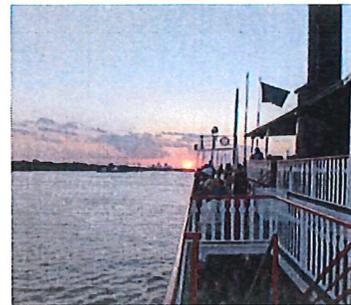




# DINNER JAZZ CRUISE

*Steamboat Natchez and  
Riverboat City of New Orleans*



## ◆◆ Menu Selections ◆◆

### **Tossed Salad Du Jour**

A tossed green leaf salad prepared nightly with fresh ingredients and served family style

### **Chicken and Sausage Gumbo**

### **Top Round**

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

### **Louisiana Fried Chicken Thighs**

Served with a classic demi-glace

### **Bayou Seafood Pasta**

Shrimp and crab tossed in a white wine and garlic parmesan cream sauce

### **Crawfish Etouffee**

A rich crawfish stew atop a bed of rice

### **Cajun Tika Masala**

A traditional Indian vegetable dish with a Cajun kick. Best served over rice.

### **Creole Creamed Spinach**

Spinach with mozzarella, parmesan, and cream cheese

### **Garlic Green Beans**

### **Lyonnais Potatoes**

### **Chef's Lagniappe Dessert**

Pronounced "LAN-yap". In Louisiana that means - a little something extra.

### **New Orleans Bread Pudding**

Souffle of local Leidenheimer French bread in a rich custard with Chef's Choice of decadent sauce

### **Assorted Dinner Rolls**

**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, fish and shrimp.