

**River Road Buffet**  
**Bisque**  
**House Salad**  
**Grits**  
**Vegetables**  
**Creamy Pasta**  
**Rosemary Garlic Mashed Potatoes**  
**Gulf Fish**  
**Bourbon Shrimp**  
**Roasted Duck**  
**Veal Grillades**  
**Bread Pudding**  
**\$35 inclusive with non-alcoholic drink**

~Starters~

**Eggplant Belle Rose**

*Crispy fried medallion of eggplant with jumbo-lump crabmeat in a saffron cream sauce*

12

**Bisque of Curried Pumpkin Crawfish and Corn**

*Our Signature Soup: Pumpkin, curry and corn finished with Louisiana crawfish*

8

**Chicken and Andouille Gumbo**

*Our interpretation of a southern classic*

8

**House Salad**

*Toasted pecans and mixed greens tossed with a cane syrup and balsamic vinaigrette*

8

~Entrees~

**Eggs Creole**

*Poached eggs and a fried soft shell crab set over a fluffy biscuit and creamed spinach*

18

**Jumbo-Lump Crab and Mango Cake Salad**

*Crispy sautéed with chipotle remoulade sauce served with a bed of organic greens tossed in Steen's cane syrup balsamic vinaigrette*

18

**Crawfish and Brie Omelette**

*Three egg omelette filled with Louisiana crawfish, brie cheese and spinach served with apple wood bacon*

20

**Seafood Crepes**

*Herb crepe filled with lump crab meat, shrimp and crawfish in a cream cheese mornay sauce*

*topped with hollandaise*

26

**Tournedo of Beef**

*Grilled tournedos of filet mignon, topped with a wild mushroom demi-glace served with a brown butter potato hash*

26

~Desserts~

**Turtle Cheese Cake**

*New York cheese cake served with chocolate, caramel, and toasted pecans*

**Bread Pudding**

*Topped with crème anglaise*

**Waffles**

*Topped with champagne braised berries*

*All Desserts 8*