

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.
\$19.95

THE GULF COAST TWO STEP

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

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.
\$17.95

BLACKENED OR PANKO-BREADED CATFISH FILET

Blackened-style with crawfish cream sauce or Panko breaded with corn salsa.
\$17.95

RED PEPPER CHICKEN

Sautéed Chicken Breast in a roasted red pepper and Basil cream sauce on a bed of Linguini.
\$17.95

SHRIMP AND CRAWFISH ÉTOUFFÉE

A Cajun classic served with steamed rice and vegetable of the day.
\$16.95

CHICKEN DIABLO

Panko breaded and Grilled Chicken Breast served with a southwestern corn salsa
\$18.95

STEAK DIANNE

Tender medallions of beef filet served with a rich Dianne sauce.
\$26.00

LONDON BROIL

Marinated and roasted with Forest mushrooms and served with a rich Hunter sauce.
\$17.95

CHICKEN MARSALA

Lightly breaded and sautéed Breast of Chicken served with a Marsala wine sauce.
\$17.95

FRIED GULF SHRIMP

Fresh, hand-breaded Jumbo Gulf Shrimp fried to a golden brown.
\$24.95

CITRUS SALMON

Atlantic Salmon lightly marinated in ginger, soy & lime. Topped with Caribbean Fruit Salsa.
\$21.95

ROAST PORK LOIN

Served with a Four Mushroom Demi-glaze.
\$17.95

DESSERTS

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



Interstate 10 at Washington • 409-842-3600

Prices do not include 8.25% Tax or 20% Service Charge.