

BOURBON BLUE

CHOOSE ANY TWO COURSES



APPLE GRUYERE FLATBREAD

CARAMELIZED APPLES AND SWEET ONIONS FOLDED TOGETHER WITH SMOKED GRUYERE CHEESE, BAKED ON A TOASTED FLATBREAD

WEDGE SALAD

A WEDGE OF ICEBERG LETTUCE TOPPED WITH BLUE CHEESE DRESSING, DICED TOMATOES AND CRISPY BACON

CALAMARI

FLASH FRIED IN TEMPURA FLOUR WITH SWEET PEPPERS, TOPPED WITH CHIPOTLE AIOLI



PAN SEARED PORK CHOP

HAND-CUT BONE IN PORK CHOP, BRINED AND SEARED, TOPPED WITH A MAPLE APPLE COMPOTE, SERVED WITH ROSEMARY ROASTED POTATOES AND HARICOT VERTS

JAMBALAYA

ANDOUILLE SAUSAGE, CHICKEN AND TASSO HAM IN A PIQUANT STEW OF TOMATOES, TRINITY AND DIRTY RICE, TOPPED WITH JUMBO SHRIMP

PAN SEARED TILAPIA

DUSTED WITH BLACKENING SEASONING AND SEARED, SERVED WITH SHRIMP & SWEET POTATO HASH AND BROCCOLI, TOPPED WITH CANDIED PECANS AND VANILLA BROWN BUTTER



MASON JAR APPLE PIE

GRANNY SMITH, JONATHAN, AND FIJI APPLES SLOW COOKED WITH CINNAMON AND SUGAR IN A MASON JAR, TOPPED WITH GRAHAM CRACKER CRUST AND BOURBON-INFUSED WHIPPED CREAM

BANANAS FOSTER BREAD PUDDING

FRENCH BREAD SOAKED IN DARK RUM CUSTARD WITH BANANAS, SLOW COOKED, SERVED WITH VANILLA BOURBON CARAMEL SAUCE

CHOCOLATE BROWNIE SUNDAE

CHOCOLATE FUDGE BROWNIE TOPPED WITH CHOPPED PEANUTS, VANILLA ICE CREAM, WHIPPED CREAM AND A MARASCHINO CHERRY