

family style dinner menu #4
\$44 per person

STARTERS TO SHARE

AVOCADO TOAST

hand-smashed guacamole, tomato-cucumber salsa, on wheat toast

THE DEVIL'S EGGS

chipotle, pickled onion, cayenne, louisiana remoulade

BBQ SHRIMP & GRITS

gulf shrimp smothered with tomato worcestershire "bbq" sauce over creamy grits, garlic bread mop

CHURRASCO STEAK TACOS

asada marinated steak, pickled red onion, guacamole, chimichurri

GO - GREEN

ORGANIC GREENS

organic mixed greens, shaved fennel, red onion, cherry tomato, lemon vinaigrette, sourdough crouton

MR. T'S WARM NAPA CABBAGE

shredded napa cabbage, mushrooms, bacon, bleu cheese, tossed in a warm red wine vinaigrette - *vegetarian option*

CAJUN CON-FUSION

FIRECRACKER CAJUN PASTA

fusilli pasta, roma tomatoes, mushrooms, english peas, asparagus, and red onion, cajun butter, parmesan cheese

SPICY JAMBALAYA

andouille sausage, tasso ham, chicken, shrimp, scallion rice, roasted tomatoes, crushed garlic, holy trinity, spicy sauce piquant
- vegan option available

BIG EASY FRIED CHICKEN

mary's buttermilk dipped, cornflake crusted, free-range boneless chicken, chicken-thyme gravy

MR. T'S FAMOUS SKIRT STEAK

teriyaki marinated skirt steak, crispy cornmeal onion strings

BLACKENED WILD SALMON

with rainbow quinoa, andouille, roma tomato, green onion, creole spices, piquant sauce

SIDE BITES

traditional cornbread & honey / mama's mac & cheese
scallion smashed potatoes / garlic sauteed green beans

SAUCY'S SWEETS

BEIGNETS DU NOLA

rustic doughnuts blasted with a n'awlins powdered sugar snowstorm, warm chocolate-caramel fudge

BREAD PUDDING

silky warm maple-brandy sauce, chilled creme anglaise, whipped cream