DINNER MENU

APPETIZERS
Chicken & Andouille Okra Gumbo (Cup) $5.00
Shrimp w/ White Remoulade $7.00
Red Beans & Rice w/ Cornbread $6.00
Crab meat Popcorn w/ Sherry Sauce $10.00
Roasted Andouille Link w/ Creole Mustard Sauce $6.00

MAIN COURSES
Classic Shrimp Etouffée w/ Rice $24.95
Eggplant Pirogue w/ Garlic Seafood $24.95
Deep-Fried Stuffed Soft Shell Crabs w/ Choron Sauce $24.95
Pan-Fried Salmon Trout w/ Crab meat Dill Butter Cream $24.95
Bronzed Chicken Breasts w/ Andouille Red Gravy on Pasta $20.95
Pan-Fried Veal w/ Crab meat Cornbread Dressing & Jalapeño Cheese Hollandaise $24.95
Bronzed Swordfish w/ Crab meat Hot Fanny Sauce $27.95
Blackened Louisiana Drum w/ Drawn Butter $28.95
Blackened Prime Rib w/ Brown Garlic Butter & Horseradish Sauce $28.95
From Chef Paul’s Cookbook Fork In The Road
Bronzed Veal Chop w/ Shrimp Skillet Stir Fry $24.95

SALADS
House Salad w/ Choice of Green Onion or Dill Vinaigrette Dressing $3.00

DESSERTS
Custard Marie $4.00
Sweet Potato Pecan Pie w/ Chantilly Cream $5.00
Chocolate Mocha Cake w/ Chantilly Cream $5.00
Bread Pudding w/ Lemon Sauce & Chantilly Cream $3.00