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	**Bayou Broccoli®** Since 1983	12.29
Hot Crab Claws	*Market Price*	**Jazzy Wings**	16.99

Soups and Salads

Duck & Andouille Gumbo		7.99
Corn & Crab Bisque		7.99
Caesar Salad	Small 8.49	Large 13.49
Penthouse Salad	Small 9.49	Large 14.99

Entrées

Crabcakes & Shrimp Alfredo *Try it blackened*	22.99
Chicken Alfredo *Try it Grilled*	19.49
Blackened Bayou Chicken	20.99
Shrimp Ducky	18.99
Blackened Trio	22.99
Eggplant Pirogue	19.99
Chicken Parmesan *Try it Grilled*	19.79

Steaks

Ribeye Since 1983 — 41.99
Served with choice of side

Classic Filet Since 1983 — 43.99
Served with choice of side

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

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

Pumpkin Pecan Bread Pudding 8.99

Rum Spiced Apple Cheesecake 8.99

Wine

	6 oz	9 oz	
WHITE WINE			
Riesling, Relax *Mosel, Germany*	9	13	27
Sauvignon Blanc, Kendall-Jackson *Vintner's Reserve, California*	9	13	27
Sauvignon Blanc, Matua *Marlborough, New Zealand*	11	16	33
Pinot Grigio, Benvolio *Friuli-Venezia Giulia, Italy*	7	11	23
Chardonnay, Three Thieves *California*	7	11	23
Chardonnay, Kendall-Jackson *Vintner's Reserve, California*	11	16	33
Chardonnay, Sonoma-Cutrer *Russian River, California*	14	20	42
Moscato, Castello del Poggio *Italy*	8	12	26
White Zinfandel, Beringer *California*	7	10	22
RED WINE			
Pinot Noir, Three Thieves *California*	8	12	26
Pinot Noir, Boen *California*	12	18	36
Pinot Noir, La Crema *Monterey, California*	11	16	33
Merlot, Decoy *California*	11	16	33
Malbec, Trivento Reserve *Mendoza, Argentina*	9	14	29
Cabernet Sauvignon, Murphy Goode *California*	9	14	29
Cabernet Sauvignon, 14 Hands *Columbia Valley, Washington*	8	12	26
Cabernet Sauvignon, Bonanza *California*	10	14	29
Cabernet Sauvignon, Joel Gott 815 *California*	12	18	36
Red Blend, Conundrum *California*	9	14	29
Red Blend, Pessimist by DAOU *Paso Robles, California*	13	19	41
ROSÉ AND SPARKLING			
Rosé, DAOU *Paso Robles, California*	9	14	29
Brut Sparkling Champagne, Wycliff *California*	7	11	23
Prosecco, Avissi *Veneto, Italy 187mL*	13	-	-

Signature Martinis

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

Cucumber Martini
Cucumber and lime juices, Barrow's intense ginger liqueur, simple syrup, vodka. 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

Margaritatini
Cuervo Tradicional Blanco, Grand Marnier, sweet and sour. 12.00

Pontchartrain Beach
Don Q coco, Midori, crème de banana, Bols blue curacao, orange juice, cranberry juice, pineapple juice, Sprite. 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

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

Raspberry Spritz
Pallini Raspicello liqueur, prosecco, soda water and mint. 11.00

Cucumber Jalapeño Margarita
1800 reposado tequila, lime juice, agave syrup, fresh jalapeños, cucumber and cilantro with tajin rim. 13.00

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

Mardi Gras Punch
Don Q coco rum, Bols peach schnapps, fruit juices. 11.00

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

Applewood Smoked Bacon Bloody Mary
Pinnacle vodka, Zing Zang bloody mary mix, Copeland's creole hot sauce, slice of applewood smoked bacon. 12.00

Strawberry Lemonade
Bols vodka, Barrow's intense ginger liqueur, lemon juice, simple syrup, cucumber, strawberry purée. 11.00

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

New Frozen Martinis

Frozen Spa Day
Western Son Cucumber vodka and frozen lemonade. 12.00

Frozen Irish Lemonade
Jameson Whiskey and frozen lemonade. 12.00

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