

## STARTERS

<b>Grilled Baby Artichokes</b> with chipolte aoli and garlic caper olive oil	8
<b>Barbecue Shrimp</b> and southern grit cake	11
<b>Artichoke &amp; Corn Fritters</b> honey-jalapeno and baux mayo dipping sauces	8
<b>House Smoked Trout Dip</b> served with lavosh crackers	9

**Acadian Flatbread 11**  
 hand-rolled cracker-bread, monterey jack cheese & your choice of 3 toppings:  
*Oven-Dried Tomato • Roasted Pepper • Mushroom • Artichoke • Olive  
 Roasted Pearl Onion • Sugar-Cured Bacon • Grilled Chicken • Andouille Sausage*

## SOUP & SALAD

<b>Daily Soup Selection</b>	6
<b>Seared Ahi Tuna Salad</b> mixed greens with cilantro ginger vinigrette & tamari soy	12
<b>Mama G's Steak Salad</b> avocado, tomato, chopped egg, blue cheese	16
<b>California Greek Salad</b> mixed greens, roasted beets, kalamata olives, feta, avocado & grilled ch	12
<b>Roasted Beet Salad</b> topped with goat cheese, pistachios, and extra virgin olive oil	7
<b>Mixed Greens</b> tomatoes, olives, croutons & champagne vinaigrette	8
<b>Spinach Salad</b> honey mustard vinaigrette, pistachios & goat cheese	8
<b>Caesar</b> with rustic croutons	8
<b>Soup &amp; Salad</b>	11
{Add chicken or shrimp to any salad for \$4 or Blackend Red Snapper for \$6}	

## MAIN COURSES

<b>Shrimp Po'boy</b> creole mustard, lettuce, tomato, red onion, served with crispy fries	11
<b>Homemade Vegetable Burger</b> glazed with sweet soy & jack cheese served with couscous salad	9
<b>Blackened Red Snapper Sandwich</b> tarragon remoulade, lettuce, pickle & couscous salad	12
<b>Slow Roasted Pulled Pork Sandwich</b> homemade BBQ sauce, coleslaw, red onion & crispy fries	9
<b>Chicken Sandwich</b> with applewood smoked bacon, jack cheese & creamy coleslaw	10
<b>Major's Cheeseburger</b> made from Rolling Hills Oregon Natural Beef crispy fries	11
(add applewood smoked bacon for \$1, mushrooms, or grilled onions for .50 each)	
<b>Etouffee</b> sautéed shrimp served over basmati rice smothered vegetable reduction	12
<b>Vegetable Plate</b> three daily selections of grilled or roasted vegetables & cool couscous salad	13

(Replace any side item with small side salad for \$2)

## SIDES 5

Coleslaw	Crispy Fries	Buttered Noodles	Grit Cakes
Red Beans & Rice	Roasted Vegetables	Sautéed Spinach	Couscous

## DESSERTS 7

Classic Vanilla Crème Brulee	Flourless Chocolate Cake
Almond Wet Cake	Dulce De Leche Sundae

## EXTRAS

<b>ZYDECO kitchen &amp; cocktails Spice Rubs</b> <i>B.L.C., Pork or Wild Game</i>	5
<b>Lady's Homemade Dog Biscuits</b> – an after dinner treat for your best friend!	FREE

**WE ARE A FROM-SCRATCH KITCHEN FOCUSED ON FRESHNESS & QUALITY  
 INGREDIENTS. WHEN POSSIBLE OUR FOODS ARE ORGANIC &**

**HORMONE-FREE. WE ARE FOOD ALLERGY SENSITIVE AND  
FEATURE A GLUTEN FREE MENU.**

**8% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE, WE ACCEPT CASH, VISA, AMEX& MASTERCARD**