

Cajun

ENTREES SERVED WITH BREAD AND BUTTER, SALAD OR OUR OWN FRESHLY FRIED CORN CHIPS WITH YOUR CHOICE OF: POTATO (BAKED, MASHED, FRENCHRIES) AND SAUTÉED MIXED VEGETABLES OR RICE (MEXICAN OR WHITE) AND SAUTÉED MIXED VEGETABLES

Cajun Trio 34.95

A delicious combination of an eight ounce filet mignon, four shrimp and a tender whole chicken breast cooked with a Cajun Louisiana swing

Filet Mignon 22.95

A tender eight ounce, filet mignon blackened and cooked to perfection

T-Bone Steak Market Price

A Cajun blacked sixteen ounce t-bone steak broiled and smothered in a brown mushroom sauce

New York Strip Steak 19.95

Succulent sterling silver aged New York strip steak, Cajun blackened and cooked to order

Cajun Steak Au Poivre 22.95

A Sterling Silver aged New York strip steak covered with Cajun seasoning cooked to order in a brandy and cream sauce

Prime Rib 16.95

A queen cut of prime rib with Cajun seasoning

Rack – a – Ribs 16.35

A rack of mouth watering baby back ribs seasoned with Cajun spices

Pork Loin Chops 13.95

Two Cajun blackened thick pork loin chops

Cajun Chicken Breast 12.95

A whole chicken breast blackened sautéed in a creamy Cajun sauce

Shrimp 15.95

Eight Cajun blackened shrimp

Sea Scallops Market price

A pound of scallops with Cajun Seasonng

Blackened Shrimp & Scallops Market Price

Four shrimp & half pound scallops blackened with Cajun spices

Blacked Swordfish 15.95

A light, no cholesterol meal

Cajun Salmon 15.95

A richly flavored fish balances the Cajun Spice

Backed Catfish 12.95

A delicious and hearty fish

Cajun Fajitas

Chicken 14.95•Tenderloin 16.95•Shrimp 16.95

Create four flour tortilla tacos by combining sautéed onions, peppers and Mexican fillings

(Guacamole, sour cream, jalapeno peppers, Mexican rice, red kidney beans, pitted black olives, sliced tomatoes, shredded lettuce, cheddar cheese, raw onions, and our own salsa)

NO SUBSTITUTIONS