Blackbirds’ Grille

Mardi Gras 2020

Friday, February 21st through Fat Tuesday, February 25th

Appetizer

**Alligator Sausage Bao.** Alligator and pork sausage in a steamed bun with Cajun remoulade and pickled onions 9

**Crawfish Etouffe.** A Creole classic served over steamed rice 10

**Andouille and Crab Cheese cake.** Savory and cheesy served warm 9

**Charbroiled Oysters.** 3 East Point Oysters in a garlic, parmesan, butter sauce. 9

Entrée

**Bacon Wrapped Chicken Breast** 23

Pickled brined chicken wrapped in bacon served with bourbon whipped sweet potatoes, braised collard greens, and red eye gravy

**Pecan Breaded Catfish** 22

Catfish filet brushed with Dijon mustard and breaded with brown sugar pecan panko served with braised collards and steamed rice

**Cajun Shrimp and Grits** 24

Jumbo Shrimp sautéed with the holy trinity, andouille sausage, and Cajun cream sauce served over cheddar cheese stone ground grits.

**Blackened Delmonico** 28

14 oz ribeye dusted in cajun seasoning grilled to temperature and served with roasted sweet pepper, charred corn, and crumbled blue cheese served with loaded mashed potatoes

Ask to see our drink specials for this evenings festivities!

Laissez bon temps rouler!

*These items are cooked to order... consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*