



## APPETIZERS

### Barbecue-spiced Shrimp and Fried Green Tomato Salad for Two

with Cilantro Cream Sauce over Cornbread and Spicy Green Tomato and Arugula Salad 12.99

### Spinach Salad

with Grape Tomatoes, Bacon-Herb Vinaigrette, Roasted Beets, Mushrooms, and Goat Cheese 5.99

### Romaine Salad

Baby Romaine, Croutons, Asiago Cheese, and Prosciutto served with our House Dressing 6.49

### Cajun-seasoned Crayfish Bites

served with Rémooulade 10.49

### Creamy Corn and Crab Soup

with Parmesan Croutons 6.99

## ENTRÉES

### Jambalaya

a Creole recipe with Spiced Chicken Thighs, Andouille Sausage, Shrimp, Rice, and Vegetables 17.99

☛Chateau Ste. Michelle Syrah,  
Columbia Valley☛

### Grilled Pork Chop

Amber Ale Barbecue Sauce, Cheesy Grits, and Onion Rings 21.99

☛Provenance Merlot, Napa Valley☛

### Pasta with Shrimp

Spinach, Olives, Eggplant, Shallots, Goat Cheese, and Sun-dried Tomatoes with Orecchiette Pasta 18.99

With Chicken 17.99

As a Vegetarian Entrée 16.49

☛Sterling Vineyards Chardonnay,  
Mendocino County☛

### Grilled Tenderloin Medallions

served with Crayfish, Honey-Mustard Mashed Sweet Potatoes, and Rum Demi-glace 26.99

☛Provenance Merlot, Napa Valley☛

### Slow-roasted Prime Rib

with Three-Cheese Hash-Brown Potatoes and Cabernet Sauce 25.99

☛Sterling Vineyards Chardonnay,  
Mendocino County☛

### Voodoo Chicken

with Blackeye Pea's, Rice, and Collard Greens 17.99

☛MacMurray Ranch Pinot Noir,  
Sonoma Coast☛

### Blackened Fish Fillet

with a Grilled Grit Cake and Stewed Green Tomatoes 21.99

☛Tangent Sauvignon Blanc, Edna Valley☛

## SIDES

Honey-Mustard Mashed Sweet Potatoes 4.29

Seasonal Vegetables 2.79

Sautéed Mushrooms 2.79

Southern Greens 2.79

## DESSERT



*A Sweet Ending to Your Celebration . . .*



### Chocolate Cake

with fresh Cream and Raspberry Sauce 5.99

### Pecan Pie

A traditional Southern favorite 5.49

### No Sugar Added Lemon Pound Cake

with seasonal Berries 5.49

### Individual Apple Pie

served warm with Vanilla Bean Ice Cream 6.49

### Bananas Foster Angel Food Cake

served with Vanilla Bean Ice Cream 5.49

We proudly serve Edy's Ice Cream

*For our Guests with food allergies or other health-related dietary restrictions,  
we are happy to discuss and attempt to accommodate your special dietary requests.  
An 18% service charge is added for parties of 6 or more.*

## NON-ALCOHOLIC SPECIALTIES

**Tinker Bell and Friends or  
Lightning McQueen Raceway Punch**  
Minute Maid Light Lemonade Punch served  
in a souvenir Fairies or Cars Cup with a glowing  
Tinker Bell or Lightning McQueen Clip-on Light 6.49

**Mega-Berry Smoothie**  
Raspberry Purée and Nonfat Yogurt blended  
with Odwalla Berries GoMega (an excellent  
source of Omega-3) 4.69

## SPECIALTY COCKTAILS

**Magical Star Cocktail**  
Light up your celebration with X-Fusion Organic Mango and  
Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice,  
and a souvenir Multicolored Glow Cube 10.25

**Blue Bayou**  
Old New Orleans Amber Rum, Peach Schnapps,  
Blue Curaçao, and Piña Colada mix 9.25

**Cajun Creamsicle**  
Old New Orleans Cajun Spiced Rum, Crème de Banana,  
White Crème de Cacao, and Vanilla Ice Cream 8.25

**The Big Easy**  
Old New Orleans Amber Rum, Southern Comfort,  
Peach Schnapps, and Tropical Juices 8.25

**Southern Hurricane**  
Southern Comfort, Orange Juice,  
Pineapple Juice, and Grenadine 7.25

**Lynchburg Lemonade**  
Jack Daniel's Whiskey, Triple Sec, and Sweet-and-Sour  
topped with a splash of Sprite 8.25

## DRAFT BEER

Abita Brewing Company is nestled in the piney woods 30 miles north of New Orleans.  
Abita's ales and lagers are brewed in small batches and handcrafted  
with only the highest standards for quality.

**Abita Amber** is a Munich-style lager brewed with crystal malt and Perle hops.  
It has a smooth, malty, slightly caramel flavor, and a rich amber color. 6.00

**Abita Purple Haze** is a crisp, American-style wheat beer with raspberries,  
which provide the lager with a subtle purple coloration and haze,  
a fruity aroma, and a tartly sweet taste. 6.00

**Abita Turbodog** is a dark brown ale brewed with Willamette hops and a combination  
of British pale, crystal and chocolate malts, giving it a rich body  
and a sweet chocolate-toffee-like flavor. 6.00

**Sample all three with an Abita Beer Flight 6.00**

## BEVERAGES

*Coca-Cola*, Coca-Cola Zero, Diet Coke, Sprite,  
Minute Maid Light Pomegranate Lemonade,  
Barq's Root Beer 2.69