

## PLATED DINNER MENU OPTIONS

AVAILABLE FOR GROUPS OF 15 PEOPLE OR MORE AFTER 4PM DAILY.

ALL ENTRÉES INCLUDE FRENCH BREAD AND  
OUR FAMOUS BOURSIN BUTTER, SODA, COFFEE OR ICED TEA.

### BOURBON STREET MENU

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

#### PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE  
WITH SLICED MUSHROOMS

#### CHICKEN -N- GRITS

SOUTHERN FRIED BONELESS CHICKEN BREAST WITH  
OUR SWEET CORN GRITS AND COLLARD GREENS,  
FINISHED WITH A TASSO HAM CREAM SAUCE

#### JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN  
& SAUSAGE! ALSO AVAILABLE WITH PASTA

#### MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC  
FINISHED WITH FRESH ARUGULA SALAD AND NOLA RICE

### FRENCH QUARTER MENU

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

#### BOURBON STREET SALMON

HONEY BOURBON GLAZED WITH SMASHED  
POTATOES AND VEGETABLES

#### SHRIMP -N- GRITS

LOUISIANA STYLE WITH CAJUN RED EYE GRAVY,  
DICED BACON & CREAMY SWEET CORN GRITS

#### FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH  
FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE

#### CHICKEN BATON ROUGE

GRILLED AND TOPPED WITH GOAT CHEESE & SUN DRIED  
TOMATO BEURRE BLANC SAUCE. SERVED WITH  
SEASONAL VEGETABLES

### ROYALE MENU

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

#### CRAB CRUSTED RED FISH ROYALE

BLACKENED RED FISH TOPPED WITH CRAB MEAT SERVED WITH  
CORN MAQUE CHOUX, SMASHED POTATOES AND FINISHED  
WITH OUR LOUISIANA BEURRE BLANC

#### FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH  
FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE

#### SHRIMP & SCALLOP ORLEANS

LIGHTLY BLACKENED OVER A CRISPY GRIT CAKE WITH TASSO  
HAM CREAM SAUCE AND HARRY'S COLLARD GREENS

#### NEW ORLEANS RIBEYE

CAJUN SEASONED AND GRILLED, SERVED WITH  
A CREAMY HORSE RADISH SAUCE AND SMASHED POTATOES

### MENU ENHANCEMENTS

EACH COURSE AVAILABLE FOR AN ADDITIONAL CHARGE

SALAD OPTIONS - SELECT ONE

#### GARDEN SALAD

CHOOSE FROM ONE OF THE FOLLOWING HOUSE MADE  
DRESSINGS: HARRY'S ORIGINAL HOUSE VINAIGRETTE,  
BLEU CHEESE, RANCH, CREAMY SESAME SOY, HARRY'S REMOULADE,  
HONEY MUSTARD, BOURBON STREET RANCH, CHIPOTLE RANCH, CAESAR

#### CAESAR SALAD

HARRY'S VERSION OF THIS TIMELESS CLASSIC

DESSERT OPTIONS - SELECT ONE

#### KEY LIME PIE

COOL AND REFRESHING, HARRY'S PERSONAL RECIPE

#### BANANAS FOSTER

SLICED BANANAS SAUTÉED IN DARK RUM AND BANANA  
LIQUEUR, POURED OVER VANILLA ICE CREAM

### APPETIZER COURSE

A SELECTION OF THREE POPULAR APPETIZERS, SERVED FAMILY STYLE. AVAILABLE FOR AN ADDITIONAL CHARGE.

#### FRIED GREEN TOMATOES

CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI  
& CRUMBLLED FETA CHEESE

#### LOUISIANA FONDEAUX

A WARM SHRIMP AND CRAWFISH DIP WITH  
A SEASONED BLEND OF THREE CREAMY CHEESES

#### BOUDIN BALLS

A NEW ORLEANS TRADITION OF CAJUN SAUSAGE, RICE AND CREOLE SEASONINGS. DEEP FRIED AND  
SERVED WITH OUR HOUSE MADE REMOULADE