

Blue Bayou

DINNER

Tinker Bell & Friends or Buzz Lightyear Punch 6.49

Minute Maid® Light Lemonade punch served in a souvenir Fairies or Toy Story 3 cup with glowing Tinker Bell or Buzz Lightyear Clip-on Light.

ENTRÉES

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

Five~Pepper Roast New York 36.99
Seasoned with the Chef's signature pepper rub blend, then slow~roasted over rock salt. 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"

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

Filet Mignon 39.99
Broiled to perfection and topped with béarnaise sauce.
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

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

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

Cajun~Spiced Salmon..... 32.99
Blackened, with citrus crawfish beurre blanc.
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

Chef Moises Carranza

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