

Jazz, Wine, Blues & Barrel Tasting Festival



Appetizers

Artisan Nosh for two – Enjoy Spicy Pecans, Dark Chocolate, Kalamata Olives, Gruyere, Double Cream Brie, and Aged Gouda with focaccia bread\$14.95

New Orleans’ Crab Dip – Alfredo sauce mixed with parmesan cheese, Jamaican jerk seasoning, and artichoke hearts, then topped with lump white crab meat and served with our focaccia for dipping.\$8.95

Redneck Blues Sushi – Three Beef Brisket Sliders on soft mini-rolls with carmelized onions and blue cheese cream spread on the side\$7.95

Boudreaux’s Gumbo – Slow cooked shrimp, chicken, Andouille and vegetable in a rich dark roux from the Bayou served with rice..... \$4.95 cup \$ 7.95 Bowl

Salads – Add Chicken \$2, Shrimp \$3 or crawfish Tails \$4 to any salad

Spinach Salad – Fresh spinach covered with mandarin oranges slices, bacon, pecans, topped with our famous Pecan dressing.\$8.45

Fruited Chicken Salad – Roasted chicken blended with seasonings, sliced dried fruits, and our special sauce presented on a bed of spring mix and topped with slice almonds and our famous Mimosa dressing\$8.45

Southwest Caesar Salad – Fresh Romaine blended with our creamy homemade Southwest Caesar dressing, topped with our special croutons, Pecorino-Romano cheese.\$7.95

Dressings: Mimosa, Pecan, Bleu Cheese or Creole Ranch

Platters - Served with Chicago Baked Beans and our special Cole slaw recipe
Side Caesar or House salad \$3.50 with meal purchase

Pork BBQ Platter – Memphis style smoked dry rubbed Pork BBQ with our homemade tangy BBQ sauce \$11.95

Beef Brisket – Memphis style dry rubbed Beef Brisket slow cooked in smoke and topped with our homemade tangy BBQ sauce.\$11.95

BBQ Combo Platter – Don’t get the blues trying to decide, enjoy Beef Brisket and Pork BBQ.\$12.95

MO Ribs – St. Louis ribs, dry rubbed, slow-cooked in their own juices for 7 hours then basted with our tangy homemade BBQ sauce\$13.95 half slab \$20.95 whole slab

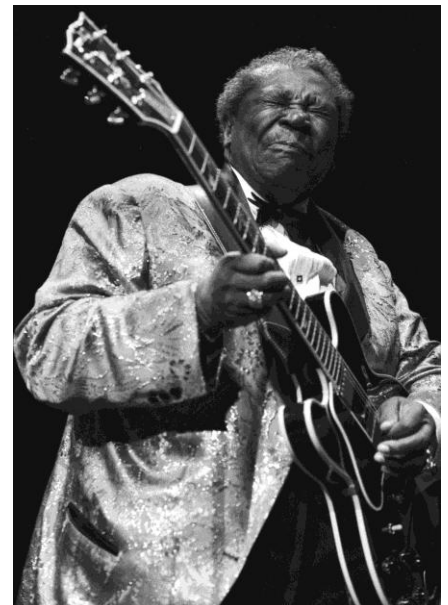
Fish or Fowl – Add a side Caesar or House salad \$3.50

Snapper & Crawfish Chauvin- Pan Seared hand cut Gulf of Mexico Red Snapper topped with Crawfish tails, sautéed spinach and our creamy Creole Sauce, served with dirty rice and our special Cole slaw recipe.....\$18.45
(If you wish, snapper grilled with no toppings \$15.95)

Cats & Dogs – Corn meal encrusted fresh Tupelo catfish filet fried golden brown and served with hush puppies and cole slaw.....\$13.95

Kokopelli Chicken – Seasoned chicken breast, grilled to perfection and topped with our lightly spiced Creole sauce.....\$12.95
(You can also enjoy this grilled chicken breast plain)

Boudreaux's Gumbo Dinner – A huge portion of Boudreaux's Grand mama's famous Cajun Delight...\$11.95



Pasta – Add a side Caesar or House salad \$3.50

Crawfish Diablo – Sautéed mushrooms, red peppers, capers, garlic and basil tossed with Crawfish tails, penne pasta and our homemade marinara sauce \$14.95 (substitute Shrimp \$14.95 or Chicken \$12.95)

For those with milder palates we can make this dish standard Marinara, if you prefer.

Pasta Roban – A Creole dish sure to delight with your choice of seasoned chicken, shrimp or crawfish tails sautéed in olive oil, minced garlic, blended with a lightly spiced Creole sauce, served atop penne pasta.
..... Chicken \$13.45, Shrimp or Crawfish Tails \$15.45

Muffaletta Pasta – An interesting twist on New Orleans' most famous sandwich. Salami and ham sticks sautéed in extra virgin olive oil and minced garlic, then we add a scoop of olive salad and blend it with penne pasta and top it with sesame seeds, pecorino-Romano and shredded provolone cheese.\$12.95

Toasted Focaccia Sandwiches – served until 5PM

with your choice of Cole Slaw or Chicago style Baked Beans

Muffaletta – New Orleans' most famous sandwich with salami, ham, provolone cheese and olive salad\$8.45

The Cuban – Slice of pork tenderloin, ham, provolone and pickles with Creole mustard.....\$8.45

Pork BBQ Sandwich – Memphis style smoked dry rubbed Pork Q with our tangy BBQ sauce.\$8.45

Beef Brisket Sandwich- Memphis style smoked dry rubbed Beef Brisket with our tangy BBQ sauce\$8.45