



PLATED MENU SELECTIONS LUNCH

"SMOKIN' GROOVES" PLATED LUNCH MENU

*** FIRST COURSE ***

Cup of the Soup of the Day

*** SECOND COURSE ***

All-Beef "Blues Burger"

With Cheddar Cheese, served on a Toasted Sesame Seed Bun with French Fries

-OR-

The Elwood

A Blackened Chicken Breast Sandwich with Chili Garlic Mayonnaise,
Green Chilis, Sour Cream and French Fries

-OR-

Roasted Portobello Mushroom

On Wheat Toast with Bruschetta Mix and Provolone Cheese,
Served with Sweet Potato Fries

*** THIRD COURSE ***

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



“MISSISSIPPI DELTA” LUNCH

*** FIRST COURSE ***

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

*** SECOND COURSE ***

Traditional Caesar Salad
Served with Grilled or Blackened Chicken Breast, Brick Oven Croutons
& Fresh Shaved Parmesan Cheese

-OR-

Grilled Flatiron Steak Salad
With Black Beans, Grilled Corn, Diced Tomatoes, Avocado & Cilantro Ranch Dressing

-OR-

Smoked Turkey Club Sandwich
With Bacon, Tomato, Avocado and Lettuce on Whole Wheat Bread,
Served with French Fries

*** THIRD COURSE ***

Key Lime Pie
Drizzled with Raspberry Coulis

ADD A FAMILY-STYLE APPETIZER:

Catfish Nuggets with a Spicy Tartar Sauce

ADD CORNBREAD:

Baked Rosemary Corn Muffins with Maple Butter

HELP EVER  HURT NEVER



"RHYTHM & BLUES" LUNCH

*** FIRST COURSE ***

House of Blues Salad

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

*** SECOND COURSE ***

Cajun Meatloaf

Wild Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables

-OR-

Grilled Rosemary Chicken Breast

Served with Sautéed Seasonal Vegetables and Mashed Potatoes

-OR-

Chef's Selected Fish of the Day

Served with Mashed Potatoes and Sautéed Seasonal Vegetables

*** THIRD COURSE ***

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