

TASTE FOR ADVENTURE



BANFF

BEVERAGES

Mamou Mimosa 15.95

prosecco, orange liqueur & freshly squeezed orange juice

Bourbon Street Belini 15.95

prosecco, peach schnapps, passion fruit juice, fresh squeeze orange juice & cassis

Truffle Nut 10.95

bailey's irish cream, frangelico, amaretto, arabica coffee & whipped cream

Creamy Caramel Mocha

10.95

butterscotch schnapps, dark rum, caramel syrup, arabica coffee, hot chocolate & whipped cream

Hurricane 14.95

white & dark rums, passion fruit and cassis juices

Creole Caesar 14.95

vodka, lime, worcestershire, horseradish, tabasco, clamato juice & cajun seasonings

BRUNCH

Served until 2pm



NASHVILLE HOT SOFT SHELL CRAB &

BELGIAN WAFFLE..... 26.95

crispy fried whole soft shell crab in buttery spicy Nashville hot sauce on a fresh Belgian waffle drizzled with hot honey

Add Canadian Maple Syrup 3.95

BISCUITS & GRAVY..... 19.95

homemade buttermilk biscuit topped with rich sausage gravy, served alongside crispy bacon or sausage links and two eggs your style

CANDIED YAM FRENCH TOAST..... 24.95

thick slices of french bread dipped in a candied yam custard, grilled to perfection, and topped with pecan praline sauce, powdered sugar, whipped cream, and candied pecans. Served with your choice of bacon or sausage

Add Canadian Maple Syrup 3.95



LUNCH

11:30am - 5:00pm

LOU'S SOUP & SALAD..... 19.95

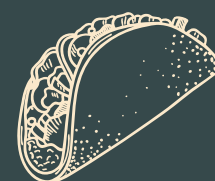
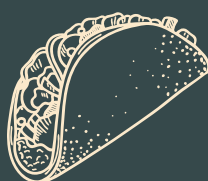
Jambalaya Soup loaded with andouille sausage, tender chicken, rice, and Cajun spices, simmered in a zesty tomato broth. with Caesar Salad & sweet cornbread

PULLED PORK TACOS..... 19.95

3 hand held tacos filled with seasoned pulled pork, house hot sauce, pickled jalopenos, red onion, fresh avocado, lettuce & lime crema served with Cajun slaw

SEAFOOD BOURBON SALAD..... 24.95

blackened shrimp, grilled baby scallops, mixed greens, berries, feta, red onion, toasted almonds & bourbon vinaigrette dressing



DESSERTS

Key Lime Pie 11.95

Pecan Pie 11.95

TASTE

FOR ADVENTURE

BANFF

3 Course Dinner
\$58

Choose Appetizer

Fried Pickles
Jambalaya Soup
Jalapeno Hushpuppies

Choose Entree

Fish Fry
Cajun Flank Steak

Choose Dessert

Pecan Pie
Key Lime Pie



DINNER



APPETIZERS

SOUTHERN FRIED PICKLES..... 12.95
battered in a seasoned buttermilk coating and fried to a satisfying crunch. Served with zesty ranch dip.

JALAPENO HUSH PUPPIES..... 12.95
lightly seasoned drizzled with hot honey and served with green tomato jam dip

JAMBALAYA SOUP..... 12.95
a bold and hearty twist on classic jambalaya, turned into a comforting, flavor-packed soup. It's loaded with andouille sausage, tender chicken, rice, and Cajun spices, simmered in a zesty tomato broth.

SEAFOOD BOURBON SALAD..... 24.95
blackened shrimp, grilled baby scallops, mixed greens, berries, feta, red onion, toasted almonds & bourbon vinaigrette dressing

Fresh Oyster Shots \$3.95



ENTREES

Served with sweet cornbread

CRAB STACK..... 58.00
Shrimp Crab Étouffée, Fried Eggplant, Crab Cake, whole fried Soft Shell Crab & Blackened Shrimp served with white rice

FISH FRY..... 46.00
Halibut with Cajun cream sauce, Louisiana fried Catfish Filet drizzled with fresh lime sauce & pickled red onions & Popcorn Shrimp served with Creole green beans & dirty rice

CAJUN FLANK STEAK..... 45.00
Seasoned, marinated & grilled in Cajun butter served with Creole green beans and dirty rice or cheesy garlic grits