



6205 North Ninth Avenue

**(850) 484-6962**

Fax: 476-1385

Open: 11:00 am Monday thru Saturday

Closed Sunday

Visit Our Website: [www.jerryscajun.com](http://www.jerryscajun.com)

## Appetizers

**Jerry's Special Boudin** ..... \$7.99  
This dish you just have to try to believe! Boudin removed from the sausage casing and placed in a bowl, covered with a special sauce and mild chili. Topped with fresh cheddar cheese and baked. Served with Cajun bread. (Add Jalapeño peppers - \$.60)

**Crawfish Tails (fried or sauteed)** ..... \$8.99  
Peeled crawfish tails, slightly dusted in our own Cajun Dust and deep fried to a golden brown. Or sauteed in butter, herbs and our ZydeCajun seasoning. Served with Cajun bread. "Cot dog, dem tings are good yeah!"

**Boudin Balls (6 per order) Regular or Jalapeño** ..... \$6.59  
The same great boudin, formed into bite sized balls, lightly breaded and deep fried to a golden brown. Served with Cajun bread. A delicious starter!

**Cajun Catfish Bites** ..... \$6.59  
Farm raised catfish fillets, marinated, cut into bite sized nuggets and dusted with our own Cajun Dust then fried to a golden brown. Served with Cajun bread. Gotta love it!

**Louisiana Meat Pies - Choice of filling - Meat or Crawfish** ..... \$5.99  
Flavorful beef or crawfish fillings enfolded in savory pastry. Meat pies, a tradition on Christmas Eve, were brought to Louisiana by the Cajuns upon their exile from Nova Scotia in 1750. Boy dat's good!

**Boudin Link** ..... \$5.79  
A South Louisiana delight. Rice dressing made from fresh ground pork, aromatic vegetables (onions, green onions, celery and garlic) and Cajun spices, stuffed into a sausage casing. This 6oz. link is served piping hot with Cajun bread. From the famous LSU cheer: "Hot boudin, cold cough cough, come on Tigers, poosh, poosh, poosh!"

**Seafood Gumbo** ..... cup \$4.79 bowl \$7.99  
This is the real stuff, not an imitation. First we make a roux, then add shrimp, crab meat, oysters and aromatic vegetables to make the best gumbo around. You'll enjoy this Cajun staple. Served with Cajun bread. C'est bon!

**Fried Pickle Slices** ..... \$5.99  
Kosher Dill croos cut pickle slices, lightly coated with Jerry's own CajunDust fry seasoning, and fried to a golden brown.

## Sensational Salads

**Crawfish Salad (fried or sauteed)** ..... \$10.99  
Light but filling! We take garden fresh lettuce, tomato and cucumber and pile it high. Then we top it with plump crawfish, seasoned with Jerry's own ZydeCajun seasoning. Either way, fried of sauteed, a delicious combination. Served with your choice of salad dressing and Cajun bread. Boy dat's good!

**Shrimp Salad (fried or sauteed)** ..... \$10.99  
Large Gulf shrimp, cooked in a blend of Cajun seasonings and piled on top of crisp lettuce, tomato and cucumber. Served with your choice of salad dressing and Cajun bread. A truly delicious and filling salad - for sure!

**Chef's Salad** ..... \$9.79  
A large bowl of fresh lettuce, tomato and cucumber, topped with cheddar cheese, provolone cheese and diced ham. Served with your choice of salad dressing and Cajun bread. Basic dish, superb taste.

**Cajun Grilled Chicken Salad** ..... \$10.59  
Boneless chicken breast, lightly seasoned with Jerry's own ZydeCajun seasoning, and grilled to perfection over an open flame. Sliced and nestled among fresh lettuce, tomato and cucumber. Served with your choice of salad dressing and Cajun bread. Light, but satisfying.

**House Salad** ..... \$4.49  
Fresh crisp lettuce, tomato and cucumber served with your choice of salad dressing. (Add crawfish, sauteed or fried, for only \$2.25 extra.)

### Salad Dressings:

Honey Dijon (House), Ranch, Italian, Blue Cheese, Thousand Island, Oil and Vinegar, Fat Free Raspberry Vinaigrette and Fat Free Sun Dried Tomato

## Side Items

**Cajun New Potatoes** ..... \$3.59  
We take fresh new potatoes cut into quarters and boil them in a fantastic blend of Cajun seasonings, topped with butter and parsley. Spicy, not hot!

**Cajun Slaw** ..... \$3.49  
Fresh shredded cabbage and carrots combined with our own Cajun seasonings. This combination makes some of the most flavorful slaw you've ever enjoyed.

**ZydeCajun Fries** ..... \$3.59  
A must to accompany our delicious poboyos or seafood. We use the best potato cuts available, fry them in canola oil until golden brown and jazz them up with Jerry's own "ZydeCajun" seasoning.

**Brenda's Sweet Potato Fries** ..... \$3.99  
(Cajun seasoning or cinnamon sugar)  
Due to popular demand, we now serve sweet potato fries. Light, flavorful and delicious, these fries are just what the doctor ordered!

**Crawfish Etouffe** ..... \$5.59

**Chicken and Sausage Jambalaya** ..... \$3.49

**Red Beans and Rice with Sausage** ..... \$3.49

**Chicken Sauce Piquant** ..... \$3.99

**Cajun Bread** ..... \$1.49  
Our bread is brought in from Gambino's Bakery in New Orleans. Lightly buttered and sprinkled with our own ZydeCajun seasoning, then toasted for a truly delicious flavor. Great for sopping.

**Central Grocery Olive Salad** ..... \$1.79  
The original stuff. Put it on your salad. Put it on your burger. Datsa soma gooda stuffa!

**Zapps Potato Chips** ..... \$1.09  
Crunchy potato chips made in Louisiana and surely the best chips around. Regular or Cajun Crawtator.

**Jerry's Cajun O Rings** ..... \$3.79  
We make our onion rings from fresh yellow onions, never frozen. Sliced, drenched with our very own CajunDust, and fried to a golden brown.

# Cajun Favorites & Seafood Entrees

SEAFOOD PREPARED FRIED, SAUTEED, GRILLED OR BLACKENED.

**Seafood Platter -The House Specialty . . . . . \$19.99**

This sumptuous, South Louisiana style platter is loaded with all of the favorites: a cup of seafood gumbo and your choice of salad or Cajun slaw, plus perfectly seasoned golden fried shrimp, oysters, fresh fish fillet and crawfish tails. Served with Cajun new potatoes and Cajun bread. This one is "ga-ron-teed" to make you pass a good time yeah!

**New York Strip Steak - Not Just A Steak -**

**A Great Steak . . . . . \$21.00**

Buckhead Beef - USDA Prime, Certified Angus, 12-13oz. New York strip. Char-broiled or blackened. Cooked exactly as you request. Served with homemade onion rings, vegetable medley, Cajun bread and your choice of salad or Cajun slaw. (Allow extra cook time for medium to well done.) Aww Mann dats good yeah!

**Cajun Sampler Platter. . . . . \$18.99**

Can't make up your mind? Try this one! Includes a cup of our famous homemade seafood gumbo, red beans and rice with smoked sausage, chicken and sausage jambalaya, crawfish etouffe, chicken sauce piquant, Cajun bread, and choice of salad or Cajun slaw.

**New Orleans Style BBQ Shrimp. . . . . \$17.99**

Originated at Pascal's Manale, a popular New Orleans restaurant, our version is equally appealing (and a-peeling!) We simmer large shell-on gulf shrimp in a buttery, uniquely seasoned, made-from-scratch pepper and herb sauce. Served with Cajun corn on the cob and your choice of salad or Cajun slaw and fresh Gambino's french bread for sopping up the extra sauce. Talk about good! (Remember - you have to peel these, but it's worth it!)

**Soft Shell Crab Plate - (Seasonal) . . . . . one crab \$13.99  
two crabs \$18.99**

Beautiful soft shell crabs lightly battered and deep fried to perfection. Served with Cajun new potatoes, salad or Cajun slaw and Cajun bread. You'll be real glad you ate the whole thing! Available sauteed.

**Crawfish Etouffe (a too fay) . . . . . \$13.99**

This is definitely one of South Louisiana's favorite dishes. We use plump crawfish tail meat and aromatic vegetables simmered in a smooth, creamy sauce and seasoned with Cajun herbs and spices. Served over steamed rice with Cajun bread and your choice of salad or Cajun slaw. Just like you get on da bayou!

**Jerry's Pasta Entrees. . . . . \$15.99**

Your choice of Crawfish Fettuccine or Shrimp & Andouille Fettuccine. Cajun meets Italian. Crawfish or shrimp & andouille, sauteed in butter, garlic, green onions, Cajun seasonings, herbs and then blended together in a cream sauce with the fettuccine, provolone and Parmesan cheeses. Served with Cajun corn on the cob, Cajun bread, and choice of salad or Cajun slaw. Datsa gooda Cher!

## Kids' Meals.....\$3.99

(For Children 10 and Under - Drink Included)

**Chicken Dippin' Bites (Not Spicy)**

Chicken bites, lightly dusted with our CajunDust, and deep fried to a beautiful golden brown. Served with your choice of chips or fries, Cajun bread and ranch dressing for dippin. Yummy!

**Seafood Plate (Not Spicy)**

Choose one of our delicious seafood items: shrimp, fish fillet, crawfish or oysters. Prepared fried, grilled or sauteed. Served with your choice of chips or fries and Cajun bread.

**Grilled Cheese Sandwich**

Fresh American cheese grilled on white bread, served with choice of chips or fries and pickles.

**The Maggie (P.B.J.)**

Peanut butter and jelly on fresh, white bread, served with your choice of chips or fries and pickles.

**Seafood Double. . . . . \$17.99**

Choose two of these wonderful seafood items: fresh fish fillet, shrimp, oysters, crawfish or soft shell crab. (Sorry, limit one soft shell crab.) Served with Cajun new potatoes, salad or Cajun slaw and Cajun bread. Double your seafood pleasure!

**Ahi Tuna Steak . . . . . \$15.99**

An 8oz. fillet of ahi tuna prepared as you wish, grilled or blackened. Served with Cajun new potatoes, vegetable medley, Cajun bread, and your choice of salad or Cajun slaw. Wasabi sauce available upon request. "Tell em Jerry sent you!"

**Seafood Single. . . . . \$11.99**

Choose one of the following: fresh fish fillet, shrimp, oysters, or crawfish. Add Cajun new potatoes, Cajun bread and choice of salad or Cajun slaw and you've got a delicious Seafood Single. Yum!

**Cup and a Half. . . . . \$8.99**

Just right for smaller appetites! Your choice of a cup of delicious seafood gumbo, jambalaya, or red beans and rice, plus half of a poboy: fresh fish fillet, shrimp, oyster, crawfish or roast beef - (soft shell crab not included). House salad can be substituted for the cup if you wish. Yum, yum!

**Cajun Catfish . . . . . \$9.99**

Farm raised catfish, bathed in our own delicious marinade and seasoned with our ZydeCajun seasoning, and deep fried in peanut oil. Served with Cajun new potatoes, salad or Cajun slaw and Cajun bread. Simple, yet sumptuous!

**Red Beans and Rice with Smoked Sausage . . . . . \$8.99**

A South Louisiana tradition usually served on wash day - Monday. We serve them everyday. We use Camellia red kidney beans and aromatic vegetables, along with fresh smoked Louisiana sausage. Served over a bed of steamed rice with Cajun bread and your choice of salad or Cajun slaw.

**Chicken and Sausage Jambalaya . . . . . \$8.99**

Another South Louisiana favorite. Boneless chicken, Manda's smoked sausage and aromatic vegetables are cooked slowly together with rice and Cajun seasonings. This is a meal in itself. Served with Cajun bread and your choice of salad or Cajun slaw. Aaa Eee!

**Chicken Sauce Piquant . . . . . \$9.79**

Boneless chicken simmered in a tomato-based sauce with aromatic vegetables, mushrooms, and Cajun seasonings. This is also served over a bed of steamed rice with Cajun bread and your choice of salad or Cajun slaw. Ca c'est bon!

**Chicken Dippin' Strips for Adults . . . . . \$8.79**

Boneless chicken breasts cut into strips, then lightly dusted with our own CajunDust, and deep fried to a beautiful golden brown. Served with Cajun fries, your choice of salad or slaw, Cajun bread and ranch dressing for dippin'.

**The Thomas & Kate Hot Dog**

Thomas and Kate Owens love these Oscar Mayer all beef franks. Even Grandpa Howard and Grandma Ann think they're great, too! Served with chips or fries and your choice of condiments. Dem tings are good yeah!

**Lil' Cajun Burger and Fries (Not Spicy)**

Just what the doctor ordered! A grilled burger, hold the spices, served on a toasted bun with mayonnaise, lettuce and tomato. Served with your choice of fries or chips and pickles. Cheese available upon request.

**Ham & Cheese Sandwich**

Fresh, lean ham and American cheese served on white bread. Dressed with mayonnaise, lettuce and tomato. Served with your choice of chips or fries and pickles. (Available grilled upon request.)

# Muffulettas & Poboy's

(All Muffulettas and Poboy's served with Zydecajun Fries - for Sweet Potato Fries or Onion Rings add \$.60)

**Muffuletta** ..... **Half \$8.79**  
**Whole \$15.79**

Introduced in New Orleans by the Central Grocery. We use Gambino's nine inch Muffuletta bun and the Central Grocery's own, world famous olive salad. We then pile on fresh-sliced Genoa salami, mortadella, baked ham and provolone cheese. These wonderful ingredients make for the perfect sandwich. It may not be Cajun, but it is truly delicious and totally New Orleans.

**Vegetetta** -  
**The Meatless Version** ..... **Half \$6.99**  
**Whole \$11.99**

This is a vegetarian's delight! The same wonderful Gambino's Muffuletta bun loaded with the Central Grocery's olive salad and sliced tomato and topped with melted provolone cheese. This has proven to be a great discovery for those who have tried it - the perfect meatless sandwich!

**Gulfuletta** -  
**The Seafood Version** ..... **Half \$10.99**  
**Whole \$17.99**

We use Gambino's nine inch Muffuletta bun and the Central Grocery's olive salad. Stacked with a layer of fried shrimp, fish fillet and oysters - it's a seafood platter on a bun. Definitely a remarkable sandwich and another house favorite. Be careful - these are known to be addictive.

**Soft Shell Crab Poboy (Seasonal)** . . . . **One Crab \$10.99**  
**Two Crabs \$17.99**

Beautiful soft shell crabs, lightly breaded and fried to perfection in peanut oil. Nestled in crisp lettuce, fresh tomato and mayonnaise on that fabulous Gambino's french bread. As they say in South Louisiana, "It's so good it'll make ya wanna slap ya mamma."

**Shrimp Poboy** ..... **\$9.99**

Large Gulf shrimp, lightly battered and deep fried to a golden brown in peanut oil. Served on Gambino's french bread with mayonnaise, lettuce and tomato. A fantastic tasting poboy, beyond duplication.

**Crawfish Poboy - (Sautéed)** ..... **\$9.99**

This is our most popular poboy! We take crawfish tail meat and saute it in our own special blend of Cajun seasonings. Served on Gambino's french bread with mayonnaise, lettuce and tomato. You will truly enjoy this unique poboy, I "Ga-ron-tee"! (Also available fried.)

**Combo-Poboy** ..... **\$9.99**

Half shrimp and half oyster poboy. If you can't decide on one, get both. This is a big favorite among regulars. Dressed with mayonnaise, lettuce and tomato on Gambino's delicious poboy bread. This is the best of both worlds! (Please specify mixed or half & half.)

**Fish Fillet Poboy** ..... **\$9.99**

Marinated fish fillets, lightly breaded and deep fried to a crisp, golden brown in peanut oil. We use only fresh fish and serve it on Gambino's french bread along with mayonnaise, lettuce and tomato. If you like fish, you'll love this one! Your choice: farm raised catfish or fish of the day.

**Bayou Burger Poboy** ..... **\$8.79**

This is no ordinary hamburger! We enhance lean, ground beef with onions, bell peppers, green onions, garlic, and our very own ZydeCajun seasoning. Char-broiled and served on that wonderful Gambino's poboy bread. Cheese is optional, but the great taste is mandatory! (Add cheese - \$.60)

**Oyster Poboy** ..... **\$9.99**

Fresh, plump Gulf oysters, lightly battered and deep fried to a crisp, golden brown. Served on Gambino's french bread with mayonnaise, lettuce and tomato. Tartar sauce available upon request. This is another one-of-a-kind poboy and is one of our most popular items.

**Grilled Chicken Poboy** ..... **\$8.79**

Marinated boneless chicken breast, seasoned with our own ZydeCajun seasoning and grilled to zesty perfection. Served with mayonnaise, lettuce, tomato and pickle. Delicious from the first to the last bite.

**Cajun Roast Beef Poboy** ..... **\$8.79**

We use Manda's Cajun roast beef, sliced thin and simmered slowly in our own, made-from-scratch gravy. We place it on Gambino's poboy bread with the gravy still on the roast beef. Add mayonnaise, lettuce and tomato and you have one of the finest poboy's east of New Orleans. It's as good as it is messy!

**Boudin Poboy** ..... **\$8.79**

We take Manda's Louisiana boudin sausage, remove it from the casing and place it on Gambino's poboy bread, with mayonnaise, lettuce and tomato. "Man, oh man dis is good cher!"

**Smoked Sausage Poboy** ..... **\$8.79**

Louisiana's own Manda's smoked sausage, sliced in half, grilled and served on Gambino's poboy bread with mayonnaise, lettuce and tomato. Your choice of regular, hot, or andouille sausage.

**Ham and Cheese Poboy** ..... **\$8.79**

Fresh, lean ham piled high on Gambino's poboy bread and topped with sliced American or provolone cheese. Dressed with mayonnaise, lettuce and tomato.

**JSB Poboy (Jerry's Special Boudin)** ..... **\$8.79**

After many requests, we've now put this wonderful appetizer on a poboy. Sounds crazy? It's as good as it is crazy! "I Ga-ron-tee"! And if you really want to go for it - add jalapeños for \$.60. Life is good!

**Poboy's also available on wheat bread**

# Louisiana Desserts

<b>Homemade Bread Pudding with Rum Sauce</b> .....	<b>\$4.99</b>
Our famous, homemade bread pudding is made fresh several times daily with Gambino's french bread and drenched with Jerry's own special rum sauce. Served hot. A great way to top off a wonderful meal!	
<b>Bread Pudding A La Mode</b> .....	<b>\$6.99</b>
Our Bread Pudding is good, but wait 'til you try our Bread Pudding A La Mode. We crown our delicious bread pudding with a scoop of Blue Bell Homemade Vanilla ice cream and then drench it with our mouth watering rum sauce. "It doesn't get any better than this!"	
<b>Bourbon Street Pecan Pie</b> .....	<b>\$5.99</b>
A unique and delicious pecan pie, filled with a creamy rich, bourbon flavored filling, topped with whole pecans. Great with a cup of one of our soothing flavored coffees.	
<b>Praline Turtle Cheesecake</b> .....	<b>\$6.99</b>
Our wonderful Cheesecake sits atop a unique cookie crust that's loaded with pecans, caramel, and chocolate chips. Topped with a smooth chocolate icing and wrapped in pecans. Need I say more.	
<b>Ice Cream</b> .....	<b>\$2.99</b>
A bowl of delicious Blue Bell Homemade Vanilla ice cream. When it comes to ice cream, this is as good as it gets yeah Cher!	
<b>St. Thomas Gourmet Key Lime Pie</b> .....	<b>\$4.99</b>
Light, but flavorful, locally baked key lime pie. Yummy!	
<b>Belgian Chocolate Cheesecake - From The Cheesecake Factory</b> .....	<b>\$6.99</b>

## Beverages

<b>Fountain Drinks from Coca Cola</b> .....	<b>\$2.29</b>	<b>Jerry's Premium Spring Water</b> .....	<b>\$1.59</b>
Coke, Diet Coke, Sprite, Dr. Pepper, and Minute Maid		(16.9-oz. bottle)	
Lemonade, Barq's Root Beer		<b>Community "Golden Cup Award" Coffee</b> .....	<b>\$ 1.89</b>
<b>Iced Tea / Hot Tea</b> .....	<b>\$2.19</b>	Community Coffee imports and roasts the finest coffees available. Choose from four delicious flavors: French Vanilla, Hazelnut, Pecan Praline, Dutch Chocolate Almondine. Ask your server for the featured coffee of the day.	
<b>Abita Root Beer (12 oz. bottle)</b> .....	<b>\$1.69</b>		
Caffeine Free			

## Native Louisiana Beers

<b>Abita "Amber" (Abita Springs)</b> .....	<b>\$3.49</b>
<b>Abita "Andygator"</b> .....	<b>\$3.29</b>
A unique high gravity bear made with 2-Row pale malt German lager yeast, and liberty hops.	
<b>Abita "Golden" (Abita Springs)</b> .....	<b>\$3.49</b>
<b>Abita "Turbo Dog" (Abita Springs)</b> .....	<b>\$3.49</b>
<b>Abita "Purple Haze" (Abita Springs)</b> .....	<b>\$3.49</b>
<b>Abita "Mardi Gras Bock"</b> .....	<b>\$3.19</b>

## Ice Cold Long Neck Beers

<b>Corona (Mexico)</b> .....	<b>\$3.29</b>
<b>Bud</b> .....	<b>\$2.99</b>
<b>Bud Light</b> .....	<b>\$2.99</b>
<b>Budweiser "Select"</b> .....	<b>\$2.49</b>
<b>Coors Light</b> .....	<b>\$2.99</b>
<b>Landshark Lager</b> .....	<b>\$2.99</b>
Grab a refreshing, thirst quenching island lager and let the "FIN BEGIN"!	
<b>Michelob Light</b> .....	<b>\$2.99</b>
<b>Miller Lite</b> .....	<b>\$2.99</b>
<b>Miller Genuine Draft (MGD)</b> .....	<b>\$2.99</b>
<b>O'Douls (Non-alcoholic)</b> .....	<b>\$2.49</b>
<b>Yuengling</b> .....	<b>\$2.99</b>

## Ice Cold Beer On Tap

<b>Abita "Select"</b> - (ask server for details) .....	<b>\$4.99</b>
An exclusive premium draft product line from Abita featuring a new style every few months.	
<b>Michelob Amber Bock</b> .....	<b>\$2.79</b>
<b>Abita Seasonal Beers</b> - (ask server for details) .....	<b>\$3.49</b>
Bock, Wheat, Red Ale, Fall Fest, and Christmas Ale.	
Ask your server for the current beer on tap.	
<b>Abita Light - 16 oz.</b> .....	<b>\$3.49</b>
At last Light beer with taste!	
<b>Bud Light</b> .....	<b>\$2.79</b>
<b>Widmer "Hefeweizen" Pale Wheat ale</b> .....	<b>\$3.49</b>
<b>Michelob Ultra</b> .....	<b>\$2.79</b>
<b>Hoegaarden</b> .....	<b>\$2.79</b>
<b>Bass Ale</b> .....	<b>\$3.29</b>

## Sparkling Wines

	<u>Glass</u>	<u>Bottle</u>
<b>Lunetta, Prosecco</b> .....		<b>\$18.00</b>

## Blush Wines

	<u>Glass</u>	<u>Bottle</u>
<b>Menage A Trois, Rosé</b> .....	<b>\$6.25</b>	<b>\$24.00</b>
<b>Montevina, White Zinfandel</b> .....	<b>\$4.50</b>	<b>\$17.00</b>

## White Wines

	<u>Glass</u>	<u>Bottle</u>
<b>Chateau St. Jean, Chardonnay</b> .....	<b>\$6.50</b>	<b>\$25.00</b>
<b>True Earth Organic, Chardonnay</b> .....	<b>\$6.25</b>	<b>\$18.00</b>
<b>B&amp;G Bistro, Chardonnay</b> .....	<b>\$6.25</b>	<b>\$31.00</b>
<b>Cavit, Pinot Grigio</b> .....	<b>\$4.25</b>	<b>\$16.00</b>
<b>BV Coastal, Riesling</b> .....	<b>\$4.00</b>	<b>\$15.00</b>
<b>Casa Lapastolle, Sauvignon Blanc</b> .....	<b>\$5.75</b>	<b>\$22.00</b>
<b>Alice White, Lexia</b> .....	<b>\$5.25</b>	<b>\$20.00</b>

## Red Wines

	<u>Glass</u>	<u>Bottle</u>
<b>Sterling Vintners, Cabernet Sauvignon</b> ..	<b>\$6.25</b>	<b>\$24.00</b>
<b>Clos Du Bois, Pinot Noir</b> .....	<b>\$6.75</b>	<b>\$26.00</b>
<b>True Earth, Organic Red</b> .....	<b>\$6.25</b>	<b>\$24.00</b>
<b>Wolf Bless, Shiraz</b> .....	<b>\$5.50</b>	<b>\$21.00</b>
<b>Beringer Third Century, Merlot</b> .....	<b>\$6.50</b>	<b>\$25.00</b>
<b>Yellowtail, Shiraz</b> .....	<b>\$4.00</b>	<b>\$15.00</b>

## House Wines

	<u>Glass</u>	<u>Bottle</u>
<b>Sycamore Lane</b> .....	<b>\$3.75</b>	
Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon		

## Premium & Louisiana Wines Available by the Glass and Bottle

*Prices subject to change without notice.*