

Blue Bayou

LUNCH

NON-ALCOHOLIC SPECIALTY DRINKS

Louisiana Lemonade 6.29 Minute Maid® Light Lemonade and Sprite® with flavors of Mango and Raspberry, served with a Souvenir Glow Cube	Mint Julep 3.49 Refreshing Traditional Mint Julep Also available with a Souvenir Glow Cube 6.29
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Each of the below dishes are served with choice of the following:

Blue Bayou House Salad or Cup of our signature New Orleans Gumbo
or upgrade to our zesty Shrimp Cocktail for an additional 5.99

Buccaneer's Boneless Beef Short Ribs 33.99
Braised Short Ribs, Boursin Cheese Mashed Potatoes, Seasonal Vegetables,
and Cabernet Reduction

Royal Street Seafood Jambalaya 31.99
A robust combination of Jumbo Gulf Shrimp, Sustainable Fish, Tasso Ham,
Andouille Sausage and Chicken, tossed with Cajun-style "Dirty Rice"

Tesoro Island Chicken Breast 31.99
Pan-Seared with Boursin Cheese Mashed Potatoes, Sautéed Spinach, Fennel
Confit, with Roasted Shallot Reduction

Slow-Roasted Beef Strip Loin 37.99
Over Rock Salt and Carved to Order. Crispy Shoestring Onions, Blue Bayou Au
Gratin Potatoes, Seasonal Vegetables and Armagnac Green Peppercorn Sauce

Pan-Seared Salmon 33.99
Cajun-Spiced, with Sweet Corn Risotto, Citrus Mousseline, and Salsa Verde

Le Special de Monte Cristo Sandwich 25.49
Turkey, Ham and Swiss Cheese battered and fried to golden brown, served
with a Fruit Skewer

Portobello Mushroom and Couscous Macque Choux 29.99
Marinated in a Balsamic Vinaigrette, then Broiled and served with
Roasted Corn and Bell-Pepper Israeli Couscous, and Sautéed Spinach

BREAD SERVICE

Sourdough Dinner Roll and Sweet Potato Biscuit

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