



## Large Party Sample Dinner Menu #1

### 1<sup>st</sup> Course:

Appetizer Sampler: *coconut shrimp, spring rolls, garlic & brie, mini crab cakes* \$13 per person

### 2<sup>nd</sup> Course (choice of):

Smoked Duck & Andouille Gumbo *Pop's gumbo, Langlinais french bread* \$8

Southern Caesar Salad *shaved parmesan, house croutons* \$6

### 3<sup>rd</sup> Course (choice of):

Charley G's Blue Point Béchamel Crab Cakes *autumn tasso hash, creole sage aioli* \$20

Pan Seared Sea Bass *corn & tasso macque choux, creole mustard vinaigrette, crispy okra* \$36

Crispy Duck *Manchego corn grits, asparagus, blackberry ginger glaze* \$32

8oz Aged Filet Mignon *Yukon gold smashed potatoes & grilled asparagus* \$48

### Dessert (choice of):

Seasonal Cheesecake \$7

White Chocolate Bread Pudding \$7

Average Price per Person: \$62 plus beverages, tax, and gratuity



## Large Party Sample Dinner Menu #2

### 1st Course:

Smoked Duck & Andouille Gumbo *Pop's gumbo, Langlinais french bread* \$8

Southern Caesar Salad *shaved parmesan, house croutons* \$6

### 2nd Course (choice of):

Shrimp Scampi *sautéed shrimp, linguine, lemon, garlic white wine cream sauce* \$18

Pan Seared Sea Bass *corn & tasso macque choux, creole mustard vinaigrette, crispy okra* \$36

Crispy Duck *Manchego corn grits, asparagus, blackberry ginger glaze* \$32

5oz Petit Filet Mignon *Yukon gold smashed potatoes & grilled asparagus* \$33

### Dessert (choice of):

Seasonal Cheesecake \$7

White Chocolate Bread Pudding \$7

Average Price per Person: \$44 plus beverages, tax, and gratuity



### Large Party Sample Dinner Menu #3

#### 1<sup>st</sup> Course:

Smoked Duck & Andouille Gumbo *Pop's gumbo, Langlinais french bread* 8

Southern Caesar Salad *shaved parmesan, house croutons* 6

#### 2<sup>nd</sup> Course (choice of):

Charley G's Blue Point Béchamel Crab Cakes *autumn tasso hash, creole sage aioli* \$20

Crispy Duck *Manchego corn grits, asparagus, blackberry ginger glaze* \$32

Shrimp Scampi *sautéed shrimp, linguine, lemon, garlic white wine cream sauce* \$18

5oz Petit Filet Mignon *Yukon gold smashed potatoes & grilled asparagus* \$33

#### Dessert (choice of):

Seasonal Cheesecake \$7

White Chocolate Bread Pudding \$7

Average Price per Person: \$40.00 plus beverages, tax, and gratuity