

BLUE BAYOU

BAR & GRILL

SERVED 11 A.M. TO 3 P.M.

Sunday Brunch

BRUNCH ENTRÉES

Choose One

Specialty Items

FLUFFY BLUEBERRY PANCAKES

Macerated Strawberry, Powdered Sugar, Maple Syrup

FRENCH TOAST

Brioche Texas Toast, Honey Butter, Powdered Sugar, Maple Syrup

BREAKFAST BURRITO

Potatoes, Scramble Eggs, Tasso, Pepper Jack Cheese
Topped with Crab Mornay (imported) and Salsa

CLASSIC TWO EGG BREAKFAST

Two Eggs with Bacon, Sausage, or Andouille,
Red Potato Hash, English Muffin

ZOOM ZOOM STEAK

8 oz. Ribeye, Red Eye Gravy, Two Eggs,
and Buttermilk Biscuit

BAYOU CRISTO

French Toast, Honey Ham,
Smoked Turkey, Applewood Bacon,
Pepper Jack Cheese, and Honey Mustard

CHICKEN AND WAFFLES

Southern Fried Chicken Tenders, Nashville Hot Sauce,
Buttermilk Waffle, Crystal Butter, and Maple Syrup

Seafood

SURF & TURF BENEDICT

Two Petite Filets, Jumbo Lump Crab (imported),
Two Poached Eggs, Hollandaise, and English Muffin

COAST OMELETTE

Three Eggs, Butter Poached Shrimp (imported),
Lump Crab (imported), Andouille, Spinach, and Pepper Jack Cheese

CRAB CAKE BENEDICT - DOMESTIC

English Muffin, Crab Cakes, Poached Eggs, Hollandaise

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FAVORITE ENTRÉES

Choose One

FILET MIGNON

6 oz. Filet with Garlic Mashed Potatoes
and Vegetables du Jour

TWIN PORK RIBEYES

Served with Garlic Mashed Potatoes, Sauteed Mushrooms,
and a Creole Mustard Sauce

CATCH OF THE DAY

Fresh Fillet and Crawfish Tails (imported) served
on Rice Pilaf with a Crystal Butter Sauce

CHICKEN PICATTA

Breast of Chicken topped with Lemon Beurre Blanc
and Capers served over Fettuccine

EGGPLANT PARMESAN

Medallions of Eggplant served with Angel Hair Pasta and Marinara

SALAD BAR

House-Cured Salmon with Capers and Onion - Domestic

Fresh Bagels with Cream Cheese

Tomato and Cucumber Salad

Marinated Artichoke Salad

Crab Salad - Domestic

Shrimp Remoulade Pasta Salad - Domestic

Bread Pudding

And More!

BEVERAGES

Complimentary Mimosas

Regular and Decaf Coffee

All Non-Alcoholic Beverages

All entrées include salad bar and beverages listed.

Price does not include tax or gratuity.

Menu items subject to change.

\$35 per person