



Arrowhead

RESTAURANT & BAR

Mardi Gras Celebration

February 15-21, 2012

Featuring Chef Alan's legendary Mardi Gras Menu and New Orleans style drink specials.

Small Plates

Gumbo

5 Cup 7 Bowl
Chicken, crawfish and andouille

Oysters 12

Six oysters on the half shell, cocktail and mignonette sauces

Entrées

Shrimp and Grits 18

Gulf shrimp, bacon, mushrooms, Cajun white wine sauce, cheese grits

Andouille Crusted Redfish 21

Louisiana red fish, corn maque choux, shoe string potatoes, bayou meunière sauce

Panéed Pork Medallion 18

Breaded and sautéed pork tenderloin, Creole mustard sauce,
Tasso green beans, scallion-sour cream mashed potatoes

Drink Specials

Hurricanes 6

Abita Root Beer Floats 4

Bottles of Abita Mardi Gras Bock or Abita Purple Haze 4

Pints (draft) Abita Jockamo IPA 4

Reservations 630.510.5070

