTATOES, CORN MAQUE CHOUX, COLE SLAW,
POTATO SALAD, SMOTHERED CABBAGE, RED BEANS & RICE, SAUTEED GREEN BEANS*

<i>BLACKENED REDFISH CRAB CHILI HOLLANDAISE</i>	\$29.95
<i>GRILLED GROUPEL PISTACHIO SAUCE, ASPARAGUS & GRILLED SHRIMP</i>	\$29.95
<i>SCALLOPS GRILLED, MANGO-HABANERO CHUTNEY OVER CORN PUREE</i>	\$32.95
<i>STUFFED CATFISH GRILLED WITH CRABMEAT DRESSING & HOLLANDAISE</i>	\$25.95
<i>SHRIMP CREOLE OVER RICE</i>	\$27.95
<i>NEW ORLEANS STYLE BBQ SHRIMP OVER RICE</i>	\$29.95
<i>CRAWFISH ETOUFFÉE OVER RICE</i>	\$28.95
<i>CAJUN BOUILLABAISSE MIXED SEAFOOD IN A SAFFRON TOMATO SHELLFISH STOCK</i> ...	\$29.95
<i>EGGPLANT PIROGUE MIXED SEAFOOD & LEMON PARMESAN CREAM</i>	\$29.95
<i>BEEF SHORT RIBS WILD MUSHROOM, BACON GLAZE OVER SWEET POTATOES</i>	\$30.95
<i>COUNTRY FRIED VENISON PEPPERY MUSHROOM PAN GRAVY</i>	\$30.95
<i>GRILLED DUCK BREAST ORANGE SOY GLAZE, MUSHROOM AND PECANS</i>	\$28.95
<i>PANEED RABBIT OVER SHRIMP AND TASSO PASTA</i>	\$30.95
<i>RACK OF LAMB RED FLANNEL HASH & CREOLE MUSTARD CREAM</i>	\$33.95
<i>AUSTIN LESLIE'S FRIED CHICKEN... DARK OR MIX ... \$20.95... WHITE... \$21.95</i>	