

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/ taso 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.