

DINNER MENU

Special Valentine

First Course(Choose One)

Fried Green Tomatoes- topped with a creole cream sauce and jumbo shrimp

Crawfish Cornbread- Spicy but sweet specialty cornbread stuffed with crawfish tails and topped with crawfish Etouffée

Crab cake- One jumbo lump crab cake served with remoulade sauce and topped with jumbo lump crab meat

Scallops- pan seared in a lemon garlic butter

Shrimp Cocktail- Jumbo shrimp served with our in house cocktail sauce

Second Course(Choose two)

All orders served with a side salad

Filet Mignon- Tender filet served with a Rosemary Peppercorn Merlot; Au gratin Potatoes or Garlic Mashed Potatoes and Asparagus

Dry Aged New Zealand Lamb Chops- With an herb rubbed marinade, seared to medium-rare served with a Pomegranate red wine sauce served with Garlic Mashed Potatoes and Asparagus

North-Atlantic Salmon- Blackened Salmon fillet topped with jumbo lump crab meat over sautéed spinach, garlic mashed potatoes and topped with a creole cream sauce

Seafood Platter- Catfish, shrimp, oysters, soft shell crab, and crawfish tails with steak fries and hush puppies.

Picatta- Linguine pasta tossed in a zesty lemon, garlic butter white wine sauce and capers served with chicken or shrimp

Snapper LaRouge- Pan seared red snapper with a shrimp pontchartrain sauce served over dirty rice

Add-Ons:

Lobster Tail - \$29.95

Jumbo Shrimp (4) - \$11.95

Jumbo Lump Crab Meat - \$12.95

DESSERT (Choose two)

Bourbon Street Bread Pudding- The Big Easy Bourbon bread pudding served with a decadent bourbon sauce

Chocolate Thunder Cake- Our rich, dark chocolate cake exploding with dark chocolate icing deep semi-sweet chocolate pieces, and dusted with Dutch cocoa provides the chocolate on chocolate experience

Homemade Peach Cobbler- Select peaches baked in a spiced mixture and topped with vanilla bean ice cream.

Taxes and Gratuity not included

Cassandra's
ON THE RIVER

TWO CAN
DINE
FOR \$44.95