



## APPETIZERS

**Bourbon Barbecue Shrimp**  
with Grilled Grit Cake 10.99

**Spinach Salad**  
with Grape Tomatoes, Raspberry Vinaigrette,  
Roasted Beets, Candied Pecans,  
and Goat Cheese 6.49

**Cajun-seasoned Crawfish Bites**  
served with Rémoulade 10.49

**Chicken and Andouille Gumbo**  
Slow-cooked in a Cajun-spiced Broth 6.49

**Romaine Salad**  
Romaine, Parmigiano-Reggiano Croutons, and  
Prosciutto with our House Dressing 8.49

**French Onion Soup au Gratin**  
Provolone and Swiss Cheese,  
Roasted Crouton 6.49

## ENTRÉES

**Jambalaya**  
a Creole recipe with Spiced Chicken Thighs,  
Andouille Sausage, Shrimp, Rice,  
and Vegetables 17.99  
❖Chateau Ste. Michelle Syrah, Columbia Valley❖

**Grilled Tenderloin Medallions**  
served with “Mac & Cheese,” Crawfish Beignet,  
and Red Wine Demi-glace 27.49  
❖Atalon Merlot, Napa Valley❖

**Grilled Pork Chop**  
Amber Ale Barbecue Sauce, Cheesy Grits,  
and Onion Rings 21.99  
❖Atalon Merlot, Napa Valley❖

**Pasta with Shrimp**  
Spinach, Mushrooms, Shallots, Peas,  
and Sun-dried Tomato Pesto  
with Orecchiette Pasta 19.99  
With Chicken 18.99  
As a Vegetarian Entrée 16.99  
❖Newton Red Label Chardonnay, Napa Valley❖

**Andouille-crusted Catfish**  
with Cayenne Butter Sauce and Chive Aioli 15.99  
❖Sherwood Sauvignon Blanc, Marlborough❖

**Slow-roasted Prime Rib**  
Red Wine Demi-glace with Yukon Gold Potatoes,  
Watercress, and Balsamic Vinaigrette 27.99  
❖MacMurray Ranch Pinot Noir, Sonoma Coast❖

**Voodoo Chicken**  
with Red Beans, Rice, and Collard Greens 17.99  
❖Newton Red Label Chardonnay, Napa Valley❖

**Blackened Fish Fillet**  
with a Grilled Grit Cake and  
Stewed Green Tomatoes 20.99  
❖Sherwood Sauvignon Blanc, Marlborough❖

**Vegetarian Jambalaya**  
A lighter take on a New Orleans Classic with  
Asparagus, Mushrooms, Peppers, Onions,  
and Tomatoes with Rice 15.99  
❖Chateau Ste. Michelle Syrah, Columbia Valley❖

## SIDES

**Sautéed Mushrooms** 3.99

**Seasonal Vegetables** 3.99

**Southern Greens** 3.99

## DESSERT

**Chocolate Cake**  
with fresh Cream and Raspberry Sauce 5.99

**Pecan Pie**  
A traditional Southern favorite 5.49

**New Orleans Bread Pudding**  
with Rum Raisin Ice Cream and Foster Sauce 5.49

**Butterscotch Crème Brûlée**  
with seasonal Berries 5.99

**No Sugar Added Lemon Pound Cake**  
with seasonal Berries 6.49

**Bananas Foster Angel Food Cake**  
served with Vanilla Bean Ice Cream 7.49

We proudly serve Edy's Ice Cream

*An 18% service charge is added for parties of 6 or more.*

## NON-ALCOHOLIC SPECIALTIES

### Glowing Character Punch

Minute Maid Light Lemonade Punch served in a souvenir cup with a glowing Disney Character Light 6.49

### Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.69

## SPECIALTY COCKTAILS

### Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

### Blue Bayou

Old New Orleans Amber Rum, Peach Schnapps, Blue Curaçao, and Piña Colada Mix 9.50

### Cajun Creamsicle

Old New Orleans Cajun Spiced Rum, Crème de Banana, White Crème de Cacao, and Vanilla Ice Cream 8.50

### The Big Easy

Old New Orleans Amber Rum, Southern Comfort, Peach Schnapps, and Tropical Juices 8.50

### Southern Hurricane

Southern Comfort, Orange Juice, Pineapple Juice, and Grenadine 7.25

### Lynchburg Lemonade

Jack Daniel's Whiskey, Triple Sec, and Sweet-and-Sour topped with a splash of Sprite 8.50

## DRAFT BEER

Abita Brewing Company is nestled in the piney woods 30 miles north of New Orleans. Abita's ales and lagers are brewed in small batches and handcrafted with only the highest standards for quality.

**Abita Amber** is a Munich-style lager brewed with crystal malt and Perle hops. It has a smooth, malty, slightly caramel flavor, and a rich amber color. 6.00

**Abita Purple Haze** is a crisp, American-style wheat beer with raspberries, which provide the lager with a subtle purple coloration and haze, a fruity aroma, and a tartly sweet taste. 6.00

**Abita Turbodog** is a dark brown ale brewed with Willamette hops and a combination of British pale, crystal and chocolate malts, giving it a rich body and a sweet chocolate-toffee-like flavor. 6.00

Sample all three with an **Abita Beer Flight** 6.50

## BEVERAGES

*Coca-Cola*, Coca-Cola Zero, Diet Coke, Sprite, Minute Maid Light Pomegranate Lemonade, Barq's Root Beer 2.99