

EARLY BIRD MENU

TO START

Choice of one

House Salad

Fresh hearts of romaine served with chopped tomatoes, cucumbers, and red onions.

Crawfish Bayou Techè

Classic fried green tomatoes topped with bronzed crawfish tails and spicy hollandaise.

🏆 Bronze medal winner- Best Appetizer - Arkansas Hospitality Association tradeshow 2010



CHEF'S EARLY BIRD SPECIALS

Choice of one

Creole Demi Braised Chicken

Breast of chicken braised to perfection in a red wine and Cajun brown sauce.

Chateau Briand

Beef tenderloin rubbed with a signature blend of spices and roasted to a perfect medium, and sliced thinly.

Baked Snapper

Red snapper fillets baked in white wine served with a lavish Cajun cream sauce.

CHEF'S SIDES

Choice of one

Baked potato, vegetable medley, jambalaya, red bean and rice or creamy whipped potatoes

LAGNIAPPE

Choice of one

The Kitchen Sink Sundae

Anything goes in this sundae!

Bourbon Pecan Pie

It is not Bourbon Street without it!

Chef Special of the Week

Enjoy a complimentary glass of Copper Ridge wine with your entrée!

\$25 per guest