

BOURBON BLUE

NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

Plated Lunch- \$26 pp+8% tax + 20% gratuity

First Course

...choose 2...

House Salad

...mesclun greens topped w/tomatoes, cucumbers & red onion w/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

...ask your server for today's selections

Second Course

...choose 4...

Southern Fried Chicken

...buttermilk battered chicken breast topped with country gravy, served with french fries & seasonal vegetable

Jambalaya

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

Blackened Salmon

...seared and served with basmati rice, topped with hollandaise sauce and vegetable of the day.

Chesapeake Crab Cake

...baked, served with french fries, seasonal vegetable and Creole Tartar Sauce

Chicken Parmesan

...breaded chicken medallions topped with marinara sauce and mozzarella cheese, served with pasta & marinara

Pasta Primavera

...fresh garden vegetables tossed with penne pasta in garlic & oil

Seasonal Risotto

...fresh vegetables folded together with seasoned arborio rice and cream, topped with a drizzle of balsamic reduction

Third Course

...choose 2...

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 anglais

Apple Crumble

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

****Coffee, tea, iced tea, soda and juice included****