



PARTY MENU #4 (your title here)

\$36 per person

starters to share

n.o.la. 'frites'

crispy fried sweet and russet potatoes, okra and zucchini chips with spicy ketchup, housemade bbq sauce

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black & blue ahi tacos

mini cajun spiced, seared ahi tacos, jicama slaw, wasabi avocado crema, pickled ginger, serrano chili rings

*

bbq chicken quesadilla

barbecue chicken, manchego, cotijo, & oaxacan cheeses, salsa fresca, garlic crema

*

philly cheesesteak spring rolls

spiced steak, provolone, american cheese, sauteed onions, spicy ketchup, housemade bbq sauce

*

crab poppers

100% dungeness crab poppers, sauteed sweet summer corn, tomato horseradish sauce

kick-starters

choice of:

french quarter caesar

romaine, avocado, parmesan, cornbread croutons, garlic-anchovy vinaigrette

*

mr. t's warm napa cabbage salad

hickory smoked bacon, mushrooms, bleu cheese, warm red wine vinaigrette, cornbread croutons

*

chicken-andouille gumbo

slow roasted chicken and andouille sausage gumbo seasoned with ham hocks, holy trinity, okra, dark roux and white pearly rice

entrée-vo!

choice of:

big easy fried chicken

shallow fried buttermilk petaluma free-range chicken, hand-smashed scallion potatoes, pan-scraping gravy, buttered sweet corn, collard greens

*

spicy seafood jambalaya

cajun spices, roasted tomatoes, crushed garlic, holy trinity, andouille sausage, tasso ham, sweet gulf shrimp, ahi tuna, salmon, finished with a spicy piquant sauce

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mr. t's skirt steak

teriyaki marinated skirt steak, hand smashed scallion potatoes, creole-spiced blue lakes, buttered sweet corn, crispy fried onion strings

*

king creole salmon

pan seared creole-spiced king salmon, yukon gold potato-spinach hash, cherry tomato, argentinean chimichurri sauce

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firecracker cajun penne

penne pasta, roma tomatoes, spinach, sweet corn and sweet red onions with spicy chipotle-cream sauce, cotija cheese

saucy's sweets

beignets du monde

rustic doughnuts blasted with a new orleans sugar snowstorm, warm chocolate-caramel fudge sauce

our famous bread pudding

silky warm maple-brandy sauce and chilled crème anglaise