

CREOLE À LA CARTE DINNER

HORS D'OEUVRES

Panko Crusted Boudin Balls

with house-made pickles and honey infused Creole mustard

Jalapeño Bacon-Wrapped Duck Breast [ⓐ]

with wild berry gastrique

Crab Cakes

jumbo lump crabmeat with white remoulade

Fried Green Tomato

panko crust with white remoulade,
topped with shrimp remoulade

POTAGES & SALADES

Turtle Soup Au Sherry

Chicken & Andouille Gumbo

Court of Two Sisters Dinner Salad [ⓐ] [ⓓ]

heart of romaine, tasso, red onions, grape tomatoes
with Creole French dressing

Wedge Salad [ⓐ]

iceberg lettuce, applewood bacon, red onions, tomatoes,
bleu cheese crumbles with bleu cheese dressing

Tableside Caesar Salad

a classic prepared tableside

COFFEES & TEAS

Mild Coffee & Chicory

regular or decaf

Irish Coffee

Irish whiskey, simple syrup, New Orleans dark roasted
pure coffee, fresh whipped cream

Café Royale

Bailey's Irish Cream, Frangelico, crème de cacao,
New Orleans dark roast coffee, fresh whipped cream

Royal Street Toddy

Kentucky whiskey, honey, cinnamon,
nutmeg, lemon, hot water

Earl Grey

flavored black tea

ENTRÉES

Crab Cake

panko-crusted jumbo lump crab, corn purée,
white remoulade

Louisiana Shrimp & Grits [ⓐ]

roasted domestic shrimp with crispy andouille sausage,
Creole meunier reduction, southern grits

Louisiana Crawfish & Shrimp Pasta

gemelli pasta with Louisiana crawfish tails, blackened
shrimp, diced tomatoes, green onions, Parmesan cheese

Blackened Gulf Fish [ⓐ]

with Creole shrimp fried rice and pineapple beurre blanc

Fried Louisiana Catfish

with shrimp and crab slaw, cayenne and green onion
tartar sauce

Airline Breast of Chicken [ⓐ]

with whipped new potatoes, roasted shallots, sliced
mushrooms, diced andouille sausage, chicken au jus

Grilled 6oz Filet [ⓐ]

with new potato mash, pepperjack creamed spinach,
bearnaise sauce, topped with jumbo lump crabmeat

Duck Confit [ⓐ] [ⓓ]

petit pea dirty rice, plum sauce

Wild Rice & Asparagus [ⓐ] [ⓓ] [Ⓥ]

DESSERTS

Crème Brûlée

rich vanilla flavored custard with a crisp
caramelized sugar layer

New York Style Cheesecake

Warm Pecan Pie À La Mode

Courtyard Bread Pudding
with Whiskey Sauce

Bananas Foster [ⓐ]

flambéed tableside with brandy and banana liqueur,
served over vanilla ice cream
(two order minimum)

KEY

[ⓐ] Gluten Free

[ⓓ] Dairy Free

[Ⓥ] Vegetarian

[Ⓥ] Vegan