

Backfin Blues Creole de Graw

Restaurant Week: 3 Course DINNER for \$30

(Choose 1 item from 3 out of the 4 courses listed below)

Opening Course

House Salad

Arcadian blend of fresh baby greens with shredded carrots, grape tomatoes, English cucumbers & homemade croutons

Caesar Salad

Chopped romaine heart, combined with Asiago cheese, homemade dressing & crispy homemade croutons

Homemade Soup (Choose 1)

**Gumbo Ya Ya topped with seasoned rice garnish*

**French Quarter Onion garnished with croutons, Swiss and Monterrey jack cheeses*

Appetizer Course

Smoked Pork Belly

House smoked pork belly, sliced thick & served over broken cornbread with a mulled cider bourbon glaze

Spicy Crawfish Fries

Thick cut sidewinder fries smothered in rich Tasso gravy, crawfish & mixed cheese

DeGraw Dip

Crab & crawfish blended in a rich dip with caramelized onions & Asiago cheese. Served with fried bowties & Asiago frico croutons for dipping

Dinner Course

Red Beans & Rice

Slow cooked in a spicy sauce with seared andouille sausage & blackened chicken breast over creole rice

Shrimp & Grits

Jumbo blackened shrimp served over our house made cheesy grits & finished with a rich Tasso gravy

Etouffee

Seared andouille sausage, blackened chicken breast & Cajun mirepoix, smothered in a dark roux & five rich stocks, then stewed for 24 hours. Served over Cajun rice

Jambalaya

Seared andouille sausage, Cajun mirepoix & blackened chicken breast in a savory jambalaya sauce over Cajun rice or bowtie pasta

Blackened Salmon

Verlasso salmon, blackened to perfection, garnished with Chef's remoulade

Blackened Catfish

Blackened catfish served over creole rice & complimented with a red pepper remoulade

Dessert Course

Mini Molten Brownie

Beignets

Valid Friday, September 17th thru Sunday, September 26, 2021 – 11am to 4pm. Cannot be combined with happy hour specials, coupons, or other discounts.

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Restaurant Week Lunch Menu

(Choose any item below for \$10 or \$15)

\$10 Options

DeGraw Dip

Crab & crawfish blended in a rich dip with caramelized onions & Asiago cheese. Served with fried bowties & Asiago frico croutons for dipping

Smoked Pork Belly

House smoked pork belly, sliced thick & served over broken cornbread with a mulled cider bourbon glaze

Spicy Crawfish Fries

Thick cut sidewinder fries smothered in rich Tasso gravy, crawfish & mixed cheese

½ Creole PO Boy & Soup

Your choice of Chicken-Catfish-Shrimp-Oysters or ask for our house smoked pork or brisket! Served with a cup of our famous Gumbo or French Quarter Onion soup

(Sandwiches below served with your choice of Sweet Potato Tots or Sidewinder Fries)

Chicken Breast

Fresh marinated chicken breast, char grilled or blackened, served on a baked brioche roll

Angus Burger

Char-grilled 8oz. prime angus burger served on a baked brioche roll

\$15 Options

Jambalaya

Seared andouille sausage, Cajun mirepoix & blackened chicken breast in a savory jambalaya sauce over Cajun rice or bowtie pasta

Shrimp & Grits

Jumbo blackened shrimp served over our house made cheesy grits & finished with a rich Tasso gravy

Etouffee

Seared andouille sausage, blackened chicken breast & Cajun mirepoix, smothered in a dark roux & five rich stocks, then stewed for 24 hours. Served over Cajun rice

Chef's Pasta

Fresh herbs, mushrooms, peppers, onions, & garlic in your choice of Alfredo or red pepper marinara. Topped with blackened or char-grilled chicken & served over fettuccini noodles

Red Beans & Rice

The NOLA classic; slow cooked in a spicy sauce with seared andouille sausage & blackened chicken breast over creole rice

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