

TOULOUSE'S MARDI GRAS

Breakfast

Belgian Benedict

\$15.95

crispy Belgian waffle topped with two poached eggs, asparagus, pork belly & hollandaise

Waffleggwich

\$15.95

2 scrambled eggs with strip bacon & cheddar jack cheese sandwiched in a crispy Belgian waffle

Blueberry Cheesecake Waffle

\$13.95

blueberry compote stuffed waffle topped with sweet cream cheese powdered sugar & whipped cream

Strawberry Cheesecake Waffle

\$13.95

fresh strawberry infused waffle topped with sweet cream cheese, berry coulis, powdered sugar & whipped cream

Feb 21-25 to 2:00pm

Laissez les bon temps rouler!!

TOULOULOU'S MARDI GRAS

Lunch

Elwood's Ham & Collards Chowder \$ 9.50

This unique dish blends the flavours of the south into one mouth watering chowder

Blackened Catfish Salad \$13.95

Fried catfish bites on a bed of mixed greens, cucumber, red onion & avocado with balsamic vinaigrette

Brisket & Belly Burger \$15.95

Ground brisket & pork belly burger with cheddar cheese bacon, pickles & Creolaise.

Let your mouth do the Happy Dance!

Creole Pastalaya \$16.95

A fusion favourite, pastalaya is Tooloulou's take on a Cajun jambalaya. Andouille sausage, chicken, shrimp and pasta in a piquante Creole sauce

Cajun Debris \$14.95

Slow roasted, shredded roast beef, pepper jack cheese & gravy on toasted garlic bread

Feb 21-25 11:30am - 5:00pm
Laissez les bon temps rouler!!

TOOLOULOU'S MARDI GRAS

Entree's

Lafayette Bacon Braised Rabbit

\$25.95

Braised rabbit smothered in a smokey mix of Cajun bacon and tomato Creole sauce served with dirty rice & seasonal vegetable

Pastalaya

\$24.95

A fusion favourite, pastalaya is Tooloulou's take on a Cajun jambalaya. Andouille sausage, chicken, shrimp and pasta in a piquante Creole sauce

Bayou Wild Boar

\$27.95

Grilled lean wild boar striploin with carmelized onion & fresh berry glaze served with Creole green beans & dirty rice

Scalibut

\$32.95

Baked halibut filet & seared scallops over cheesy garlic grits & Creole green beans drizzled with Bordelaise sauce

Feb 21-25 5:00pm to close
Laissez les bon temps rouler!!

TOULOUSE'S MARDI GRAS

Lagniappes

Elwood's Ham & Collards Chowder \$ 9.50

This unique dish blends the flavours of the south into one mouth watering chowder

Blackened Catfish Salad \$13.95

Fried catfish bites on a bed of mixed greens, cucumber, red onion & avocado with balsamic vinaigrette

Baton Rouge Tempura Shrimp \$11.95

Lightly battered shrimp with sesame seeds drizzled with Creolaise & honey hot chili sauce

Bacon Pepperjack Hushpuppies \$ 6.95

Cornbread hushpuppies infused with bacon & pepperjack cheese served with our tangy green tomato jam

Fresh Oyster Shooters \$ 3.00

Warning: eating raw oysters may cause illness to anyone with weakened immune systems

Feb 21-25 5:00pm to close
Laissez les bon temps rouler!!