

Cajun-Creole Specials

Laissez les bons temps rouler!!!

*Featured wines: True Myth Chardonnay \$7, Honig Sauvignon Blanc \$8
Terres 'd'Avignon Cotes du Rhone \$8, Montana Rioja \$9, Pascual Toso Malbec \$8*

APPETIZERS

POUTINE QUEBECOIS! - fresh cut French fries topped with melted Wisconsin cheese curds and savory brown ale gravy 7

COWGIRL CHEESE CURDS - beer-battered, flash fried, served with spicy tomato sauce 6

CAJUN POPCORN SHRIMP - tender little shrimp, beer-battered, flash fried and served with a spicy cocktail sauce 7

CORNMEAL FRIED OKRA served with chipotle aioli and remoulade sauces 5

SALAD

RED PEAR SALAD - ripe red pears, candied pecans, our own pickled red onions & blue cheese, Tossed with raspberry vinaigrette atop mixed greens and arugula 9

ENTREES

RIO GRANDE GUMBO - Our version of this N'Awlins classic with andouille sausage, chicken, okra, green chile, and shrimp in a rich roux base, served over rice 9

JAMBALAYA - Long grain rice, chicken, andouille sausage, smoked ham, peppers, onions, celery topped with etouffee sauce. Best o' the Bayou! 9

See our add-ons below to top your jambalaya!

CAJUN BLACKENED MAHI - served on rice (or jambalaya - 2 bucks extra) with creamed spinach and artichoke hearts 14

CRAWFISH ETOUFFEE - sautéed crawfish tails smothered in a rich roux-based sauce on a bed of rice. Served with sliced baguette 15

Try it on jambalaya for an extra 2 bucks!

BLACKENED SEA SCALLOPS - with cider beurre blanc, chive oil mashed potatoes. Topped with a salad of organic arugula, apples and candied pecans with raspberry vinaigrette 17

Salad and Jambalaya add-ons:

Blackened Chicken 4

Jerk Chicken Breast 4

Chimayo Chicken Breast 4

Seared Flat Iron Steak 6

Seared Shrimp 5

Grilled Salmon 6

Blackened Pork Belly 4

Grilled Portobellos 5

FEATURED DESSERTS

BANANAS FOSTER (*flambé!*) 7

BREAD PUDDING WITH A BOURBON HARD SAUCE 6

TRY A DEEP FRIED TWINKIE WITH WARM CHOCOLATE GANACHE! 4

**Join us on Mardi Gras, FEBRUARY 28th for our annual
CRAWFISH BOIL and Fais DO DO!**