



**SMALL PLATES**

Our Chef's Taste of Buffalo

**Award Winning Gumbo!** ..... Cup \$4 Bowl \$7  
 Chicken and Andouille Sausage slowly simmered with vegetables and Creole spices topped with Rice

**Vegetable Okra Gumbo** .....\$6  
 A vegetarian version of our classic Gumbo. Fresh Okra slowly simmered with vegetables and Creole spices topped with Rice.  
 Cup \$3 Bowl

**Soup of the Day** .....\$?  
 Ask about our delicious soup prepared and priced daily.

**Jambalaya** .....\$8  
 Our version of a Louisiana favorite. A combination of Rice, Crawfish, Andouille Sausage, Chicken, and Vegetables. Smothered with Creole sauce.

**Red Beans and Rice** .....\$7 Vegetarian \$6  
 A New Orleans Tradition. Red Beans, Vegetables, and Andouille Sausage. Served with white Rice.

**Fried Oysters and Crafish**.....\$9  
 Served with fried Onion Crisps and Creole Remo lade Sauce or classic Tater Sauce.

**Fried Okra or FriedLeeks**.....\$6  
 Tosses with Garlic Butter and served with Cajun Ranch

**Mixed Greens**.....\$5.50  
 Green Salad with Caramelized Pecans and House Dressing.

**Caesar Salad**.....\$7/w Fried Oysters \$9  
 Traditional Caesar salad.

**Spinach Salad**.....\$7  
 Fresh Crisp Spinach topped with chopped local grown Apples, Walnuts, Blue Cheese Crumbles and Raspberry Vinaigrette.

**ENTREES**

**Creole Meatloaf**.....\$12  
 A slightly spicy Meatloaf served over Bourbon Mashed Sweet Potatoes and Vegetables. Topped with Creole Gravy.

**Catfish**.....\$13  
 Fried or Blackened and served with Mardi Gras Rice and Creole Sauce.

**Almond Crusted Shrimp**.....\$12  
 Oven Baked Shrimp with an Almond coating, served with a Mango Salsa.

**Penne Pasta**.....\$13  
 Sautéed Crawfish and Andouille Sausage. Tossed in a Cajun Cream Sauce.

**Crab Cakes**.....\$12  
 Crispy Pan-fried Crab Cakes with Creole Sauce and Jambalaya.

**Appetizer size with mixed greens**.....\$8

**Fettuccini**.....\$10  
 Black Pepper fettuccini with Artichokes, Tomatoes, Portabellas, and Roasted Red Peppers. Tossed with a Pesto Garlic Butter Sauce.

**PO-BOYS**

Our Po Boys are served on French Bread or whole wheat rolls and are dressed with Lettuce, Onion, Tomatoes, and choice of Creole Remo lade, Dijon Mayo, Pesto Mayo, Roasted Garlic Aioli, Cranberry Mayo, or Horseradish Mayo. And your choice of one regular side.

**Cold Cut**.....\$7  
 Choice of Ham, Turkey, Genoa or Roast Beef. And choice of cheese. Topped with lettuce, tomato, red Onion

**Meatloaf**.....\$7  
 Slow baked Creole Meatloaf piled high on baked bread and smothered with Gravy.

**Strip Steak**.....\$9  
 Bronzed Strip Steak, Collard Greens, and Caramelized Onions.

**Chicken Breast**.....\$7  
 Grilled Breast of Chicken your choice Cajun, BBQ or plain. Topped with lettuce, tomato, red Onion.

**Roasted Red Pepper**.....\$7  
 Roasted Red Peppers with Tomato, Artichokes, Italian spices and Provolone cheese.

<p><b>Sausage.....\$7</b> Grilled Andouille Sausage with fried onions and peppers.</p>	<p><b>SIDES</b> <b>\$1.50 each</b></p>
<p><b>Muffaletta.....\$8</b> Ham, Turkey, Genoa, Olive Salad and choice of cheese. On a large Roll.</p>	<p>Potato Salad Chef Salad</p>
<p><b>Smoked Pulled Pork.....\$7</b> Smoked pork hand pulled and served with your choice of sauce. Served on a large roll.</p>	<p>Macaroni Salad Cole Slaw</p>
<p><b>Fried Seafood.....\$8</b> Fried Catfish or Oysters topped with lettuce, tomato, red Onion.</p>	<p>Baked Mac and Cheese</p>
<p><b>BBQ Shrimp.....\$8</b> Bacon wrapped Shrimp Dipped in our BBQ sauce and grilled. Served with your choice of toppings.</p>	<p>Corn on the Cob</p>
<p><b>Chicken Asia go.....\$6</b> Oven baked chicken breast tenders with sliced Tomato, Italian spices, Asia go and provolone cheeses.</p>	<p>Sautéed Vegetable</p>
<p><b>Portabella.....\$6</b> Marinated portabella mushrooms with tomato, Sautéed garlic spinach, red onion, gorgonzola and provolone cheeses.</p>	<p>Mashed Sweet Potato</p>
<p><b>Eggplant.....\$6</b> Sliced and breaded eggplant with hot peppers, sun-dried tomatoes, Italian spices and provolone cheese.</p>	<p>Black Eyed Peas</p>
<p><b>Grilled Chicken.....\$7</b> Marinated Chicken Breast, topped with roasted red pepper salsa, feta and provolone cheese.</p>	<p>Fried Leeks</p>
<p><b>Pesto Chicken.....\$7</b> Grilled Chicken topped with lettuce, tomato, red onion and provolone cheese with pesto aioli.</p>	<p>Onion Rings</p>
<p><b>Open Hummus.....\$7</b> toasted multigrain bread topped with hummus, fresh spinach, alfalfa sprouts, roasted red peppers and asparagus with olive oil.</p>	<p>Fried Okra</p>
<p><b>Portabella Club.....\$7</b> Toasted multigrain bread layered with portabella mushrooms, cucumbers, romaine lettuce, sprouts, red onion and Dijon mayo.</p>	<p>Collard Greens</p>
<p><b>Italian RoastBeef.....\$8</b> Roast beef piled high on a garlic roll with hot banana peppers and melted cheese.</p>	<p>Sweet Potato Fries</p>
<p><b>WINGS &amp; FINGERS.....Hot, Medium, or Mild \$7 BBQ \$8 Cajun \$8</b> Served with Celery, Carrots and Blue Cheese Dressing,</p>	<p>French Fries</p>