



Mardi Gras Menu

2026



NEW ORLEANS FESTIVAL

Please select one salad, two sides, and two entrées.

SALADS

Classic Caesar Salad VG, NF

Romaine lettuce, Parmesan cheese, and croutons served with a creamy Caesar dressing.

Mixed Green Salad VG, GF, NF

Chopped romaine, iceberg and spring mix, Roma tomatoes, cucumbers, carrots, and red onion with buttermilk ranch dressing and red wine vinaigrette.

Smokehouse Salad VG, GF, NF

Spring mix with chopped romaine, roasted Roma tomatoes, grilled red onions, corn, carrots, and cucumbers, accompanied by our buttermilk ranch dressing and smoked tomato vinaigrette.

ACCOMPANIMENTS

Creole Red Beans & Rice GF, NF

Simmered red beans with Andouille sausage, onions and garlic garnished with white rice.

Roasted Garlic Mashed Potatoes VG, GF, NF

House made creamy potatoes blended with butter, milk, and roasted garlic.

Sautéed Vegetables in Voodoo Butter VG, GF, NF

A fresh medley of carrots, red pepper, zucchini, and yellow squash sautéed with delicious Cajun seasoned brown butter.

Tchoupitoulas Potatoes GF, NF

Named after a famous street in New Orleans, these roasted red potatoes are seasoned with Cajun spices, then tossed with rendered bacon, sautéed bell peppers, onions, and garlic for a delicious result.

White Rice VG, GF, NF

Steamed and lightly buttered.

ENTRÉES

Bayou Étouffée NF

Traditional etoufee with crawfish, baby shrimp, andouille sausage, smoked chicken and holy trinity over rice.

Blackened Chicken Breast NF

Blackened boneless chicken breast finished with a tomato Creole sauce.

Cajun Chicken Pasta NF

Blackened chicken tossed with a creamy Creole sauce. Served over penne pasta and mixed vegetables.

Cajun Rubbed Pork Loin GF, NF

Cajun seasoned and slow roasted. Served with Cajun gravy.

Mardi Gras Jambalaya NF

Sautéed onions, fresh bell peppers, green onions, smoked chicken, shrimp, and Andouille sausage.

Mississippi Pot Roast NF

Braised brisket in a spicy Creole sauce with garlic and pepperoncini peppers. Garnished with green peas.

Shrimp Creole GF, NF

Pan-seared shrimp and white rice served in a sweet & savory tomato-based sauce with bell peppers, celery, onion and garlic.

Smoked Cajun Brisket GF, NF, DF

Tender smoked beef brisket accented with Cajun spices that add a touch of heat. Topped with our Duce's Wild Bourbon Peppercorn Barbecue Sauce.

Vegetarian Jambalaya VG, NF

Diced zucchini, yellow squash, carrots, onions, and peppers simmered in a savory tomato broth, then tossed with rice and our own Cajun seasoning.

Wild Mushroom Étouffée VG, NF

Assorted wild mushrooms sautéed with celery, onion, garlic, and seasonings with a hearty vegetable broth, thickened with a dark chocolatey roux. Served with white rice and Louisiana style sauce on the side. Garnished with green onions.



MARDI GRAS MENU

BAYOU BASH

House Made Louisiana Potato Chips VG, NF

Tossed with our house made Cajun seasoning.

Classic Caesar Salad VG, NF

Romaine lettuce, Parmesan cheese, and croutons served with a creamy Caesar dressing.

Muffuletta NF

Capicolla, mortadella, and gonoa salami, mozzarella and provolone cheeses, traditional cracked-olive mix, and oil & vinegar served on a mini seeded Italian roll.

Grilled Veggie Muffuletta VG, NF

Blackened eggplant, peppers, and portobello mushroom, mozzarella and provolone cheeses, traditional cracked-olive mix, and oil & vinegar served on a mini seeded Italian roll.



TASTE OF NOLA

per gallon

Andouille Sausage & Smoked Chicken Gumbo NF

A rich creole soup made with spicy Andouille sausage and tender smoked chicken simmered with celery, onions, and bell peppers in a rich, dark stock. Served with warm white rice and garnished with fresh green onions.

Bayou Étouffée NF

Traditional etoufee with crawfish, baby shrimp, andouille sausage, smoked chicken and holy trinity over rice.

Mardi Gras Jambalaya NF

Sautéed onions, fresh bell peppers, green onions, smoked chicken, shrimp, and Andouille sausage.

Shrimp Creole GF, NF

additional fee

Pan-seared shrimp and white rice served in a sweet & savory tomato-based sauce with bell peppers, celery, onion and garlic.

Vegetarian Jambalaya VG, NF

Diced zucchini, yellow squash, carrots, onions, and peppers simmered in a savory tomato broth, then tossed with rice and our own Cajun seasoning.

Wild Mushroom Étouffée VG, NF

Assorted wild mushrooms sautéed with celery, onion, garlic, and seasonings with a hearty vegetable broth, thickened with a dark chocolatey roux. Served with white rice and Louisiana style sauce on the side. Garnished with green onions.

VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free



A LA CARTE

HORS D'OEUVRES

minimum of 36 each

Fried Green Tomatoes NF

Fresh crab, micro greens, and Creole remoulade.

Miniature Crab Cake NF

Jumbo lump crab meat served with a crunchy golden brown outside and a creamy savory inside, topped with a dollop of Creole remoulade.

Mini Muffuletta NF

Capicolla, mortadella and genoa salami with mozzarella and provolone cheeses, traditional cacked-olive mix and oil & vinegar, served on a mini seeded Italian roll.

Mini Grilled Veggie Muffuletta VG, NF

Blackened eggplant, peppers & portobello mushroom with mozzarella and provolone cheeses, traditional cacked-olive mix and oil & vinegar, served on a mini seeded Italian roll.

New Orleans BBQ Shrimp & Grits NF

Pan seared Texas Gulf shrimp, served on over creamy grits. Garnished with fresh scallions.

Shrimp & Andouille Sausage Skewers GF, NF, DF

Jumbo shrimp and Andouille sausage accented with Cajun seasoning, grilled and served on a bamboo skewer with a Creole Honey Mustard dipping sauce.

Smoked Poblano Hush Puppies VG, NF

Served with chipotle aioli.

DESSERTS

Banana Pudding Trifles VG

36 minimum

Creamy vanilla pudding layered with Nilla wafers, fresh banana, and whipped cream.

Caramel Apple Bread Pudding VG, NF

per half pan, serves 12-15

A sweet pudding made with delicious sautéed apples, spices, golden raisins, and French bread, drizzled with a luscious Kentucky bourbon crème anglaise.

House Made Beignets VG, NF

Fried dough, cinnamon sugar, and vanilla bourbon crème anglaise.

Mardi Gras Cupcakes VG, NF

36 minimum

A mix of chocolate and yellow cupcakes topped with vanilla buttercream and garnished with green, purple, and gold sprinkles.

Mardi Gras Dessert Platter VG

An assortment of our house made Mardi Gras sugar cookies & Rice Krispies decorated in Mardi Gras colors, and our scrumptious Pecan Diamond cookies.

Pecan Diamonds VG, NF

These delicious little cookies have a crisp shortbread crust and a honey-sweet pecan topping.

