

marsha brown

New Orleans

New Hope Restaurant Week Menu

\$29.95 per 1

1st Course

AMUSE-BOUCHE TRIO

A broiled oyster, crawfish beignet and a lobster cappuccino

2nd Course

choice of

CAESAR SALAD

Romaine lettuce with Parmigiano-Reggiano cheese, toasted croutons, and Caesar dressing, anchovies are always available

CHURCH SALAD

Mixed California greens, grape tomatoes, julienne of carrot, toasted croutons, Kalamata olives and Bermuda onions. choice of dressing



Valid Sunday March 18 through Friday March 23. Cannot be combined with any other promotion or discount.

Does not include tax or gratuities.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For your convenience, a service charge of 18% gratuity will be added for parties of 8 or more.

3rd Course

choice of

EGGPLANT OPHELIA

Marsha's mother's favorite shrimp and crabmeat casserole with grilled eggplant, baked till golden brown, elegantly garnished with Creole butter sauce

JAMBALAYA

A mélange of crab meat, shrimp, duck & andouille sausage simmered for hours in a dark southern roux blended with peppers, onions & rice

SHRIMP N GRITS

Pan seared shrimp in our signature bbq butter atop romano grits and asparagus tips

CREOLE BRISKET

Garlic infused brisket slowly braised in tomato, red wine and herbs. Served with mashed potato

4th Course

CHOCOLATE CRÈME BRULEE



ottle

Riverhorse Special Ale \$4.95

Stoli Vodka pomegranate martini \$9

Stoli Vodka elderberry martini \$12