

# **BOURBON BLUE**

NEW AMERICAN CUISINE. NEW ORLEANS TWIST.

**Plated Lunch- \$25 pp+8% tax + 20% gratuity**

## First Course

...choose 2...

### **House Salad**

...mesculin greens topped w/tomatoes, cucumbers & red onion w/balsamic vinaigrette

### **Caesar Salad**

...crisp romaine lettuce tossed with parmesan, croutons, and caesar dressing

### **Gumbo Ya Ya**

...new orleans stew of chicken and sausage cooked with trinity, dirty rice and okra

### **Soup Du Jour**

...ask your server for today's selections

## Second Course

...choose 4...

### **Southern Fried Chicken**

...buttermilk battered chicken breast topped with country gravy, served with french fries & seasonal vegetable

### **Jambalaya**

...a cajun stew of chicken, andouille sausage, tasso ham, shrimp and crawfish cooked with trinity & dirty rice

### **Blackened Tilapia**

...seared and served with shrimp & sweet potato hash and seasonal vegetable, with vanilla pecan brown butter

### **Chesapeake Crab Cake**

...baked, served with french fries, seasonal vegetable and Creole Tartar Sauce

### **Chicken Parmesan**

...breaded chicken medallions topped with marinara sauce and mozzarella cheese, served with pasta & marinara

### **Pasta Primavera**

...fresh garden vegetables tossed with penne pasta in garlic & oil

### **Seasonal Risotto**

...fresh vegetables folded together with seasoned aborio rice and cream, topped with a drizzle of balsamic reduction

## Third Course

...choose 2...

### **Warm Chocolate Brownie**

...baked chocolate brownie topped with chocolate sauce, peanuts & whipped cream

### **Bananas Foster Bread Pudding**

...french bread soaked in dark rum custard, sliced bananas, bourbon anglais

### **Mason Jar Peach Pie**

...chopped peaches cooked in brown sugar and spices with a buttery pie shell, topped with whipped cream

**\*\*Coffee, tea, iced tea, soda and juice included\*\***