

# CAFÉ NOLA PLATED DINNER MENU

## SOUP OR SALAD

### HOUSE SALAD

romaine, spring mix, grape tomatoes, cucumber, shredded carrots & purple onion with ranch or balsamic dressing

### GUMBO

cup gumbo with shrimp, okra and andouille sausage, white rice and New Orleans French bread slices

## MAIN COURSE (CHOICE OF ONE)

### PANKO CHICKEN

panko crusted chicken breast pan fried topped with lemon beurre blanc sauce with garlic mash potatoes & vegetables

### MARDI GRAS PASTA

sautéed shrimp in a andouille creole tomato gravy sauce over penne pasta with garlic french bread

### MAHI MAHI

grilled, blackened or fried with Chef Ernie's lemon caper beurre blanc sauce, creole rice pilaf & vegetables

### SHRIMP & GRITS

sautéed gulf shrimp in a creamy creole tomato andouille sausage lemon gravy over gouda cheese grits with garlic bread

## DESSERT: (CHOICE OF ONE)

### CHOCOLATE BROWNIE

warm brownie with chocolate sauce & fresh whipped cream

### KEY LIME PIE

a Florida favorite with gram-cracker crust, fresh whipped cream & a lime garnish

### DEEP FRIED BREAD PUDDING

NOLA poboy pudding fried with a caramel rum sauce & fresh whipped cream

COST IS \$25 PER PERSON PLUS TAX & GRATUITY. UP GRADE YOUR MENU WITH TOP SIRLOIN STEAK ADD \$7 - FILET MIGNON ADD \$12. AYEEE!