



CAJUN-CREOLE SPECIALS

Laissez les bons temps rouler!!!

Featured wines: True Myth Chardonnay \$7, Alois Lageder Pinot Grigio \$8
Marietta Old Vine Zin \$9, Atalayas de Golban Tempranillo \$9, Pascual Toso Malbec \$8

APPETIZERS

POUTINE QUEBECOIS! – fresh cut French fries topped with melted Wisconsin cheese curds and savory brown ale gravy 7

COWGIRL CHEESE CURDS – beer-battered, flash fried, served with spicy tomato sauce 7

CAJUN POPCORN SHRIMP - tender little shrimp, beer-battered, flash fried and served with a spicy cocktail sauce 7

CORNMEAL FRIED OKRA served with chipotle aioli and remoulade sauces 5

SALAD

RED PEAR SALAD – ripe red pears, candied pecans, our own pickled red onions & blue cheese, Tossed with raspberry vinaigrette atop mixed greens and arugula 9

ENTREES

RIO GRANDE GUMBO - Our version of this N'Awlins classic with andouille sausage, chicken, okra, green chile, and shrimp in a rich roux base, served over rice 9

JAMBALAYA - Long grain rice, chicken, andouille sausage, smoked ham, peppers, onions, celery topped with etouffee sauce. Best o' the Bayou! 9
See our add-ons below to top your jambalaya!

CAJUN BLACKENED CATFISH - served on rice (or jambalaya – 2 bucks extra) with creamed spinach and artichoke hearts 14

CRAWFISH ETOUFFEE - sautéed crawfish tails smothered in a rich roux-based sauce on a bed of rice. Served with sliced baguette 15
Try it on jambalaya for an extra 2 bucks!

BLACKENED SEA SCALLOPS - with cider beurre blanc, chive oil mashed potatoes. Topped with a salad of organic arugula, apples and candied pecans with raspberry vinaigrette 17

Salad and Jambalaya add-ons:

Blackened Chicken 4	Seared Flat Iron Steak 6	Blackened Pork Belly 4
Jerk Chicken Breast 4	Seared Shrimp 5	Grilled Portobellos 5
Chimayo Chicken Breast 4	Grilled Salmon 6	

FEATURED DESSERTS

BANANAS FOSTER (flambé!) 7
BREAD PUDDING WITH A BOURBON HARD SAUCE 6
TRY THE BEST FLAN EVER! With Mexican Wedding cookies 6

**MARDIS GRAS FEB 13th JOIN US
CRAWFISH BOIL and Fais DO DO**