



BOURBON BLUE



NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

\$25 Prix Fixe Menu— Eat In or Take Out

First Course...



House Salad

mixed greens, tomatoes, cucumbers & red onions, with a side of balsamic dressing

Caesar Salad

chopped romaine hearts tossed with parmesan cheese, croutons and caesar dressing



Gumbo Ya Ya

a creole stew of chicken, andouille sausage, trinity & okra, over dirty rice

Calamari

flash fried in tempura flour with sweet peppers, topped with chipotle aioli

Chicken Quesadilla

blackened chicken, cheddar cheese & salsa in a flour tortilla, served with sour cream & tortilla chips



Bruschetta

chopped tomatoes, red onions & garlic mixed with basil pesto, topped with parmesan cheese & balsamic reduction, on toasted baguette slices

Second Course...



Pan Seared Tilapia

dusted with blackening seasoning and seared, served with shrimp & sweet potato hash and broccoli, topped with candied pecans & vanilla brown butter



Jambalaya

a new orleans staple ~ andouille sausage, chicken & tasso ham in a piquant stew of tomatoes, trinity & dirty rice, topped with jumbo shrimp

Southern Fried Chicken

an 8 oz chicken breast, buttermilk battered & deep fried golden brown, set atop mashed potatoes and sautéed spinach, topped with country gravy



Autumn Vegetable Risotto...

roasted butternut squash, parsnips, zucchini and caramelized onions, folded together with aborio rice, cream, and parmesan cheese, drizzled with balsamic reduction

Add: Shrimp...6 Blackened Filet Tips...7.5 Grilled or Blackened Chicken...4

Third Course...

Warm Brownie Sundae

chocolate fudge brownie topped with vanilla ice cream, chopped peanuts, whipped cream & a maraschino cherry

Bananas Foster Bread Pudding

french bread soaked in dark rum custard with bananas, slow cooked, served with a vanilla bourbon caramel sauce



...vegetarian friendly



...gluten free



...this dish is spicy

We are happy to accommodate any special dietary restrictions and are especially conscious of many different food allergies. Please ask to speak in detail with the Manager on Duty if you have special needs so that we may address them properly.

~Every Monday-Friday ~ 4-5-6 Happy Hour ~ 530 pm-730 pm ~

\$4 Drafts, \$5 House Wines, \$6 Specialty Cocktails | \$5 Happy Hour Menu

dine in only

Winter 2016