

Luncheon Option #3

\$25 per person (includes tax and room fee but not gratuity)

Please have orders ready prior to event to ensure a smooth experience

Add soup/salad or dessert course +4 Add both +7

Creole House Salad OR Char-Grilled Caesar Salad (with cup of soup/gumbo)

Creole House- Fresh greens, tomatoes, shaved onions, Parmesan cheese, bacon pieces, croutons
(add chicken, oysters, or shrimp)

Char Grilled Caesar- Char grilled romaine hearts, shaved Parmesan Reggiano cheese topped
with a homemade Caesar dressing (add chicken, oysters, or shrimp)

Caprese Chicken Roulade

*Chicken breast seasoned and rolled with sundried tomatoes, fresh mozzarella, and garden basil,
seared and baked, served over grilled asparagus and drizzled with balsamic reduction*

Shrimp & Oyster Rustica

*Gulf shrimp, red onions, sangria tomatoes, sweet peppers, and garlic sautéed, deglazed, tossed
in our house creole cream, served over rag cut pasta, and topped with fried oysters*

Grilled Fresh Fish

*8 oz hand cut, seasoned, and pan seared fish du jour served over a fresh corn succotash and
finished with lobster butter*

Bacon Wrapped Porkchop

*16oz bone in porkchop stuffed with spiced apples, seared to perfection, wrapped with bacon
and served over cayenne sweet mash*

Petit Filet

*6oz hand cut filet mignon, grilled to temperature requested, served with garlic mashed potatoes
and grilled asparagus*