

GLADSTONE TAVERN



MARDI GRAS WEEK

FEBRUARY 15TH - 21ST, 2010

FROM OUR BAR:

LOUISIANA HURRICANE

Gosling's dark rum, Bacardi light rum, passion fruit juice, lime 9

BOURBON STREET JULEP Wild Turkey, muddled mint, sugar 9

ABSINTHE FRAPPE Absinthe, Curacao, fresh orange and lemon juice . . . 9

STARTERS:

NEW ORLEANS GUMBO

Chicken, andouille sausage, okra, peppers, green onion, brown rice 7

MUFFALETTA SALAD dried salami, tasso ham, peppers, olives, romaine, red wine vinegar, olive oil 9

CRAWFISH ETOUFFEE

Green pepper, celery, leek, dark gravy over grits 10

OYSTERS "ROCKEFELLER" (five)

Baked blue point oysters, spinach, bacon, Pernod cream 14

ENTREES:

CLASSIC JAMBALAYA

Shrimp, chicken, andouille, peppers, celery, onion, rice 20

CREOLE GRILLED PORK CHOPS

Bourbon gravy, collard greens, red beans and rice 22

GRILLED POMPANO "PONTCHARTRAIN"

Lump crab meat, sauce meuniere, haricot verts, corn pancakes 24

DESSERTS:

NEW ORLEANS PECAN PIE

Southern Comfort ice cream 7

DOUBLE CHOCOLATE RUM CREPES Fresh raspberry coulis . . . 7

BANANA BEIGNETS

"Foster" sauce, Wild Turkey chantilly 6.5