

Creole de Graw Restaurant Week 2020

Lunch Menu

Appetizers

Hog Wings 10

Fried pork shank served with your choice of coffee BBQ sauce, orange marmalade hot sauce, or chef's hot sauce

Sesame Tuna 14

Pan seared, sesame crusted Ahi Tuna complimented with an oriental sauce & wasabi

Sandwiches

French Dip 15

House smoked brisket on a toasted baguette topped with monterey jack cheese; served with a side of french onion soup

Pulled Pork 13

House smoked pulled pork on a brioche bun topped with chef's coffee BBQ sauce & your choice of cheese

Dinner Menu

Appetizers

Hog Wings 10

Fried pork shank served with your choice of coffee BBQ sauce, orange marmalade hot sauce, or chef's hot sauce

Sesame Tuna 14

Pan seared, sesame crusted Ahi Tuna complimented with an oriental sauce & wasabi

Beef Poutine 10

House smoked brisket with chef's gravy; served over thick cut sidewinder fries & topped with monterey jack cheese

Pulled Pork Poutine 10

House smoked pulled pork with chef's coffee BBQ sauce; served over sweet potato tots & topped with cheddar jack cheese

Entrees

Berkshire Pork Chop 29

Char-grilled Berkshire pork chop complimented with herb compound butter chips

Chicken Picante 24

Char-grilled chicken breast served over chef's picante sauce complimented with peppers, onion, & alligator sausage

Jumbo Sea Scallops 34

Pan seared Jumbo Sea Scallops served over a lobster cream sauce topped with jumbo lump crab meat