PRINCESS CRUISES

COVER CHARGE $29 PER PERSON
Dinner includes one main course. Please enjoy any additional mains for $10 each.

SMOTHERED GATOR RIBS
Barbequed, Over Seasoned Fries

MARDI GRAS PEEL-N-EAT SHRIMP PIQUANTE
Char Grilled, with Cayenne and Louisiana Hot Sauce

SAUSAGE GRILLADES
Scallion and Cheese Grits

OYSTERS, SIEUR DE BIENVILLE
Shrimp, Vermouth, Onion, Garlic and Bacon

N-AWLINS CRAWFISH, MUD BUG BISQUE
Aioli Mustard Croûtons

SOUTHERN GREENS SALAD
Field Greens Tossed with Dandelion, Alligator Pear, Tomato, Smoked Bacon, Chopped Egg in a Fire-Roasted Pepper Dressing

SEAFOOD GUMBO YA-YA
Shrimp, Crab, Scallops and Redfish
Stewed with Cajun Spices, Rice and Sweet Peppers

TOULOUSE CHICKEN AND CHORIZO JAMBALAYA
Creole Marinated Chicken, Smoked Sausage, Stewed Okra over Dirty Rice

FLAMBEAUX GRILLED JUMBO PRAWNS
BLACKENED CHICKEN BROCHETTE
STERLING SILVER BONE-IN NEW YORK STRIP*
Garlic Mustard, Grilled or Blackened

CORN MEAL FRIED CATFISH
CARPETBAGGER’S TRINITY SMOTHERED FILET OF BEEF*
Sterling Silver Porterhouse Steak*
Bourbon and Smoked Chili Marinade

RED PEPPER BUTTER BROILED LOBSTER 8 OZ.
Basket of Warm Johnny Cakes and Cheese Biscuits

Choose any of the Following to be Served with your Entrée:
Dirty Rice, Brabant Potatoes, Fried Green Tomatoes, Succotash or Maw-Maw’s Slaw

BUTTERMILK BREAD PUDDING, PISTACHIO CARAMEL SAUCE
SWEET POTATO PIE, GRAHAM CRACKER CRUST
FRIED YELLOW PEACH PIE, CRANBERRY RELISH
BANANA WHISKEY POUND CAKE, HONEY ORANGE GLAZE

MILK CHOCOLATE PEANUT BUTTER BAR WITH HONEY ROASTED PEANUTS
This dessert is a tribute to the love and marriage of peanut butter and chocolate. The base of this delicious dessert, developed by Chef Love, is a moist cake made from almond flour and brown butter topped with a silky, smooth peanut butter cream and topped with a layer of milk chocolate mousse.

This exquisite treat is from our Chocolate Journeys™ program, and was designed exclusively for Princess Cruises by master chocolatier and pastry chef Norman Love. It was prepared using premium chocolates from the Guittard® Chocolate Company. Guittard has been crafting artisanal, award-winning chocolate for over 145 years.

* Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Bayou Cafe/March/18