



# BOURBON BLUE



NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

## Four Course Plated Dinner

\$42 + 8% sales tax + 20% gratuity

### First Course

...choose two...

#### **Calamari**

...flash fried in tempura flour with fresh sweet peppers,  
served with chipotle aioli

#### **Chicken Quesadilla**

...blackened chicken, salsa and cheddar cheese in a flour tortilla,  
with sour cream

#### **Bang Bang Shrimp**

...fried shrimp tossed in a sweet and spicy habanero chili sauce

#### **Cheesesteak Eggroll**

...shaved sirloin, caramelized onions & american cheese rolled together &  
deep fried, served with spicy ketchup and garlic aioli

*\*This course can be served individually or to include all options,  
served family style*

### Second Course

...choose two...

#### **House Salad**

...mesculin greens topped with tomatoes, cucumbers & onions,  
with a side of balsamic vinaigrette

#### **Caesar Salad**

...chopped romaine hearts tossed with parmesan cheese,  
garlic croutons and caesar dressing

#### **Gumbo Ya Ya**

...a creole stew of chicken, andouille sausage, trinity & okra, over dirty rice

#### **Soup du Jour**

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



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## Third 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, and shrimp, cooked with trinity, dirty rice

### **Spicy Shrimp and Grits**

...shrimp dusted in creole seasoning & blackened, served over stone ground cheddar grits

### **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 creole tartar sauce

### **Pan Seared Blackened Salmon**

...blackened salmon (medium) topped with a citrus hollandaise sauce, served over mashed potatoes with haricot verts

### **Twin Boneless Porkchops**

...grilled 4 oz pork chops, topped with an apple cider gastrique, served with andouille and onion hash and haricot verts

### **Filet Mignon—add \$6 per Person**

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

## Fourth 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

### **Apple Crumble**

...chopped apples cooked in brown sugar and spices with a granola crumble, topped with ice cream