



Mother's Day Lunch Menu

~FIRST COURSE~

Housemade Ravioli V
ricotta, marinara, basil, parmesan

Caprese Salad GF,V
tomato, mozzarella, balsamic, basil

New Orleans' Style BBQ Shrimp
jumbo gulf shrimp, butter, garlic

Deviled Eggs 3 Ways
bacon and blue cheese, smoked salmon, thai curry

Chicken & Andouille Gumbo

~SECOND COURSE~

Filet Mignon +10 GF
6 oz filet, new potatoes, green, beans, shallots, garlic, tomato

Crab Cake +5
corn maque choux, crawfish, andouille

Crispy Fried Chicken
collard greens, homemade cornbread

Pork Grillades and Grits
slow cooked, creole gravy, aged cheddar stone ground grits

Gulf Drum GF
grilled Shrimp, asparagus, lemon beurre blanc

Linguini a la Capri V
tomato, capers, artichoke, cream sauce

~THIRD COURSE~

Chocolate Truffle GF
chocolate mousse, raspberry coulis, whipped cream

Lemon Icebox Tarte
lemon, sweetened milk, graham cracker

Housemade Cheesecake
Cream cheese, graham cracker, orange liquor

Strawberry Shortcake
vanilla cake, louisiana strawberries, whipped cream

Crème Brulee GF
vanilla bean, caramelized sugar

*Select one item from each course. Substitutions are not guaranteed.
Max 3 forms of payment per table*

*\$60 pp
exclusive of tax and gratuity*