

Blue Bayou

DINNER

ENTRÉES

Each entrée served with Cajun~inspired salad or a cup of our signature New Orleans gumbo

Buccaneer's Boneless Beef Short Ribs 32.99
Slow~roasted, then finished in a Zinfandel demi~glaze
With Blue Bayou potatoes and seasonal vegetables

Bayou Surf & Turf 43.99
Sweet petite lobster tail from the Pacific Northwest, paired with an expertly broiled
filet mignon, béarnaise sauce. With Blue Bayou potatoes and seasonal vegetables

Royal Street Seafood Jambalaya 31.99
A robust combination of jumbo gulf shrimp, mahi mahi, tasso ham,
andouille sausage and chicken, tossed with Cajun~style "dirty rice"

Tesoro Island Chicken 29.99
Roasted and finished to perfection in pan au jus.
With Blue Bayou potatoes and seasonal vegetables

Filet Mignon 39.99
Broiled to perfection and topped with béarnaise sauce. With Blue Bayou
potatoes and seasonal vegetables. Add a succulent pan seared crab cake to
your filet mignon for just \$5.99

Cajun~Spiced Salmon 32.99
Stuffed with goat cheese, oven roasted tomatoes, artichokes and topped with
citrus beurre blanc. With Blue Bayou potatoes and seasonal vegetables

Roasted Beef Strip Loin 36.99
Seasoned with Chef's signature five-pepper blend, then slow roasted
over rock salt. Topped with Armagnac sauce and crispy hand battered onion
rings. Blue Bayou potatoes and seasonal vegetables

Isla~Cruces Crab Cakes 33.99
Succulent pan~seared Crab Cakes, topped with lobster beurre blanc
and mango slaw. With Blue Bayou potatoes and seasonal vegetables

Portobello Mushroom and Couscous Macque Choux 29.99
Marinated in a balsamic vinaigrette, then broiled and served with
roasted corn and bell~pepper couscous, and sautéed spinach

Glowing Character Punch 6.49

Minute Maid® Light Lemonade punch served in a souvenir cup with a glowing Disney Character Light.

Chef Moises Carranza

An 18% gratuity will be charged to parties of 8 or more