



SALAD

Court of Two Sisters Dinner Salad

Seasonal greens and red onions in a Creole French dressing, garnished with tasso, pecans, and chopped boiled eggs.

Grilled Alligator Sausage

Atop caramelized onions and sherry creole mustard cream reduction.

ENTRÉE

Fried Oysters Rockefeller

Corn fried Louisiana Oysters served over baked Herbsaint creamed spinach. Topped with chopped bacon and béarnaise sauce.

Fresh Gulf Fish

Broiled gulf fish over roasted asparagus. Topped with a lump crabmeat and pineapple salsa.

Louisiana Seafood Etouffee

Jumbo shrimp, crawfish tails, and lump crabmeat in cooked in Etouffee sauce served with steamed rice.

DESSERT

Lemon Raspberry Pie

Chocolate Espresso Torte

\$35.00 per person (not including tax and gratuity)