



BREAKFAST / LUNCH

October 28 - November 13 2022

Breakfast Pancake Tacos (8am- 2pm)

3 pancake tacos with 3 different fillings:

- a. mixed berries, lemon curd, whipped cream & berry coulis
- b. caramelized peaches, crisp bacon, whipped cream & maple syrup
- c. fresh banana, Nutella, candied pecans, whipped cream & caramel

*** all sprinkled with powdered sugar

WaffleWich (8am- 2pm)

Belgian waffle stuffed with 2 fried eggs, bacon, avocado, cheddar cheese, fresh greens & pickled jalapenos served with skillet potatoes

Root Beer Glazed Pork Belly Tacos (11:30am-5pm)

3 wheat tortillas, Cajun pickled slaw, glazed pork belly, deep fried pickles, pickled jalapenos and green onion served with Cajun potato salad

Turducken Po'Boy (11:30am-5pm)

blackened chicken, pulled duck, turkey bacon, cornbread dressing crumble soaked with gravy on a toasted baguette with cranberry jalapeno sauce, cajun pickled slaw & tomato served with choice of fresh cut fries or caesar salad



\$22.00 *Taxes & Gratuities not included*



DINNER

Choose One Starter - One Main - One Dessert

Starters

New Orleans BBQ Oysters

baked oysters in Cajun Chili BBQ sauce served with lemon & pickled red onions



Oysters Mignonette

fresh raw oysters in classic mignonette served with horseradish, lemon, pickled jalapenos & hot sauce



Fried Artichokes

breaded, seasoned deep fried artichoke hearts served with creolaise for dipping



Mains



Venison Piquante

piquante sauce is traditionally a rich Creole sauce with tomatoes, onion, celery, bell peppers, cayenne & hot sauce for a touch of peppery flavour. Our venison version is served with steamed white rice & sweet cornbread

Soft Shell Crab & Crawfish Etouffee

battered deep fried soft shell crab smothered in our spicy crawfish etouffee served with white rice & sweet cornbread

Red Snapper en Papillote

red snapper filet baked in parchment paper with baby spinach, red onion, cherry tomatoes, zucchini, bell peppers, capers, lemon & herbs. Served with steamed white rice.

Desserts

Pecan Pralines

house made pralines are a tantalizing combination of brown sugar & pecans and a classic sweet southern treat

Black & Blue Berry Grunt

a delicious combination of blackberries & blueberries with dumplings on top served with whipped cream

ADD FRENCH VANILLA ICE CREAM \$2.95

Tooloulou's
TASTE
FOR ADVENTURE

\$45.00 *Taxes & Gratuities not included*