



# *Happy Mother's Day!*

*Sunday, May 10, 2026*

**\$72.00** *Per Person*

*includes Soup, Salad, Entrée and Dessert  
Pricing does not include Tax, Tip, or Beverages*

## *. Soup Du Jour .*

## *. Salad .*

### *Strawberry Evangeline Salad*

*Mixed Greens, Dried Cranberries & Toasted Almonds,  
Garnished with Cherry Tomatoes & Fresh Strawberries  
Topped with Balsamic Vinaigrette*

## *. Dessert .*

*New York Cheesecake topped with Strawberries  
White Chocolate Bread Pudding  
White & Dark Chocolate Mousse Cake*

# Entrees

## **8oz. Filet (Add \$12.00)**

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

## **Austin's Crawfish Crab Cakes**

*A blend of Crawfish Tails & Crabmeat Stuffing, complimented by a Cream Crawfish-Dill Sauce, served with Potatoes and Seasonal Vegetables*

## **Trout Amandine**

*Fried Trout topped with Toasted Almonds & 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**

*Paneed Baby White Veal with Fettuccini Alfredo*

## **Lump Crabmeat Au Gratin**

*Fresh Lump Crabmeat Baked in a Cheddar Cheese Cream Sauce,  
Accompanied by Toast Points*

## **Grilled Ahi Tuna**

*Grilled Tuna topped with a Lemon-Butter, Caper Sauce  
Served with Potatoes and Seasonal Vegetables*

## **Pasta Orleans**

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

## **Redfish Pontchartrain**

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

## **Eggplant Parmesan or Chicken Parmesan**

*Served with Angel Hair Pasta & topped with Marinara*