



Mardi Gras

Dinner Menu

Small Plates

Crawfish Bisque	\$6.95
Southern Fried Pickles <i>Battered & crisped spears, with remoulade for dipping... All y'all gotta try 'em!.....</i>	7.99
Creole Chicken Wings <i>Crispy, & tossed with a spicy creole sauce. Pineapple salsa on the side..</i>	9.99
Hot Crawfish Dip <i>A Southern style favorite – crawfish tails in a creamy, spicy cheese sauce served in a skillet, with grilled sliced French baguettes for dipping.....</i>	11.99
Crab Cakes <i>Pan-crisped, with corn salsa & a creamy Creole sauce.....</i>	13.99
Bayou Scallops <i>Cajun spice-dusted, pan-seared sea scallops over a griddled corn cake, with spicy creamed red onions.....</i>	13.99

Entrees

Mardi Gras Steak Salad <i>Louisiana-seasoned sliced steak over arugula & spinach with mangoes, pineapples, sliced almonds, tomatoes, bell peppers & mango-pineapple vinaigrette.....</i>	14.99
Creole Fish Sandwich <i>Seasoned, cheese-&-panko crusted fish filet on an artisan bun with Louisiana tartar sauce, lettuce, tomato, & sweet potato fries.....</i>	10.99
Muffuletta Sandwich <i>Warm salami, ham, provolone, olive salad, sweet banana peppers, arugula, roasted red peppers, & balsamic vinaigrette on thick Muffuletta flatbread. Barn fries on the side.....</i>	11.99
Shrimp Po' Boy <i>A New Orleans original...crispy shrimp on a ciabatta hero roll with mildly spicy remoulade, lettuce & tomato. Served with Barn fries, & hot sauce.....</i>	11.99
Preservation Hall Hot Meatloaf Sandwich <i>Creole-seasoned & onion-flecked, baked & served with mashed potatoes, served open faced on Texas toast, with gravy.....</i>	11.99
Wild Cajun Burger <i>100% Angus beef seasoned with Cajun spices & topped with grilled red onions, fried pickles, lettuce, chipotle cheese, tomato, & Bourbon ketchup. Comes with Dino's potatoes.....</i>	13.99
Voodoo Pasta <i>Blackened shrimp and chicken in a spicy Alfredo sauce, over black voodoo linguini. Comes with a Barn Salad.....</i>	16.99
Bourbon Street Chicken Breast <i>Sautéed with artichokes, wild mushrooms, & spicy Tasso ham, in a Bourbon cream sauce, with Jambalaya rice & broccoli.....</i>	16.99
Preservation Hall Meatloaf <i>Creole-seasoned & onion-flecked, baked, & served with mashed potatoes, absolutely delicious gravy, & chef's vegetable</i>	16.99
Shrimp Etouffee <i>A rich New Orleans spicy stew, kicked up a notch with Andouille sausage, served over rice.....</i>	26.99
Filet Mignon Bordelaise <i>Grilled, super-tender beef with a mushroom & shallot-studded rich red wine sauce. Plated with Dino's potatoes, sautéed spinach, & frizzled onions</i>	32.99

Specialty Drinks

New Orleans Hurricane

Southern Comfort, Amaretto & Absolute Vodka, with a dash of lime juice and grenadine, topped with pineapple & orange juice, garnished with a cherry & orange wedge \$8.75

Bourbon Street Tea

Southern Comfort, Triple Sec Liquor, Peach Schnapps, lime juice & sour mix and topped off with cola, garnished with lemon & an orange wedge \$8.75

Blackberry VooDoo Fizz

BlackBerry Brandy & cranberry juice topped with 7UP \$7.50

Louisiana Blues Martini

Malibu Coconut Rum, Peach Schnapps, Blue Curacao,
Banana Liquor with a splash of pineapple juice \$8.75

