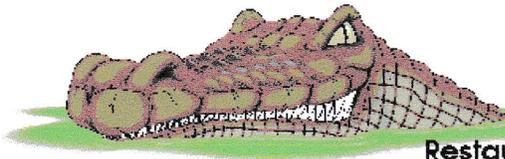


CAJUN MARDI GRAS

Served from 4 PM daily
until Monday Feb. 19, 2018



Chez
GREGORY

Restaurant and Mardi Gras Cabaret

JOE'S CLASSIC GUMBO

Our famous rich New Orleans's Gumbo stew Bowl 5.00 Cup 4.00

APPETIZERS

MARINATED GATOR BITES

Mild tasting Beer battered Louisiana alligator tenders served in a wonderful sweet and sour sauce. 11.50

SPICY CAJUN SHRIMP

Gulf shrimp sautéed Cajun style with a roll for dipping. 11.50

CAJUN POPCORN

Batter dipped crawfish tails with our Cajun dipping sauce. 9.50

SHRIMP & GRITS MARGARET

Shrimp sautéed with fresh scallions & okra over cheesy grits 12.00

CATFISH GOUJONS

Fresh lightly breaded Catfish sticks served with Creole tartar sauce. 8.00

BAYOU BOUNTY ENTREES

All Include; Dirty Rice, Pepper hash, Hushpuppies, French & Corn bread (Salad + \$2.00)

CAJUN SHEPARD'S PIE

3 Layers - beef & pork, vegetables and potatoes. Served with a side of spicy Cajun sauce 17.50

JAMBALAYA (djum-buh-lie-ya)

Fresh chicken and spicy sausage combine with rice, tomatoes, peppers, onions and seasonings in this full flavored dish. 19.50

CRAWFISH ETOUFFEE (A-too-fay)

Crawfish tail meat (Think Lobster tail) smothered in veggies, herbs and mild spices. 20.00

PAN-BLACKENED GROUPER

Southern Grouper fillet is coated with our special seasoning and cooked under high heat in a cast-iron skillet. Served with cucumber cream sauce. Available Mild. 23.50

LOUISIANA CATFISH

Sautéed fresh catfish fillet with a corn meal coating. Finished with a delicate cream sauce and lump crabmeat. 22.00

SHRIMP & CRAWFISH CREOLE

This Creole dish mixes spices, herbs, tomatoes, peppers & onions into a mild but rounded entree. 19.00

***NEW!* ACADIAN GRITS**

Andouille sausage, Jumbo shrimp, roasted red peppers and onions are sauteed, tossed in a sherry cream sauce then placed on a lightly grilled hominy grit cake. 21.00

LOUISIANA HORSE SHRIMP

Gulf shrimp stuffed with fresh horseradish wrapped in bacon, broiled topped with BBQ sauce on a bed of Dirty Rice. 20.00

CAJUN STYLE DESSERTS \$4.25 each

Custard Bread Pudding with Brandy Cream Sauce or Peacan Pie