

Summer Cookout Menu

Low & Slow BBQ Chicken & St. Louis Ribs

Slightly Spicy Dry Rub, Locally made BBQ Sauce, cooked for several hours on a low temp

Grilled Angus Burgers & Hot Dogs

Shrimp, Crawfish, Crab or Lobster Steampot

Steamed with Zatarains cajun seasoning with clams, corn, andouille, green beans, artichoke, mushrooms, red potatoes, Garlic & shallots

Jambalaya

Chicken, Shrimp and Andouille, cajun rice, celery, bell peppers and tomatoes

Deviled Eggs

House made Cornbread

Traditional or cheddar scallion

Homemade Guacamole & Pico De Gallo

Homemade corn tortilla chips

Jumbo Lump Crab Cake

Creole Remoulade

Grilled Corn

Classic Potato Salad

Classic Wedge Salad

Bacon Baked Beans

Macaroni & Cheese

Classic Coleslaw

Santa Fe Pasta Salad

corn, avocado, red bell pepper, mini mozzarella balls, bacon

Mediterranean pasta salad

with chopped fresh basil, cherry tomatoes, kalamata olives, feta, thin slices cucumber or zucchini

Assorted Fruit Arrangement