Thanksgiving Menu

Thanksgiving Buffet

Adults 34.99 each | **Children (5-10)** 15.99 each | **Children (under 5)** Free

Build Your Own Pilgrim's Platter

Mashed Sweet Potatoes
with Pecan Amaretto Cream Sauce
Baked Macaroni & Cheese
Butter Cream Potatoes
Smothered Green Beans
Dirty Rice
Cornbread Dressing
House Salad

Carving Station

Glazed Ham
Honey Rum Pecan Glaze
House Rolls
Fried Turkey Breast
Cajun Gravy
Cranberry Compote

Breakfast Bar

B.Y.O. Breakfast Bowl
Scrambled Eggs
Pork Sausage Patty
Turkey Sausage Link
Applewood Smoked Bacon
Rosemary Breakfast Potatoes
Southern Cheese Grits
Brioche French Toast Bites
Buttermilk Drop Biscuits
Blueberry Biscuits

Entrées

Jambalaya Pasta
Fried Chicken Tenders
Grilled Chicken Breasts
Sautéed Garlic Shrimp Pasta
Fried Catfish Strips
Crawfish Pasta
Pasta Alfredo
Blackened Catfish

Sweet Station

Buttermilk Waffles | Assorted Muffins | Pumpkin Bread Pudding
Assorted Fresh Baked Cookies | Seasonal Fruit Cobbler

Select Menu Items

Appetizers

Artichoke & Spinach Dip	15.49	**Seafood Au Gratin**	14.99
Sautéed Garlic Shrimp	*14.99*	**Jazzy Wings**	16.99

Soups and Salads

Chicken and Sausage Gumbo	7.99	**Caesar Salad**	Small 8.49	Large 13.49
Corn & Crab Bisque	7.99	**Penthouse Salad**	Small 9.49	Large 14.99

Entrées

Crabcakes & Shrimp Alfredo *Try it blackened*	22.99
Chicken Alfredo *Try it Grilled*	19.49
Jambalaya Pasta	20.99
Blackened Catfish	19.79
Blackened Trio	22.99
Crawfish Fettuccine	21.99
Chicken Parmesan *Try it Grilled*	19.79
Crawfish Ravioli	21.99

Sides

Classic Sides 5.99

Mashed Sweet Potatoes
with Pecan Amaretto Cream Sauce
Red Beans and Rice
Cornbread Dressing
Smothered Green Beans
Butter Cream Potatoes

Premium Sides 6.49

Louisiana Oyster Dressing
Macaroni & Cheese
Creamed Spinach

Desserts

Original Cheesecake 6.99
(Ask your server for available toppings $2.00 each)

Pumpkin Pecan Bread Pudding 8.99

Rum Spiced Apple Cheesecake 8.99

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SOME FOODS MAY CONTAIN NUTS, TRACES OF NUTS AND NUT OILS OR MAY HAVE BEEN MADE ALONGSIDE OTHER PRODUCTS CONTAINING NUTS. WE CANNOT BE HELD RESPONSIBLE FOR ANY ISSUES RESULTING FROM FOOD ALLERGIES.*

CCB3 2026

Drink Menu

Wine

	6 oz	9 oz	
WHITE WINE			
Sauvignon Blanc, Matua *Marlborough, New Zealand*	11	16	33
Pinot Grigio, Benvolio *Friuli-Venezia Giulia, Italy*	8	12	26
Chardonnay, Kendall-Jackson *Vintner's Reserve, California*	11	16	33
Moscato, Castello del Poggio *Italy*	8	12	26
Reisling, Relax *Germany*	9	13	27
RED			
Pinot Noir, La Crema *Monterey, California*	11	16	33
Merlot, Decoy *California*	11	16	33
Cabernet Sauvignon, Bonanza *California*	11	16	33
Red Blend, Conundrum *California*	9	14	29
ROSÉ AND SPARKLING			
Brut Sparkling Champagne, Wycliff *California*	7	11	23
Prosecco, Avissi *Italy*	13	-	-

Spirits

Bourbon/Whiskey
Bulleit, Crown Royal, Maker's Mark, Woodford Reserve, Jameson, Jack Daniel's, Buffalo Trace, 1792 Bourbon

Scotch
Johnnie Walker Red

Tequilia
Patrón Silver, Don Julio, Partida Reposado, Espolón Reposado

Gin
Hendrick's, Tanqueray

Vodka
Tito's Handmade Vodka, Absolut, Grey Goose, Bols, *Louisiana Sugarfield Vodka*

RUM
Malibu Pink, Don Q Cristal, Don Q 151

New Frozen Martinis

Frozen Copeland's Colada
Don Q Coconut. Garnished with toasted coconut. 12.00

Frozen Blueberry Lemon Drop
Louisiana Sugarfield Vodka with sugar rim. 12.00

Frozen Margaritini
Partida Resposado tequila with tajin and salt rim. 12.00

Frozen Pink Lemonade
Malibu Pink rum and frozen lemonade. 12.00

Signature Martinis

Passion Fruit Martini
Vodka, Passoa passion fruit liqueur, lime juice, simple syrup, champagne. 12.00

Big Al's Favorite Cosmopolitan
Tito's handmade vodka, Cointreau, lemon and lime juices, splash of cranberry. 12.00

Tito's Lemon Drop *Try our Blueberry Lemon Drop*
Tito's handmade vodka, Bols triple sec, sweet and sour. 12.00

Woo Woo
Absolut peach vodka, peach schnapps, white cranberry juice. 12.00

Appletini
Apple vodka, apple pucker, Midori, sweet and sour, grenadine. 12.00

Espressotini
Absolut vodka, Galliano's coffee liquor, *New Orleans Roast Espresso*. 12.00

Cocktails

Crash & Burn
Served with seven liquors including Bols cordials, dark rum, Southern Comfort, Don Q cristal rum. Blended with tropical fruit juices, topped with Don Q 151 rum.
Single Serve 11.00 | Punch Bowl 17.00 | Frozen 11.00

Blueberry Whiskey Smash
1792 Bourbon, blueberry syrup, lemon juice, simple syrup, and mint. 12.00

Hurricane
Pat O'Brien's hurricane mix, Don Q cristal rum, Myers dark rum, orange wedge. 12.00

Old Fashioned
Buffalo Trace bourbon, Angostura bitters, simple syrup, Bada Bing cherries and orange wedge. 12.00

Strawberry Whiskey Lemonade
Louisiana Hardhide Ponchatoula Strawberry Whiskey, fresh lemonade, simple syrup. 12.00

Copeland's Margarita
Espolón reposado tequila, Grand Marnier, sweet and sour, splash of orange juice. 13.00