



PLATED LUNCH MENUS

"Smokin Grooves"

OPTIONAL

* FIRST COURSE *

Hot Spinach & Artichoke Dip

Served with Tortilla Chips, Salsa & Sour Cream
(One Appetizer Served Family-Style Per Four Guests)

* SECOND COURSE *

Cup of Chef Selected Soup of the Day

* THIRD COURSE *

All Beef "Blues Burger"

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

-OR-

The Elwood

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

-OR-

Traditional Caesar Salad

With Wood Oven Croutons and Fresh Shaved Parmesan Cheese

* FOURTH COURSE *

Sinful Triple Layer Chocolate Cake

Served with Chocolate Sauce and Vanilla Ice Cream

Soft Drinks, Iced Tea and Coffee

Add Rosemary Corn Muffins

With Maple Butter

(2 Corn Muffins Per Person)

HELP EVER ★ HURT NEVER



"Mississippi Delta"

OPTIONAL

* FIRST COURSE *

Catfish Nuggets

With a Spicy Tartar Sauce

(One Appetizer Served Family-Style Per Four Guests)

* SECOND COURSE *

House of Blues Salad

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

* THIRD COURSE *

Grilled Rosemary Chicken Breast

Served with Sautéed Seasonal Vegetables and Mashed Potatoes

-OR-

Cajun Meatloaf

Wild Mushroom Gravy, Mashed Potatoes and Sautéed Vegetables

-OR-

Traditional Shrimp Po-Boy

With Spicy Tartar Sauce, Coleslaw and French Fries

* FOURTH COURSE *

Florida Key Lime Pie

Drizzled with Raspberry Sauce

Soft Drinks, Iced Tea and Coffee

Add Rosemary Corn Muffins

With Maple Butter

(2 Corn Muffins Per Person)

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"Rhythm & Blues"

OPTIONAL

* FIRST COURSE *

Voodoo Shrimp

*With Rosemary Cornbread and Dixie Beer Reduction
(One Appetizer Served Family-Style Per Three Guests)*

* SECOND COURSE *

Cup of Cajun Smoked Turkey and Shrimp Gumbo

With Andouille Sausage and Okra in a Traditional Brown Roux with White Rice

* THIRD COURSE *

Grilled Flat-Iron Steak Salad

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

-OR-

Wild Mushroom Pasta

With Penne Pasta, Mushrooms, Chicken and Smoked Gouda Cheese

-OR-

Chef's Selected Fish of the Day

Served with Mashed Potatoes and Sautéed Seasonal Vegetables

* FOURTH COURSE *

White Chocolate Banana Bread Pudding

With Jack Daniels Whiskey Sauce, Whipped Cream and a Caramel Halo

Soft Drinks, Iced Tea and Coffee

Add Rosemary Corn Muffins

With Maple Butter

(2 Corn Muffins Per Person)

HELP EVER  HURT NEVER