

MARDI GRAS



TO START...

Mussels

Fresh mussels are cooked with white wine and garlic.
Served with french bread for dipping. 8⁹⁹

Gumbo

Chicken and Andouille sausage, rice, peppers, onions and spices
are simmered together to create this classic Cajun soup.
Bowl 5⁹⁹ Cup 3⁹⁹

ENTREES...



Shrimp & Grits

Sauteed Cajun shrimp, peppers and onions with Andouille
sausage and diced tomatoes. Served over creamy stone-ground
grits and topped with a mild green Tabasco cream. 15⁹⁹

Creole Pasta

Sauteed shrimp, mussels and Ahi, sweet peppers and onions
tossed in a Cajun cream sauce with penne pasta. 14⁹⁹

Etooufee ("eh-too-fay")

Dark and rich etouffee served over a bed of rice with
your choice of chicken or grilled vegetables. 13⁹⁹



DESSERT...

Crab Napoleon

Puff pastry filled with pear infused whipped cream and
served with caramelized Bosc pears in pear liqueur. 6⁹⁹

DRINKS FROM THE BAYOU...

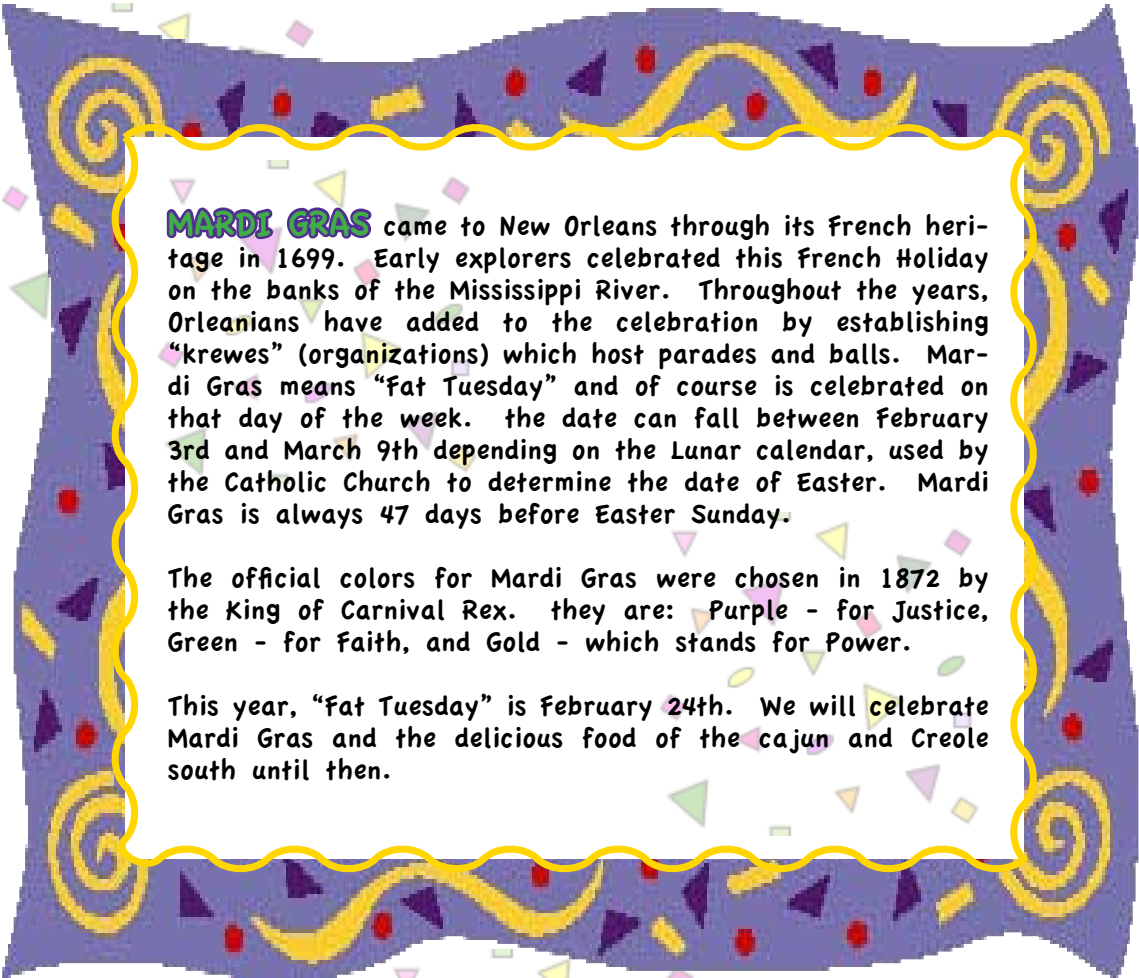
Swamp Water

Light rum, gin, melon liqueur, pineapple juice and
a splash of cherry juice. Delicious! 6⁵⁰

Hurricane

Mardi Gras favorite! Mixtures of light and dark rums,
pineapple juice, orange juice and grenadine. 7⁵⁰

laissez les bons temps rouler!



MARDI GRAS came to New Orleans through its French heritage in 1699. Early explorers celebrated this French Holiday on the banks of the Mississippi River. Throughout the years, Orleanians have added to the celebration by establishing "krewes" (organizations) which host parades and balls. Mardi Gras means "fat Tuesday" and of course is celebrated on that day of the week. the date can fall between February 3rd and March 9th depending on the Lunar calendar, used by the Catholic Church to determine the date of Easter. Mardi Gras is always 47 days before Easter Sunday.

The official colors for Mardi Gras were chosen in 1872 by the King of Carnival Rex. they are: Purple - for Justice, Green - for Faith, and Gold - which stands for Power.

This year, "fat Tuesday" is February 24th. We will celebrate Mardi Gras and the delicious food of the cajun and Creole south until then.



Lagniappe *(a little something extra)*

Cajuns originated in Southern France, immigrated to Nova Scotia and many then finally migrated to Louisiana. They usual settled along waterways and turned to their traditional country practice of fishing, trapping, and farming for a living. Fabulous food is part of Cajun pride and tradition. Cajuns make use of the plentiful crawfish, chicken, pork, and seasonal game available. File' powder, parsley, bay leaves, cayenne, and black peppers and a variety of other hot peppers are the primary seasonings. Rice is a staple of Cajun cooking. Cajun is very old, French country cooking - simple and hearty.

Creole food began in New Orleans and is a mixture of the traditions of the French, Spanish, Italian, American, Indian, African and other ethnic groups who food over New Orleans and governed it throughout its history. The Acadians adapted their recipes to use the ingredients that grew wild in the area - bay leaves, file' powder, peppers such as cayenne, Tabasco, banana peppers, and bird's eye peppers - learning their use from native Indians. This is the way Creole food was created, incorporating their own spicy, home-style way of cooking into different cuisines of the many diverse cultures. Creole cooking is more sophisticated and complex than Cajun cooking - it's city cooking.

We are happy to bring you a little taste of Louisiana with our Mardi Gras menu. We hope you enjoy eating these dishes as much as we enjoy preparing and serving them!