



# BOURBON BLUE




NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

## Appetizers & Small Plates...



- Blackened Shrimp & Grits**  **GF** 12.5  
*jumbo shrimp dusted in creole seasoning & blackened, served over creamy cheddar polenta*
- Roasted Bone Marrow** 13  
*slow roasted, served with caramelized mushrooms & onion, kalamata olives, and toast points*
- Oysters On The Half Shell** **GF** 16.5  
*half a dozen, shucked to order, dressed with cocktail sauce, lemon wedges & saltines*
- Chicken & Dumplings** 11.5  
*pulled chicken slow cooked with carrots, onion, celery & peas in an herbed cream sauce with gnocchi dumplings*
- Blackened Filet Mignon Tips**  **GF** 10.5  
*seasoned filet tips seared in an iron skillet, served with basil aioli*
- Spaghetti Squash Scampi** **GF** 14.5  
*sautéed in a herbed white wine & butter sauce, with red onions, tomatoes, and peas  
 top with: Shrimp...6 Blackened Filet Tips...7.5 Grilled or Blackened Chicken...4*
- Andouille Poutine** 9.5  
*"loaded fries" ~ topped with cheese curd, crumbled andouille sausage & our country gravy*
- Artichoke Florentine Dip** **GF** 9.5  
*quartered artichoke hearts chopped with baby spinach & roasted garlic, blended with 3 cheeses & sour cream, baked, served with tortilla chips*
- Big Easy Bang Bang Shrimp**  **GF** 13.5  
*sautéed shrimp tossed in a sweet & spicy habanero chili sauce over basmati rice*
- Gator Sausage Quesadilla**  10.5  
*housemade alligator sausage mixed with peppers, onions and pepperjack cheese in a flour tortilla, topped with sour cream*
- Baked Crab Cake** 9.5  
*lump crab cake, baked, served with creole remoulade and black bean & corn salsa*
- Jumbo Chicken Wings** **GF** 6 ea...7.5 | 12 ea...13  
*chipotle bbq, mild, bang bang, or honey habanero*

## Soups & Salads...

- Gumbo Ya Ya...5** **GF** 8  
*a creole stew of chicken, andouille sausage, trinity & okra, over dirty rice*
- Soup Du Jour...mkt** 8  
*please ask your server for todays feature*
- Iceberg Wedge** **GF** 8  
*a wedge of iceberg lettuce topped with blue cheese dressing, diced tomatoes & crispy bacon*
- House Salad** **GF**  7.5  
*mixed greens, tomatoes, cucumbers & red onions, with a side of balsamic dressing*
- Caesar Salad** 8.5  
*chopped romaine hearts tossed with parmesan cheese, croutons and caesar dressing*
- Spinach & Filet Tip Salad** **GF** 16.5  
*gorgonzola cheese, granny smith apples, candied pecans & shaved red onions tossed in a bacon mustard vinaigrette with baby spinach, topped with blackened filet tips*
- South of the Border** **GF** 14.5  
*chopped iceberg lettuce topped with tomatoes, black bean & corn salsa, avocado, cheddar cheese, tortilla crisps & blackened chicken with a side of ranch dressing*

**Top any salad with:**

**Shrimp...6 Blackened Filet Tips...7.5 Grilled or Blackened Chicken...4**

 ...vegetarian friendly      **GF** ...gluten free       ...this dish is spicy

We are happy to accommodate any special dietary restrictions and are especially conscious of many different food allergies. Please ask to speak in detail with the Manager on Duty if you have special needs so that we may address them properly.





**~Every Monday-Friday ~ 4.5-6 Happy Hour ~ 530 pm-730 pm ~**  
 \$4 Drafts, \$5 House Wines, \$6 Specialty Cocktails| \$5 Happy Hour Menu  
 \*\*\*dine in only\*\*\*

Fall/Winter 2016





## HAPPY HOUR

~ \$5 | Monday-Friday ~  
~ 530 pm to 730 pm ~





<b>Calamari</b>	<i>flash fried in tempura flour with sweet peppers, topped with chipotle aioli</i>	9.5
<b>Fried Pickles</b> 	<i>battered dill pickle chips, served with ranch dipping sauce</i>	8.5
<b>Cheesesteak Eggroll</b>	<i>shaved sirloin, caramelized onions &amp; american cheese rolled together &amp; deep fried, served with spicy ketchup and roasted garlic aioli</i>	10.5
<b>Bruschetta</b> 	<i>chopped tomatoes, red onions, garlic &amp; basil pesto, topped with parmesan cheese &amp; balsamic reduction</i>	9
<b>Chicken Quesadilla</b>	<i>blackened chicken, cheddar cheese &amp; salsa in a flour tortilla, served with sour cream &amp; tortilla chips</i>	9.5
<b>Nachos</b>  	<i>baked with cheese, jalapenos, black bean &amp; corn salsa, topped with lettuce &amp; olives, with sides of salsa &amp; sour cream ADD BEEF or CHICKEN...\$3.5</i>	9

### Sandwiches & Wraps...




**all sandwiches are served with cajun fries; sub sweet potato fries \$1**

<b>Filet Tip Sandwich</b> 	<i>blackened filet tips on a brioche hero roll topped with melted provolone, LTO and basil aioli</i>	13.5
<b>Bourbon Blue Burger</b>	<i>8 oz burger topped with blue cheese, bacon &amp; sautéed mushrooms, on a brioche roll</i>	12.5
<b>Veggie Burger</b> 	<i>served on a brioche roll with lettuce, tomato and onion</i>	10

### Entrees

<b>Jambalaya</b>  	<i>a new orleans staple ~ andouille sausage, chicken &amp; tasso ham in a piquant stew of tomatoes, trinity &amp; dirty rice, topped with jumbo shrimp</i>	20.5
<b>Salmon Rockefeller</b> 	<i>pan seared north atlantic salmon topped with a creamy blend of spinach, caramelized onions &amp; fennel, broiled, served with roasted potatoes &amp; vegetable medley</i>	22
<b>Southern Fried Chicken</b>	<i>a boneless chicken breast, buttermilk battered &amp; deep fried golden brown, set atop mashed potatoes and sautéed spinach, topped with country gravy</i>	20.5
<b>Steak Frites</b> 	<i>petite tender medallions served with a side of roasted potatoes and topped with red wine demi glace</i>	24.5
<b>Pan Seared Tilapia</b>  	<i>dusted with blackening seasoning and seared, served with shrimp &amp; sweet potato hash and broccoli, topped with candied pecans &amp; vanilla brown butter</i>	22.5
<b>Cajun Chicken Chesapeake</b> 	<i>sautéed spinach, diced tomatoes &amp; claw crab meat tossed in a cajun cream sauce with angel hair pasta, topped with a blackened chicken breast</i>	23.5
<b>Autumn Vegetable Risotto</b>  	<i>roasted golden &amp; candy striped beets, butternut squash, parsnips &amp; caramelized onions, folded together with arborio rice, cream and parmesan cheese, drizzled with balsamic reduction</i>	19.5

**Add: Shrimp...6 Blackened Filet Tips...7.5 Grilled or Blackened Chicken...4**

 ...vegetarian friendly       ...gluten free       ...this dish is spicy

*Consuming Raw or Undercooked Meats/Seafood may be hazardous to your health*

### ~ Private Parties & Special Events ~

Bourbon Blue is available for private events every day of the week. Whether it's a group of 20 or 200, family get-together or office party, Bourbon Blue can host your party whatever the theme or occasion. Please ask to speak with our Event Coordinator for more details.