

## **FIRST COURSE:**

PANNEED CHEESE RAVIOLI

## **SECOND COURSE:**

HOUSE SALAD WITH HONEY BALSAMIC VINAIGRETTE

OR CHOICE OF SOUP:

MINESTRONE (VEGETABLE BROTH) OR TOMATO BASIL CREAM

## **ENTRÉE CHOICE:**

### **CATFISH SUPREME**

FRIED FARM RAISED MISSISSIPPI DELTA CATFISH COOKED TILL GOLDEN BROWN TOPPED WITH FRESH GULF SHRIMP, LOUISIANA CRAWFISH, SAUSAGE, SLICED MUSHROOMS IN A SPICY ROASTED GARLIC ALFREDO CREAM SERVED OVER RICE WITH VEGGIES

### **CHICKEN OR VEAL PARMIGIANA**

BREADED IN ITALIAN BREAD CRUMBS FRIED TILL GOLDEN BROWN TOPPED WITH VALAROSA TOMATOES WITH SAUTEED GARLIC & ONIONS, GARDEN FRESH BASIL MARINARA & FRESH MELTED MOZZARELLA SERVED WITH MARINARA PASTA

### **BLACK AND BLUE SALAD**

BLACKENED GRILLED TENDERLOIN OVER MIXED GREENS WITH TOMATO, ONIONS AND GORGONZOLA BLUE CHEESE CRUMBLES

### **GRILLED PORK LOIN WITH CRABMEAT ALFREDO**

GRILLED PORK LOIN FINISHED WITH OUR DELICIOUS CRABMEAT CHEESY ALFREDO, AND SERVED WITH VEGETABLES.