



New Year's Eve Dinner

Wednesday, December 31, 2025

RESERVATIONS REQUIRED 504-888-5533

\$72.00

Per person, plus tax and gratuity

Price includes soup, salad, entrée and dessert

. Soup Du Jour.

. Salad .

Austin's Evangeline Salad

Mixed Greens topped with Dried Cranberries & Toasted Almonds

Cherry Tomatoes, & Balsamic Vinaigrette

. Dessert .

New York Cheesecake topped with Strawberries

White Chocolate Bread Pudding

White & Dark Chocolate Mousse Cake

(Entrée Selections on Reverse Side)

. Entrees .

8oz. Filet (Add \$12.00)

8oz. Filet grilled to perfection served with Potatoes and Seasonal Vegetables

Austin's Crawfish Crab Cakes

Fried Crab Cakes topped with a Crawfish Dill Cream Sauce
served with Potatoes and Seasonal Vegetables

Trout Amandine

Fried Trout topped with a Toasted Almond Meuniere Sauce
served with Potatoes and Seasonal Vegetables

Pecan Crusted Trout

Fried Trout Crusted in Pecans topped with Meuniere Sauce
served with Potatoes and Seasonal Vegetables

Veal & Fettuccini

Panéed Baby White Veal with Fettuccini Alfredo

Blackened Mahi Mahi

Served with Seasonal Vegetables, topped with a
Creamy Dijon, Tarragon Sauce

Grilled Ahi Tuna

Grilled Tuna topped with a Lemon & Caper Butter Sauce served
with Potatoes and Seasonal Vegetables

Pasta Orleans

Sautéed Shrimp, Crawfish and Andouille tossed in a Garlic Butter
Cream Sauce served over Penne Pasta

Redfish Pontchartrain

Pan Seared Redfish on a bed of Sautéed Spinach & Artichoke, topped with Lemon Butter, served with
Potatoes and Seasoned Vegetables

Eggplant Parmesan or Chicken Parmesan

Served with Angel Hair Pasta and Topped with Marinara