



# 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-

Wild Mushroom Penne Pasta

With Mushrooms, Onions and Smoked Gouda Cheese  
-OR-

Fall-off-the-Bone Stewed Chicken

With Mushrooms, Onions, White Rice and Buttered Carrots

### **\* 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 with Tortilla Chips, Salsa and Sour Cream

### **ADD CORNBREAD:**

Skillet Baked Rosemary Cornbread with Maple Butter

HELP EVER  HURT NEVER



## **"ROADHOUSE BLUES" DINNER**

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

Traditional Caesar Salad

Served with Brick Oven Croutons and 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-

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:**

Skillet Baked Rosemary Cornbread with Maple Butter

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## **"DOWN ON THE BAYOU" DINNER**

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

Mixed Field Greens Salad

With Goat Cheese, Spiced Pecans and 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 New York Strip Steak

Served with Crawfish Twice Baked Potato, Buttermilk Onion Rings  
and Homemade Worcestershire Sauce

-OR-

Sautéed North Atlantic Salmon

Served with Shrimp and Eggplant Stuffing, Crab Claws and Balsamic Butter

### **\* 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:**

Skillet Baked Rosemary Cornbread with Maple Butter

HELP EVER  HURT NEVER