

# EASTER BRUNCH SPECIALS

Available from 10 a.m. until 2:00 p.m.

## **APPETIZERS**

#### **BEIGNETS**

Fresh Cooked, Powdered Sugar \$2.50 each

### **SEAFOOD GUMBO**

Andouille Sausage, Chicken, Okra, Brown Rice \$12

#### SMOKED SEAFOOD PLATE

Smoked Salmon on Toasted Brioche with Crème Fraîche, Capers, Tomato & Dill Deviled Eggs With Smoked Trout Caviar & Chives \$19

# **ENTRÉES**

#### CHEF PAWEL'S LOUISIANA QUICHE

Tasso Ham, Peppers, Scallions & Gruyère Cheese, Served with Mesclun Greens Salad, Balsamic Vinaigrette \$21

### SHRIMP & GRITS

Cajun Seasoned Jumbo Shrimp, White Corn Cheddar Grits, Creole Bourbon Butter Sauce, Andouille, Bacon, Peppers, Green Onion \$26

#### CRAB & ASPARAGUS OMELET

Brie Fondue, Butter Roasted Yukon Gold Potatoes \$29

