

DINNER SPECIALS

Thursday, July 27, 2017

Soupe du Soir

Chicken Gumbo Soup

Share Plate

Southern Nachos 6.95

Pulled pork, cheddar, jalapenos, sour cream, cilantro salsa

“Texas” Calimari 6.95

Calimari and okra fried served with lemon marinara with horseradish

Specials

CAST IRON PAN FRIED CHICKEN

Taste the difference in light oil—only found in the home.

Buttermilk battered Amish chicken:

Leg and thigh 11.25; Breast and wing 13.25;

Choose TWO sides.

BLACKENED TILAPIA 12.95

Fresh fillet seared in Cajun spices. Choose TWO sides...

CRAWFISH ETOUFEE 11.95

Fresh crawfish tails served in a “smothered” Cajun roux over rice with red & green peppers. Rich, deep flavor and color. Add soup or salad for 2.50.

Vegetables of the Day

Grilled Zucchini

With garlic in olive oil

Red Beans & Rice

Cooked with Andouille stock

Beet Salad Vinaigrette

With onions

Drink Specials

Jolly Rancher Vodka (grape or watermelon) with lemonade 6

You call it 1 well liquor & 1 mixer 5