

MARDI GRAS

CREOLE CHOPPED SALAD

Blackened shrimp, crisp romaine, pickled red onion, smoked cheddar, and cornbread croutons, all tossed in house Cajun ranch. Bold, smoky, and just enough heat. \$16.99

CLASSIC JAMBALAYA

A hearty bayou favorite of sautéed shrimp, chicken, and Andouille sausage simmered with seasoned rice and the Creole trinity of peppers, onions, and celery. Served with warm hush puppies and Cajun remoulade. \$19.99

SHRIMP PO'BOY

A New Orleans' staple. Beer-battered shrimp tossed in a light buffalo dusting, tucked into a toasted hoagie roll and layered with shredded lettuce, sliced tomato, smoked provolone, and Cajun remoulade for a rich, savory kick. Served with sweet potato fries. \$17.99

BLACKENED SALMON WITH CRAWFISH CREAM

Cajun-spiced Atlantic salmon, blackened and seared, finished with a rich crawfish cream. Served with classic creole rice and sautéed green beans tossed in garlic butter. \$29.99



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