

DECEMBER MENU

Main Dishes (Serve 3-4)

Old Fashioned Meat Loaf 12.00

A customer favorite filled w/garden vegetables and topped with a sweet tomato glaze.

Chicken spaghetti 12.00

This farm style chicken and pasta dish is baked in a light, healthy sauce of garden tomatoes, onions, and bell peppers.

New "Lasagna Style" Italian Spaghetti 11.00

Thin spaghetti baked in an Italian meatless red sauce and stuffed with a cottage cheese, cheddar, & parmesan filling.

grits & Grillades

14.00

Slow cooked beef tips in a Burgundy wine sauce served under a bed of garlic cheese grits.

Crab & Mushroom Fettuccine 14.00

Sweet crab & mushrooms complete this Swiss and white wine sauce baked in tender pasta.

Crawfish & Grits 14.00

Low Country, Cajun, & Miss. Delta combine in Stone Ground "Delta" Grits, Louisiana Trinity+, crawfish tails, & Cajun seasonings.

Home-style Chicken Pie 16.00

Roasted chicken, carrots, and peas covered in a delightful cream sauce and topped with a delicate biscuit topping.

Side Dishes (Serve 5-6)

Broccoli & Rice Spectacular 10.00

Tender broccoli, rice, and mushrooms blended in a cheddar sauce and baked to perfection.

"Delta" Cheese Grits 10.00

Stone Ground "Delta" grits are baked with cheddar, fresh garlic and light seasonings.

Loaded Mashed Potatoes 10.00

A Southern favorite bursting with 3 cheeses, fresh garlic, and a lovely blend of secret spices

"Three Cheese" Macaroni 10.00

A simple dish made extraordinary with three cheeses and special spices.

Spinach Carolina

10.00

Creamed spinach blended w/cottage cheese, sharp cheddar, eggs & spices then topped with parmesan bread crumbs.

Squash Supreme

12.00

Yellow squash & onions baked with eggs, cheese, & special seasoning then sprinkled w/parmesan bread crumbs.

"Mama's" Cornbread Dressing

10.00

A moist and truly Southern cornbread dressing.

Sweet Potato Casserole

12.00

A sweet potato soufflé w/a cinnamon pecan topping. A must for any holiday meal..

Soups (Serve 1-2)

Crawfish Etouffee (15 oz.)

11.00

Crawfish Etouffee (30 oz.)

21.00

One of our "Signature" dishes straight from Louisiana Bayou Country. Serve over rice or grilled fish.

Seafood Gumbo (15 oz.)

9.00

Seafood Gumbo (30z.)

17.00

This "Best Selling" Cajun specialty commences with a rich, dark roux and brims over with shrimp, crab, Louisiana Trinity+ and seasonings.

Shrimp & Crab Bisque (15 oz.)

9.00

Shrimp & Crab Bisque (30 oz.)

17.00

A "melt in your mouth" creamy soup of shrimp, crab, Louisiana Trinity+, corn, and a touch of white wine.

Beef & Vegetable Soup (15 oz.)

5.00

Beef & Vegetable Soup (30 oz.)

9.00

This cold weather favorite is overflowing with ground chuck, corn, butterbeans, and garden tomatoes.

Loaded Potato Soup (15 oz.)

5.00

Loaded Potato Soup (30 oz)

9.00

Love our Loaded Mashed Potatoes? Then, you'll love our Potato Soup, too.

Chicken con queso Soup (15 oz)

5.00

Chicken con queso Soup (30 oz)

9.00

A favorite "South of the Border" white cheese soup featuring roasted chicken and green chilies.

Southwestern Vegetable soup (15oz)

5.00

Southwestern Vegetable (30oz)

9.00

A delicious healthy soup made w/Rotel Tomatoes,
corn, & Mexican spices.

“New Orleans Style” Red Beans (15oz)

5.00

“New Orleans Style” Red Beans (30oz)

9.00

A classic South Louisiana favorite.

Desserts (Serve 6-8)

Caramel Cake

12.00

Another “Signature” dish made with a super moist
cream cheese pound cake and accompanied with our
famous creamy caramel icing.

Italian Cream Cake 12.00

A rich moist coconut cake iced with our fabulous
cream cheese and pecan frosting.

Milky Way Cake

12.00

This rich, moist chocolate cake gives true meaning to
its fudge and walnut icing. Great served warm with ice
cream!

Fresh Apple Rum Cake

12.00

A great winter dessert or coffee cake filled w/Granny
Smith apples, dates, walnuts, and a splash of rum.