



# Mardi Gras MENU

Dinner served from 3-10pm



## Appetizers

### Alligator Kabobs

Three grilled alligator kabobs with veggies. Served over wild rice. Great for sharing. **\$12**

### Cajun Sweet Potato Fries

Cajun-seasoned sweet potato fries served with chipotle ranch. **\$7**

### Cheese Curds

Wisconsin cheddar cheese curds served with a chipotle ranch dipping sauce. **\$9**

### Cajun Nachos and Cheese

Tortilla chips topped with Cajun chicken, green peppers, tomatoes, onions, fresh jalapeños and cheese sauce. Served with a side of homemade salsa. **\$10**

### Artichoke Dip

A creamy blend of parmesan, cream cheese, sour cream, artichoke hearts and spinach. Served in a bread bowl with assorted fresh vegetables. **\$11**

### Peel-N-Eat Shrimp

Served with cocktail sauce. **\$4 per 1/4 lb**

## Salads

*Served with choice of dressing: Haus Ranch or bleu cheese, French, Thousand Island, Italian, balsamic or raspberry vinaigrette, or oil & vinegar.*

### Roquefort Prime Rib Salad

Strips of juicy prime rib grilled with bleu cheese crumbles and served over mixed greens with sliced onion and avocado. Topped with croutons. **\$16**

### Strawberry Salad

Mixed greens with strawberries, dried cranberries, glazed pecans, red onions & Feta cheese. Add chicken for \$4 more. **\$11 / \$15**

## Entrees

*Served with corn bread. Add soup or salad for \$3.*

### Jerk Chicken

Tender jerk-seasoned roast chicken, halved and served with Cajun corn and choice of sweet potato fries or wild rice. **\$15**

### New Orleans Jambalaya

Louisiana-style jambalaya made with chicken, shrimp, sausage and vegetables. **\$14**

### Creole Grilled Pork Chops

Two seasoned pork chops topped with our hausmade Creole sauce. Served with Cajun corn and choice of wild rice or sweet potato fries. **\$15**

### Blanquette

Louisiana pork stew made with beer, sweet potatoes, Cajun vegetables and a generous amount of pork. **\$13**

### Seafood Gumbo

A large bowl filled with homemade shrimp, crabmeat and seafood gumbo with Cajun vegetables. **\$10**

### Creole-Style Catfish

Pan-fried catfish with a spicy Creole shrimp topping. Served with Cajun corn and choice of wild rice or sweet potato fries. **\$17**

## Combo Platters

*Served with corn bread. Add soup or salad for \$3.*

### Mardi Gras Combo

Marinated jerk chicken, jambalaya and a seasoned pork chop. Served with Cajun corn and sweet potato fries. **\$18**

### Fasching Combo

Peel-N-Eat shrimp served with an Andouille sausage and jambalaya. Accompanied with Cajun corn and sweet potato fries. **\$18**

### Fat Tuesday Combo

Seafood gumbo, jambalaya and pan-fried catfish. Served with sweet potato fries. **\$18**





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## Sandwiches

*All sandwiches (including Po-Boys) are served with your choice of French fries or sweet potato fries.*

*Swap out your side for a soup or salad for \$1.50 more.*

*Add a bowl of soup or salad for \$3. Substitute a gluten-free bun for \$1.50.*

### **Cheeseburger**

Fresh 1/2 lb., hand-pattied beef served on our po-boy bread with Cajun-spiced sautéed onions and choice of Wisconsin 2-year aged cheddar or baby Swiss.

**\$11**

### **Andouille Sausage**

Andouille sausage loaded with Cajun-spiced sautéed onions and green peppers. Served with a side of our homemade po-boy mayo. **\$9**

### **Veggie BBQ Jackfruit**

Fresh pulled jackfruit covered in BBQ sauce and topped with red onions. Served on a pretzel bun with a side of homemade coleslaw. **\$11**

### **Jerk Pork**

Tender pork butt roasted with jerk seasoning. Served on a pretzel bun with chipotle mayo. **\$10**

## Po-Boys

*Topped with lettuce, tomato, onion, pickles and our homemade po-boy mayo.*

### **Cajun Prime Rib**

Choice prime rib, blackened and served on po-boy bread with a side of au jus. **\$12**

### **Jerk Chicken Poulet**

Tender chicken breast prepared Louisiana-style in a jerk seasoned marinade. Topped with 2-year aged cheddar on po-boy bread. **\$10**

### **Creole Catfish**

Pan-fried catfish topped with our hausmade spicy Creole sauce and served on po-boy bread. **\$12**

## Desserts

### **Apfel or Kirsch Strudel**

Flaky butter crust filled with warm apple slices or cherry filling. Baked until golden brown and topped with confectioner's sugar and our homemade vanilla rum sauce. **\$5**

### **German Chocolate Cake**

Rich, chocolate cake layered with a sweet pecan and coconut frosting. **\$6**

### **Kirschenmichel**

Sweet dark cherries and kirsch liqueur bread pudding infused with cinnamon & cloves. Topped with haus-made vanilla sauce. **\$5**



## Drink Specials

### **\$3 Corona Bottles**

### **\$3 Key Lime Shooter**

Vodka, Sweet & Sour mix, Rose's lime and creamer.

### **\$3 Green Voodoo Shooter**

Melon liqueur, Malibu, Triple Sec, Sweet & Sour mix and a splash of Sierra Mist.

### **\$3.75 Bacardi Hurricanes**

### **\$1 OFF Half-liter Tap Biers**

### **\$6 Sloe Gin Fizz**

Sloe gin, club soda, sugar and lemon juice.

### **\$6.50 French 75**

Gin, lemon juice, sugar and champagne.