



BOURBON BLUE



NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

3 Course plated Dinner

\$35 per person + 8% tax + 20% gratuity

First Course

...choose two...

House Salad

...mesculin greens topped with tomatoes, cucumbers & red onion, balsamic vinaigrette

Caesar Salad

...crisp romaine lettuce tossed with parmesan, croutons and caesar dressing

Gumbo Ya Ya

...new orleans stew of chicken and sausage cooked with trinity, dirty rice and okra

Soup du Jour

...a rotation selection of house made soups (Chef's choice)

Second Course

...choose up to four...

Southern Fried Chicken

...buttermilk battered chicken breast topped with country gravy, served with mashed potatoes & vegetable du jour

Jambalaya

...a cajun stew of chicken, andouille sausage, tasso ham, shrimp and crawfish cooked with trinity, dirty rice

Blackened Tilapia

...served with shrimp & sweet potato hash and vegetable du jour, topped with vanilla pecan brown butter

Seasonal Risotto

...seasonal vegetable blend, folded together with arborio rice, cream and parmesan cheese, drizzled with balsamic reduction

Crab Cakes- add \$2 per person

...baked, served with basmati rice and vegetable du jour, topped with old bay hollandaise sauce

Pan Seared Salmon

...pan seared salmon (medium rare) and topped with a sweet chili bourbon glaze, served with sautéed green beans and basmati rice

Filet Mignon—add \$6 per Person

...twin petite filet medallions served with garlic mashed potatoes and vegetable du jour, topped with demi glace

Third Course

...choose two...

Warm Chocolate Brownie

...baked chocolate brownie topped with chocolate sauce, peanuts & whipped cream

Bananas Foster Bread Pudding

...french bread soaked in dark rum custard, sliced bananas, bourbon anglaise

Lemon Ice Box Pie

...baked with a graham cracker crust, cooled and served in a mason jar, topped whipped cream