

Boozy Milk

Jameson's Irish Whiskey, Milk,
Heavy Whipping Cream, & Nutmeg
Blended With Ice & Finished With
Cinnamon 9



Executive Chef Jesus' Featured Mardi Gras Special



Three

3 Beignets (Mardi Gras Limited Time Offer, Dine In Only)

Home Made French Style Donuts Drizzled With Chocolate Syrup, Caramel
Sauce & Doused In Powdered Sugar. (Mon. – Sat., 7 a.m. – 11 a.m. Only) 3.99



Crawfish Etouffee Benny

Two Southwest Potato Pancakes Topped With Home Made Crawfish Etouffee, Two Poached Eggs, & Drizzled
With Cajun Hollandaise. Served With Choice Of Side Dish. 17.99

Jambalaya Breakfast Bowl



Home Made Creole Jambalaya Made With Tiger Shrimp, Andouille Sausage, Poblano Peppers, Tri-Color
Peppers, Okra, & Onion. Served Over Rice. Topped With Two Eggs, As You Like Them, & Finished With A
Sprinkle Of Scallions. Served With Choice Of Toast Or Cakes. 17.99



Seth's Haystack

Two Open Faced Buttermilk Biscuits Topped With Hash Browns, Onions, Green Peppers,
Turkey Sausage Gravy, Cheddar Cheese, & Two Eggs, As You Like Them. 15.99

Chicken Chili Skillet

Our Home-Made Chicken Chili, Onions & Cheddar Cheese On Top Of Our
Breakfast Potatoes. Topped With Two Eggs & Garnished With Cilantro. Served With
Choice Of Toast Or Pancakes. 15.99



Pot Roast & Eggs

Savory Slow Cooked Pot Roast With Two Eggs, As You Like Them.
Served With Breakfast Potatoes & Choice Of Toast Or Pancakes. 15.99

New England Lobster Roll

Home Made Lobster Salad Made With Maine Lobster Blend, Celery, Tomato, Green Onion, &
Mayo. Served On A Buttery New England Style Roll. Served With A Choice Of Side. 16.99

