

Blue Bayou

LUNCH

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

- 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
- 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"
- 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
- Le Special de Monte Cristo**..... 24.99
Turkey, ham and Swiss cheese in a battered egg bread, lightly fried to a golden brown.
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

Chef Moises Carranza

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