

DICK & JENNY'S LOCAL RESTAURANT WEEK 2018

Starters

(Pick 1 item off the starters list. Entrée course determines your price.)

- **Dynamic Duo of Soup**
- **Jenny's Salad** Mixed greens
Apples | Pears | Blue cheese crumbles
Pecans | Blue cheese vinaigrette
- **Creole Deviled Eggs**
Southern slaw | Bacon jam
- **Crispy Crab Cakes**
Corn maque choux | Jalapeño tartar
- **Seared J.C. Heitman Pork Belly**
Gouda cauliflower grits | Pepper jelly
- **Crawfish Andouille Cheesecake**
Smoked shrimp | Lobster butter
- **Fried Green Tomatoes**
- **Lafayette Style Jambalaya**
Broadway Market Polish sausage
House onion rings

\$20.18 Menu

\$10 adds the Local Libations Drink Package

Island Chicken Forever Parmesan crusted chicken breast | Basil risotto
Lemon chardonnay butter | Feta, sundried tomato, & artichoke salsa

Roasted Beef Brisket Philly Sautéed peppers & onions | Mayo | Mozzarella
Luigi's French bread | Choice of fresh fruit or French fries

Spring Penne Asparagus | Grape tomatoes | Broccoli | Pesto cream

\$30.18 Menu

\$10 adds the Local Libations Drink Package

Blackened Delta Catfish & Cajun Crawfish Dynamite

Smoked Gouda cauliflower grits | Smothered greens | Lemon chardonnay butter

Bistro Steak & Frites Char-grilled 14oz choice NY strip | Crispy fries

Green peppercorn demi-glace

Soul Rebel Chicken & Rib Platter 1/3 Rack maple BBQ smoked baby back ribs

Crispy slow cooked soul rebel chicken | Jambalaya | Smothered greens

Local Libation Drink Package - Pick 2:

Local draft beer | Red Tail Ridge Dry Rosé | Prejean Chardonnay
Arrowhead Red Cabernet Sauvignon | Arrowhead Spring Cool Terroir
RTR Good Karma Riesling | Dr. Frank Cuvée Brut | Ravines Pinot Noir