

Small PLATES

Fried Green Tomatoes from our garden	4.95
Fried Green Tomatoes with fresh Etouffee on top	8.95
Five Large USA Gulf Tempura Shrimp with dipping sauces	8.95
Crab Cakes Two FRESH Jumbo Lump Louisiana Blue Crab cakes served with Oliver's Imperial Sauce	11.95
Fried Louisiana Alligator with remoulade sauce	6.95
Tempura Veggies –broccoli, beans, onions and carrots with dipping Sauce	5.95
Cheese Plate various imported and domestic cheeses with grapes	10.95

LARGE PLATES

Egg Plant Piroque-egg plant stuffed with shrimp and crab meat and Fried until crisp	13.95
Shrimp Scampi (gulf shrimp) tossed with fresh homemade linguine with a white wine butter sauce	14.95
Grilled Chicken Breast with herb roasted tomatoes, sauteed egg plant, pomme frits Light artichoke cream sauce	13.95
Pan Roasted Walleye Asian style with slaw , mushroom rissotto , and steamed Green beans	16.95
Grilled Salmon mushroom rissotto, sauteed egg plant and pomme frits with A wine wine verjus sauce and steamed green beans	15.95
Louisiana Crawfish Etouffee we use the finest crawfish tails and an authentic Cajun recipe served with rice and green beans	14.95
Angus New York Strip -Wood grilled Twelve ounce Steak- - served with pomme frites steamed green beans	19.95
Grilled Colorado Lamb chops (3) served with green beans and goat cheese Potatoes	32.99
Angus Beef Tenderloin-Eight ounce Filet with Cabernet Demi-Glace served with French green beans and goated cheese potatoes	28.95