

ABC Mardi Gras Dinner Specials

Tuesday, February 16th, 2010



Homemade Soups



Appetizers

- ◆ **Hush Puppies** – Fried corn bread puffs with Jalapeño and onions served with a side of spicy Cajun Ketchup
\$ 4.00
- ◆ **Popcorn Shrimp** – Fried breaded popcorn shrimp served with a side of our red ale cocktail sauce.
\$ 7.00
- ◆ **Cajun Fried Calamari** – Cajun deep-fried calamari served with a side of our homemade marinara.
\$ 8.00

Salad Special

- ◆ **Pan Blackened Chicken Caesar** – Pan-blackened boneless chicken breast served atop our classic Caesar salad, with dinner roll and butter.
\$ 12.00

Pub Favorites

- ◆ **Louisiana Gumbo** – Shrimp, sausage and chicken simmered with rice in a hearty Creole tomato broth served in a toasted bread boule.
\$ 7.50

Entrees

(All Entrees Come with Dinner Salad, Roll, and Butter)

- ◆ **Bourbon Street Steak** – Eight-ounce marinated sirloin steak grilled to temp and topped with fried onions. Served with choice of side and vegetable of the day. \$ 16.00
- ◆ **Grilled Cajun Chicken** – Twelve ounces of boneless marinated chicken breast grilled then topped with roasted red peppers, onions and Jalapeno jack cheese. Served over red beans & rice with a side of vegetable of the day. \$ 14.00

◆ **Blackened Catfish Dinner** – rubbed catfish pan-blacken and served with a lime–scallion sauce. Comes with vegetable of the day and choice of side. \$ 14.00

◆ **Pasta of the Day – Fat Tuesday Pasta** – Shrimp, crab and andouille sausage sautéed with bell peppers, onions and tomatoes in a rich cream sauce \$ 15.00

◆ **Pasta of the Day – Fat Tuesday Pasta** (shrimp, crab, andouille, mixed bell peppers, onions, cream, butter, white wine lemon jus, garlic, parsley, diced tom)