



## \$36 menu

### starters to share

n.o.la. 'frites'

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

\*

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, cotija, & oaxacan cheeses, salsa fresca, garlic crema

\*

Ooo-eee taquitos

Rolled crispy corn tortillas, stuffed with slow roasted pork, cotija and manchego cheeses, topped with homemade guac, salsa fresca, nola remoulade

\*

gater-den dumplings

alligator sausage, crawfish, and shrimp dumplings, matchstick veggies in a silkyshitake-ginger sauce

### kick-starters

choice of:

french quarter caesar

romaine, parmesan, cayenne pepper, 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-voo!

choice of:

big easy fried chicken

double dipped mary's chicken, hand-smashed scallion potatoes, pan-scraping gravy

\*

spicy seafood jambalaya

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

\*

mr. t's famous skirt steak

teriyaki marinated skirt steak, hand smashed scallion potatoes, chili glazed blue lakes, topped with crispy fried onion strings

\*

king creole salmon

blackened king salmon, served with a creole mustard spaetize

\*

firecracker cajun penne

penne pasta, roma tomatoes, spinach, sweet red onions, mushrooms 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