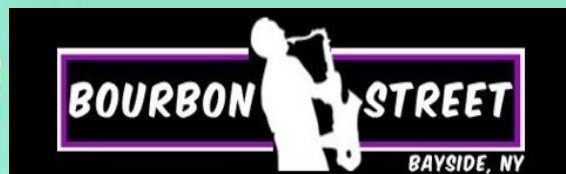


NYC Jul 22–Aug 18 RESTAURANT WEEK®



FOUR COURSE DINNER \$45

SERVED SUNDAY
THROUGH FRIDAY
ON MAIN FLOOR ONLY



• APPETIZERS •

Coconut Shrimp

Coconut breaded White Tiger Shrimp lightly fried with Mango Habanero sauce and Pineapple Salsa

Heirloom Burrata Salad

Fresh Burrata Cheese with diced Heirloom Tomato Bruschetta Crostini topped with Balsamic Glaze

Bayou Mussels

PEI Mussels with Andouille Sausage, Peppers and Onions in Spicy Bayou Broth

Mac & Cheese Bites

Fried Panko crusted Mac & Cheese served with Chipotle Mayo

Blackened Chicken Quesadiall

Blackened Chicken topped with Cheddar Jack Cheese and Chipotle Mayo served with Pico De Gallo & Sour Cream

Fresh Mozzarella Sticks

Hand Cut Fresh Mozzarella lightly battered and fried served with Spicy Marinara

• SOUP OR SALAD •

Soup Du Jour

French Onion Soup

Our Famous French Onion Soup topped with Swiss and Pecorino Romano Cheese

Summer Salad

Mixed Greens with Strawberries, Blueberries, Candied Pecans and Goat Cheese with Balsamic Vinaigrette

Caesar Salad

Traditional Caesar with Parmesan Cheese and Cajun Sourdough Croutons

• MAINS •

Shrimp Pesto Pappardelle

Pappardelle sauteed Baby Shrimp with Baby Spinach, Sundried Tomatoes in a Creamy Pesto Sauce

Ginger Soy Chicken

Pan Fried Chicken Breast on the bone glazed with ginger Soy served with Jasmine Rice and Seasonal Vegetables

Pretzel Chicken

Pretzel Crusted Chicken topped with Whole Grain Honey Mustard served with Mashed Potatoes and Seasonal Vegetables

Creole Salmon

Cedar Plank Salmon topped with Creole Mustard served with Red Beans and Rice and Seasonal Vegetables

Blackened Catfish

Cajun Spiced Blackened Catfish served with Creamy Horse Radish Sauce served with Red Beans and Rice

Jambalaya

Our Famous Chicken, Shrimp and Sausage Jambalaya served in Spicy Creole Sauce with Corn Muffin

Chimichurri Steak

10oz. NY Strip Steak topped with Chimichurri sauce served with Grilled Vegetables and Baked Potato

• DESSERTS •

Black Cherry Cheesecake

Blueberry Bread Pudding

Pecan Pie

Tartufo Ice Cream Sundae

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\$10 SHARING CHARGE PER PERSON

WE PROVIDE A 4% CASH DISCOUNT FROM MENU PRICING

No Restaurant.com's, Groupons, Birthday Club or other Coupons accepted with this menu

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NYC Jul 22–Aug 18 RESTAURANT WEEK®



TWO COURSE LUNCH \$30
SERVED MONDAY THROUGH FRIDAY
ON MAIN FLOOR ONLY

• APPETIZERS •

Soup Du Jour

French Onion Soup

Blackened Chicken Quesadilla

Fresh Mozzarella Sticks

Mac N Cheese Bites

• MAINS •

Cobb Salad

Mixed Green Salad with Crispy Bacon, Hard Boiled Eggs, Cherry Tomato, Avocado, Cucumber, tossed in Old Bay Vinaigrette topped with Crispy Fried Onions

Chicken Caesar

Our Home Made Caesar Dressing with Grilled Chicken, Romain Lettuce, Shaved Parmesan & Spicy Sourdough Croutons

Cajun Taco Bowl

Cajun Spiced Blackened Chicken with Chopped Greens, Avocado, Corn, Cherry Tomatoes, Black Beans, Red Onion, Cheddar Jack Cheese tossed in Green Goddess Dressing

Bourbon Burger

9oz. Burger Blackened with choice of 2 toppings served with Fries, Cole Slaw and Pickle

Nola Po'Boy

Roast Beef or Fried Chicken Hero with Lettuce, Tomato, Chipotle Mayo on Toasted Semolina served with Fries, Cole Slaw and Pickle

Creole Salmon

Grilled Atlantic Salmon topped with Creole Mustard served with Seasonal Vegetables

Blackened Catfish

Cajun Spiced Blackened Catfish served with Horse Radish Cream Sauce and Seasonal Vegetables

Pasta Jambalaya

Andouille Sausage, Crawfish, Bell Peppers and Onions in Spicy Cream Sauce

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