







↔ Menn Selections ↔

Chicken and Sausage Gumbo

French Eggs

Elegant and creamy scrambled eggs
*Served only on 11:30am cruise

Top Round

Certified Angus beef, carved to order. Served with complimentary sauces

*Served only on 2:30pm Cruise

Grillades and Grits

Pronounced "Gree-yahds" - a traditional Creole dish with braised pork and homemade brown gravy, over stone ground corn grits and cooked to a smooth texture

Shrimp and Grits

Creamy Low Country sauce

Smoked Salmon

Served with appropriate accoutrements

Biscuits and Gravy

Soft dough biscuit with a Southern white sausage gravy

Breakfast Potatoes

With peppers and onions

Pork Link Sausage

Creole Creamed Spinach

Spinach with mozzarella, parmesan, and

Brioches a La Cannelle

Fresh baked cinnamon rolls

Traditional King Cake

Biscuits

Served with assorted jellies and preserves

Community Coffee and Iced Tea Included

Menu created by Executive Chef Eddie Thel

Menu items are subject to change by season and availability.

We serve primarily Louisiana and domestic seafood but may, at times, use imported crawfish and fish.