

# Southern Classics

■ ■ A menu brimming with classic Cajun and Creole flavors and heavily inspired by personnel memories of my trips down to Louisiana visiting family ■ ■

## Appetizer

### Hot honey hush puppies (AS)

Golden, crispy hush puppies fried fresh to order served with a sweet and spicy hot honey drizzle

### Fried Pickled Okra (AS)

Crisp and tangy pickled okra battered and fried till golden brown and served with Cajun spiced ranch

## Soup and Salad

### Shrimp Étouffée (AS)

A warm and savory soup dripping in New Orleans flavors over a bed of fluffy white rice and a slice of warm French bread on the side

### Cobb Salad (AS)

A traditional cobb salad of crisp mixed greens, crunchy bacon, juicy tomatoes, green onions, a hard boiled eggs, creamy avocado and a tender sliced chicken breast

## Entrées

### Grilled Shrimp Po'boy (AS)

Succulent grilled shrimp, fresh tomatoes, crisp lettuce, and tangy remoulade sauce all served on a fluffy po-boy roll and a side of crispy homemade fries

### Pan Seared Red Snapper (AS)

Flakey, crispy-skinned, pan-seared red snapper fillet served with creamy grits and buttery sautéed green beans

### Chicken and Sausage Jambalaya (AS)

Tender chicken breast and spicy andouille sausage stewed in a Cajun broth served over fluffy white rice

### Shrimp and Grits (AS)

A true southern classic; juicy pan-fried shrimp served on a bed of creamy, cheesy grits topped with fresh scallions and a side of roasted sweet potatoes

## Dessert

### Banana Pudding Parfait (AS)

A classic southern comfort with a twist; creamy banana mousse layered with vanilla short bread and topped with a toasted meringue