



Mardi Gras 2017

Russo's Restaurant & Bacchus Lounge

Tuesday, February 28, 11am - ??

Appetizers

***Half Dozen Louisiana Oysters Raw on the ½ Shell \$15**

Oysters Voodoo Mojo: 3 Oysters with Shrimp, Crawfish Tails, Tasso, & Chihuahua Cheese \$12

Gumbo Ya-Ya with Chicken & Andouille \$7

Blackened Alligator Bites with Red Remoulade \$7

Firecracker Shrimp with Ancho Barbecue & Horseradish Sauces \$13

Crawfish Monica: Fusilli Pasta, Green Onion, Crawfish Tails and Creole Crawfish Sauce \$13

Southern-Fried Green Tomatoes topped with Red & White Remoulade \$8

New Orleans BBQ Shrimp with Toasted French Bread \$13

Cajun Beef Debris Fries: French Fries Topped with White Cheddar, Beef Short Rib Gravy, Creamy Horseradish Sauce and Green Onions \$9

Noshes

Creole Fried Chicken Served with Collard Greens and Cajun Red Beans & Rice \$13

Cajun Jambalaya with Chicken, Andouille and Smoked Pork \$10

Chicken Étouffée with Steamed Rice \$12

Shrimp Étouffée with Steamed Rice \$12

Pizzas \$16

Smokey Treat: Chicken Andouille, Bacon, Red Onion, Red & Green Pepper, Ancho BBQ Sauce, & Chihuahua Cheese

Uptown Meatdown: Meatball, Sausage, Pepperoni, Bacon, Ham, Red Sauce, Mozzarella & Romano Cheese

Honey Island Swamp: Rustic Mushrooms, Creole-Fredo Sauce, Artichokes, Roasted Tomatoes & Seasoned Arugula

Po-Boy & Sandwiches \$12

Grilled Chicken~Fried Redfish~Fried Shrimp (Po-Boy)

~**Cochon de Lait** (Roasted Pork) on a brioche roll with Slaw

Blackened Louisiana Redfish on a Brioche Roll with Lettuce, Pickle, Tomato and Chipotle Tartar

Dessert

Café Du Monde Style Beignets \$6