

# JOHNS ISLAND DINNER

2022



Friday Night

## May 6 & 7

6:00 p.m.

\$20.00 per person



Saturday Night

## LOUISIANA

FRENCH QUARTER

BAYOU CAJUN

### STARTERS

*a plate of each are on the table, but you may request seconds*

#### BACON BRIE STUFFED PEPPERS

bacon, chunks of brie and Romano cream cheese in sweet mini peppers

#### ANDOUILLE CHEESE SPREAD

spicy Cajun sausage and red peppers spread in fried buttered baguette slices

### SOUPS

#### LOBSTER & SHRIMP BISQUE

creamy white wine lobster bisque topped with baby shrimp and creole spices

#### CHICKEN & SAUSAGE GUMBO

dark roux okra soup made with Cajun trinity, andouille sausage, and dark meat chicken

### MAIN COURSES

*half portions available for light eaters, or those who want to try both main courses*

#### VOODOO PASTA

bronzed chicken breast, smoked sausage, julienne onions, and mushrooms in a creole fettuccini alfredo

#### SEAFOOD JAMBALAYA

classic rice dish with andouille sausage, shrimp, catfish, and crawfish tails. Garnished with File gumbo sauce

### DESSERTS

#### BOURBON STREET CHOCOLATE PECAN PIE

The name says it all! Topped with whipped cream upon request

#### BAYOU BREAD PUDDING

Louisiana style bread pudding topped with a bourbon butter sauce

Register by Monday, May 2nd by calling the reservation line at 224-1502 or scanning the QR code above.