

PLATED DINNERS

PLATED DINNER ENTREÉS

Served with salad, potato or rice, vegetable, fresh rolls and butter, iced tea, a Chef's dessert selection, freshly-brewed Starbucks® regular and decaffeinated coffee.

SALADS

Crisp Garden Greens or Caesar Salad with Fresh Parmesan and Crostini.

ENTREÉS

BAKED CAJUN SNAPPER

Choice of Cajun-style in a crawfish cream sauce or Blackened with Lemon butter sauce.

THE GULF COAST TWO STEP

Filet Mignon with Sauce Bordelaise with sautéed shrimp in lemon herb butter.

CHICKEN FRIED CHICKEN OR STEAK

Hand-battered seasoned Chicken Breast or Angus steak topped with a rich country gravy. Served with old fashioned mashed potatoes.

BLACKENED OR PANKO-BREADED CATFISH FILET

Blackened-style with crawfish cream sauce or Panko breaded with corn salsa.

RED PEPPER CHICKEN

Sautéed Chicken Breast in a roasted red pepper and Basil cream sauce on a bed of Linguini.

SHRIMP AND CRAWFISH ÉTOUFÉE

A Cajun classic served with steamed rice and vegetable of the day.

CHICKEN FLORENTINE

Spinach-stuffed, Grilled Chicken Breast with a Fontina Cheese Sauce

STEAK DIANNE

Tender medallions of beef filet served with a rich Dianne sauce.

LONDON BROIL

Marinated and roasted with Forest mushrooms and served with a rich Hunter sauce.

CHICKEN MARSALA

Lightly breaded and sautéed Breast of Chicken served with a Marsala wine sauce.

FRIED GULF SHRIMP

Fresh, hand-breaded Jumbo Gulf Shrimp fried to a golden brown.

CITRUS SALMON

Atlantic Salmon lightly marinated in ginger, soy & lime. Topped with Caribbean Fruit Salsa.

ROAST PORK LOIN

Served with a Four Mushroom Demi-glaze.

DESSERTS

Double Chocolate, Carrot, German Chocolate, or Black Forest Cake
Chocolate or Lemon Meringue Pie, Pecan Pie
Cheese Cake with Fruit Topping



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