

Hors D'oeuvres

(All Listed Prices are Per Hors D'oeuvres)

Crab and Corn Beignet with Pickled Okra Tartar Sauce

\$2.75

Roasted Crimini Mushroom & White Truffle Canapè

\$1.75

Skewered Mojito Glazed Chicken

\$2.00

Grilled Flat Iron Steak with House Made Worcestershire Sauce

\$2.50

Jumbo Spicy Boiled Shrimp Remoulade

\$2.75

Bourbon Barbecued "Pork Wings"

\$1.75

Corn Fried Oysters With Horseradish Cream and Crispy Shoestring Potatoes

\$2.00

Onion Crusted Chicken Served With a Crystal Hot Sauce Beurre Blanc

\$1.75

Jumbo Lump Crab cakes (3oz) With Jalapeño Tartar Sauce

\$3.50

Course One

The Veranda Seasonal Salad

Roasted Butternut Squash & Granny Smith Apples, Baby Greens, Dried Cranberries and Sweet Onions Tossed in a Shallot Hard Cider Vinaigrette

Chopped Romaine Salad

A Chopped Romaine Salad with Diced Tomatoes, Pressed Egg, Bacon Lardons and Shaved Cheese tossed in a Black Pepper Buttermilk Dressing

Gumbo du Jour

Soup du Jour

Turtle Soup

Entrée

Onion Crusted Chicken Cobb with Romaine Hearts, Apple Smoked Bacon, Pressed Egg, Marinated Cucumbers and Crumbled Blue Cheese Tossed in a Black Pepper Buttermilk Dressing

(Also Available With Grilled Chicken)

20.50

New Orleans Style Barbecued Jumbo Shrimp in a Traditional Garlic Rosemary, Beer and Black Pepper Sauce over McEwen & Son's Grits

21.00

Tender Pieces of Filet Mignon, Roasted Wild Mushrooms and Caramelized Shallots in a Rich Wine Infused Jus,

Over Roasted Garlic Mashed Potatoes

22.00

Pecan Crusted Mississippi Catfish, Herb Roasted Vegetables, Creole Meuniere Sauce

20.00

Grilled Pork Tenderloin, Lyonnaise Sweet Potatoes, Apple Bacon Braised Green, Jack Daniels Creole Mustard Honey

22.50

Herb Lacquered Chicken Breast with Dried Cherries, Orzo Pasta, Teardrop Tomatoes and Orange Horseradish Jus

20.50

Desserts

Chocolate and Peanut Butter Pie with a Salted Pretzel Crust

Butterscotch Crème Brûlée

New Orléans Style Praline Cheesecake

Fig Bread Pudding

Carrot Cake