Top of the Hill Restaurant - Tues<mark>day, April 12th, 20</mark>22

Taking reservations between 11:00am - 12:15pm

Mardi Gras Celebration

By Student Chef Jameelah Love



Fried Frog Legs \$4.00

Soup from the Bayou

Creole Chicken and Sausage Gumbo
Cup \$2.50 Bowl \$3.00

Jazzy Salad

Cajun Avocado Chicken Salad Side Salad \$3.00 Entrée Sized (served with bread) \$5.50

*Fresh House Salad \$2.50

House salad dressing choices are Lemon Vinaigrette, French or
Green Goddess

Entrees Fit For the King of the Parade

Cajun Duck with Bourbon Pecan Sauce \$11.50 Crawfish Etouffee \$10.50

Entrees include Red Beans & Rice, Cajun Corn, New Orleans
French Bread and your choice of Soup or a House Salad (upgrade charge of .\$50 for specialty salad)

NOLA Style Sandwich of the Day

Shrimp Po'Boy with Remoulade Sauce served with Fries \$7.50

Desserts with an Epiphany

*Mardi Gras King Cake \$3.50 *Beignets \$3.50

Celebrate with a Beverage

Specialty Sodas \$1.75
Coffee, Iced Tea, Hot Tea, Milk and Soda \$1.00
Specialty or Organic Coffee \$1.50

*Denotes Lacto Ovo-Vegetarian Items