

JERRY'S 2008 MARDI GRAS MENU

Wednesday, January 30th thru Fat Tuesday, February 5th



MARDI GRAS APERTIFS

Ice Cold Abita Amber, Abita Turbo Dog \$4.50
Sazerac (rye whiskey, bitters, absinthe) \$8.50

SOUPS

Fish, Shrimp & Crab Roux Gumbo
Creole Tomato & Okra Soup (vegetarian)
Beer & Cheddar Soup (vegetarian)
Beer Flight: Kalamazoo Royal Amber \$3/5oz

OYSTERS \$12.75 Half Dz/\$22 Dozen

Fresh Shucked with Mignonette Sauce
Hillsborough (*mild, cucumber finish, Prince Edward Island, Nova Scotia*)
Cortez Island (*briny, full-flavored, British Columbia*)
Beer Flight: Out of Bounds Dry Stout \$3/5oz

APPETIZERS \$5.50

Voodoo Grilled Andouille Sausage Biscuits
Fried Green Tomatoes over Buttermilk Biscuit with Remoulade
Fried Fresh Oysters with Remoulade
Beer Flight: Dogfish 90 Double IPA \$3.50/5oz

MUFFULETTAS \$8.75/Half

Ham, Salami, Mortadella, Provolone, Olive Relish, White Vinaigrette
Beer Flight: Great Lakes Conway's Irish Ale \$3/5oz

PO BOYS or OPEN FACED PLATES

For Po Boys, say "Dressed": Lettuce, Tomato, Red Onion, Mayo, Louisiana Hot Sauce.

Po Boys are served on Italian rolls. Plates are entrée servings over garlic toast.

Fried Green Tomatoes \$9.75 / \$12.75 Plate
Fried Buttermilk Chicken \$9.75 / \$12.75 Plate
Beer Flight: Kalamazoo Royal Amber Ale \$3/5oz
Smothered Gravy Pork Chop \$10.75 / \$13.75 Plate
Baked Glazed Ham \$10.75 / \$13.75 Plate
Beer Flight: Great Lakes Conway's Irish Ale \$3/5oz
Firecracker Shrimp (spicy red citrus sauce) \$11.75 / \$14.75 Plate
New Orleans Barbecue Shrimp (butter garlic sauce) \$11.75 / \$14.75 Plate
Beer Flight: Dogfish Head 90 Double IPA \$3.50/5oz
New Orleans Pot Roast in "Dirty" Gravy \$10.75 / \$13.75 Plate
Beer Flight: Out of Bounds Dry Stout \$3/5oz
Fried Oysters, Shrimp, or Combo \$11.75 / \$14.75 Plate
Blackened Redfish \$11.75 / \$14.75 Plate
Beer Flight: Mad Hatter IPA \$3/5oz

Choice of 2 Sides: Slaw, Creole Potato Salad, Corn Maque Choux, Red Beans & Rice, Apple Sauce, Roast Garlic Mashed Potatoes/Smothered Gravy, Cajun Cornbread

DESSERTS

Creole Cheesecake with Raspberry Sauce and Whipped Cream \$5.50
Banana Rum Bread Pudding with Caramel Sauce and Vanilla Custard \$6.75
Louisiana Pecan Pie Bars with Chocolate Sauce and Whipped Cream \$6.25
Bananas Foster with Vanilla Custard \$6.75

DIGESTIF

Beer Flight: Goose Island Bourbon County Stout \$5/5oz