



— RESTAURANT WEEK —

\$29.95 Three-Course Prix Fixe

— APPETIZERS —

Cajun Meatballs  
Sweet & Sour Glaze, Parmesan  
Iceberg Wedge  
Spicy Tasso Croutons, Blue Cheese Dressing  
Fried Green Tomatoes  
Creole Shrimp Sauce  
Chicken Gumbo

— ENTRÉES —

Smothered Chicken  
Grits, Green Beans  
Pork Loin  
Roasted Potatoes, Spinach, Chimichurri  
Hangar Steak  
Creole Mash, Haricot Verts, Hollandaise  
Blackened Swordfish  
Yellow Rice, Collard Greens, Crawfish Cream

— DESSERTS —

Key Lime Pie

Bread Pudding

Pecan Pie

~ Dessert: A La Mode +\$3 ~

Executive Chefs: Gregory Guidone & Stephen Rosenbluth