

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 - \$22.99

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 - \$24.99

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

BOURBON STREET SALMON

HONEY BOURBON GLAZED WITH SMASHED
POTATOES AND VEGETABLES

FRENCH MARKET PASTA

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

SHRIMP -N- GRITS

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

CHICKEN JOLIE BLONDE

SAUTÉED CHICKEN BREAST WITH PARMESAN BASIL CREAM SAUCE
SERVED WITH SMASHED POTATOES

ROYALE MENU - \$30.99

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

SHRIMP & SCALLOP ORLEANS

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

FRENCH MARKET PASTA

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

NEW ORLEANS RIBEYE

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

MENU ENHANCEMENTS - \$4.99

EACH COURSE AVAILABLE FOR AN ADDITIONAL CHARGE

SALAD OPTIONS - SELECT ONE FOR \$5.99

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, CAESAR

CAESAR SALAD

HARRY'S VERSION OF THIS TIMELESS CLASSIC

DESSERT OPTIONS - SELECT ONE FOR \$8.99

KEY LIME PIE

COOL AND REFRESHING, HARRY'S PERSONAL RECIPE

BANANA CRÈME BRÛLÉE

BANANA INFUSED VANILLA BEAN CUSTARD,
TOPPED WITH CARAMELIZED BANANA SLICES,
WHIPPED CREAM, AND PRALINE PECANS

APPETIZER COURSE - \$13.49

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