

Daddy MIMS Creole BYOB

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- 6 - **Chicken Andouille Gumbo** . . . small bowl.
 - 6 - **Crab Bisque** . . . small bowl.

 - 6 - **House Salad**
 - 7 - **Caesar Salad**
 - 7 - **Wedge**
 - 8 - **Spinach & Goat Cheese Salad**

 - 7 - **Wild Mushroom Smoked Gouda Savory Cheesecake**
 - 7 - **Grilled Sausage** w/ mustard.
 - 8 - **Crawfish Spring Rolls** w/ soy ginger sauce.
 - 8 - **Duck Jambalaya Croquettes** w/ tasso cream & creole sauce.
 - 9 - **Crab Claws** sautéed w/ white wine, butter, garlic & shredded asiago cheese.
 - 10 - **Blackened Shrimp Remulade**

 - 14 - **Butter Roasted Chicken** topped w/ chicken gravy served w/ sweet & spicy yam fries.
 - 15 - **Slow Braised Pork Shoulder & Grilled Smoked Sausage** topped w/ pan juices served over smothered collard greens.
 - 16 - **Jambalaya Duck Confit, Crawfish & Smoked Sausage**
 - 17 - **Red Wine Braised Beef Short Ribs** topped w/ pan sauce served over creamy parmesan polenta topped w/ fried shallots.
 - 18 - **Shrimp & Boisian Cheese Grits Shrimp** sautéed in shrimp stock reduction, house spices & butter.
 - 20 - **Seared Scallops & Shrimp Coquettes** w/ stewed black-eyed peas drizzled w/ truffle oil.
 - 21 - **Sautéed Fish** topped w/ jumbo lump crab meat & spiced pecan butter sauce served over mashed sweet potatoes.
 - 24 - **Pan Seared Filet Mignon** topped w/ wild mushroom port wine sauce served w/ truffled fries.