

TOO LOU LOU'S

TASTE

FOR ADVENTURE



BREAKFAST 8AM-2PM

BBQ PULLED PORK PANCAKES

2 buttermilk pancakes layered with bbq pulled pork, topped with crispy pork belly & maple butter.

Served with Canadian maple syrup



MUFFALETTA EGGS BENEDICT

2 poached eggs on grilled French bread with melted provolone cheese, ham, prosciutto & olive tempanade topped with hollandaise sauce, paprika & green onions. Served with choice of skillet potatoes or fresh tomato slices.



\$24.00

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

LUNCH

11:30AM - 5:00PM

Spicy Fried Crawfish Tacos

3 tacos filled with deep fried, Cajun spiced crawfish tails, cilantro lime slaw, jalapenos, cheese & creamy avocado sauce
Add fresh avocado for \$3.50

SQUIMP PO'BOY

Calamari marries shrimp in our fried combo Po'Boy drizzled with creolaise, topped with avocado, lettuce & tomato slices.
Choice of sides



\$24.00

9:00AM EYE OPENERS

Mamou Mimosa 15.95
prosecco, orange liqueur & fresh orange juice

Truffle Nut 9.75
Bailey's, Frangelico, Amaretto, arabica coffee & whipped cream

Creamy Caramel Mocha 9.75
butterscotch schnapps, dark rum, caramel, arabica coffee, whipped cream



DINNER

LAGNIAPPES

a little something extra

PEPPER JELLY MEATBALLS

beef & pork meatballs smothered in house pepper jelly sauce \$14.95

OYSTER SHOOTER

fresh shucked oyster in shell topped with cucumber vinaigrette finished by our Louisiana vodka shooter \$14.95



DESSERT

SOUTHERN PECAN PIE

10.95
add French vanilla ice cream \$2.95

KEY LIME PIE

\$10.95



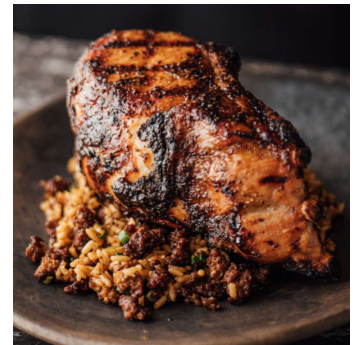
MAIN EVENT

COGNAC SHRIMP

jumbo shrimp in cognac sauce over grilled cheese grit cake served with Creole green beans \$34.00

CREOLE PORK CHOP

thick cut pork chop with Cajun cane syrup gastrique served with Dirty Rice & Creole green beans \$34.00



TOLOULOU'S

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3 COURSES \$46.00