



# PLATED MENU SELECTIONS DINNER

## "SOUTHERN SENSATION" DINNER

### **\* FIRST COURSE \***

House of Blues Salad

Traditional Salad with Iceberg Lettuce, Red Cabbage,  
Red Onions, Diced Tomatoes, Croutons and Ranch Dressing

- OR -

Cup of New Orleans Style Chicken Gumbo  
With Andouille Sausage and Okra in a Traditional Brown Roux

### **\* SECOND COURSE \***

Creole Seafood Jambalaya

With Shrimp, Chicken, Andouille Sausage, Tasso Ham and Roasted Green Onions

-OR-

Cajun Meatloaf

Wild Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables

-OR-

Chicken Fried Chicken Breast

Served with Country Gravy, Mashed Potatoes and Sautéed Vegetables

### **\* THIRD COURSE \***

Warm Chocolate Walnut Brownie

With Vanilla Ice Cream

-OR-

White Chocolate-Banana Bread Pudding

Served with Jack Daniels Crème Anglaise, Whipped Cream and a Caramel Halo

### **ADD A FAMILY-STYLE APPETIZER:**

Hot Spinach & Artichoke Dip

Served with Homemade Tortilla Chips, Fresh Salsa & Sour Cream

### **ADD CORNBREAD:**

Baked Rosemary Corn Muffins with Maple Butter

HELP EVER  HURT NEVER



## **“ROADHOUSE BLUES” DINNER**

### **\* FIRST COURSE \***

Traditional Caesar Salad

Served with Brick Oven Croutons & Fresh Shaved Parmesan Cheese

-OR-

Cup of New Orleans Style Chicken Gumbo

With Andouille Sausage and Okra in a Traditional Brown Roux

### **\* SECOND COURSE \***

Half Rack of Slow Smoked BBQ Ribs

With Jim Beam BBQ Sauce, Mashed Sweet Potatoes and Sautéed Vegetables

-OR-

Chicken Penne Pasta

With Wild Mushrooms and Smoked Gouda

-OR-

Chef's Selected Fish of the Day

Served with Mashed Potatoes and Sautéed Seasonal Vegetables

### **\* THIRD COURSE \***

Key Lime Pie

Drizzled with Raspberry Coulis

-OR-

White Chocolate-Banana Bread Pudding

Served with Jack Daniels Crème Anglaise, Whipped Cream and a Caramel Halo

### **ADD A FAMILY-STYLE APPETIZER:**

Catfish Nuggets

With Spicy Tartar Sauce

### **ADD CORNBREAD:**

Baked Rosemary Corn Muffins with Maple Butter

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## **“DOWN ON THE BAYOU” DINNER**

### **\* FIRST COURSE \***

Mixed Field Greens Salad  
With Goat Cheese, Spiced Pecans & Roasted Tomato-Shallot Vinaigrette  
-OR-  
Cup of New Orleans Style Chicken Gumbo  
With Andouille Sausage and Okra in a Traditional Brown Roux

### **\* SECOND COURSE \***

Rosemary Chicken Breast  
Served with Sautéed Seasonal Vegetables and Mashed Potatoes  
-OR-  
Grilled 8 oz. Filet Mignon  
Prepared Medium and Served with a Pinot Noir Reduction,  
Mashed Potatoes and Sautéed Seasonal Vegetables  
-OR-  
Chef's Selected Fish of the Day  
Served with Mashed Potatoes and Sautéed Seasonal Vegetables

### **\* THIRD COURSE \***

Key Lime Pie  
Drizzled with Raspberry Coulis  
-OR-  
Warm Chocolate Walnut Brownie  
With Vanilla Ice Cream

### **ADD A FAMILY-STYLE APPETIZER:**

Voodoo Shrimp  
With Rosemary Cornbread and Dixie Beer Reduction

### **ADD CORNBREAD:**

Baked Rosemary Corn Muffins with Maple Butter

HELP EVER  HURT NEVER