

Welcome Ellenbecker Investments

Starters

(Choose One)

Fresh Garden Salad

Mixed greens, tomatoes, red peppers, cucumbers and sunflower seeds tossed with your choice of dressing
Cajun Ranch, Garlic Pecan, Caesar, French, Balsamic Vinaigrette, Bleu Cheese, Fat Free Sun-dried Tomato & Basil vinaigrette, lemon herb vinaigrette, red wine vinegar & oil or Italian

Gumbo "Ya Ya"

We don't know what "ya ya" means, but this is one of the best gumbos around! Made with chicken, sausage, ham and okra in a rich broth with rice.

Soup of the Day

Ask your server for details on today's homemade selection.

Entrees

(Choose One)

Rainforest Seared Tilapia

Pan seared with artichokes, portabella mushrooms, sweet bell peppers and pistachios sautéed in browned butter.
Served with angel hair pasta and our carrots

Blackened Catfish

A masterpiece of flavors. Served on mango sauce and topped with Door County cherry chutney and spiced pecans. Complemented with white rice and our carrots

Big Mamou

A heaping portion of fettuccine in Cajun red gravy and mixed with a sauté of chicken breast, peppers, onions and spicy chicken Andouille sausage

Stuffed Eggplant

An eggplant half is breaded, deep fried and filled with a vegetable medley. Finished with Cajun red gravy and served with our house rice and carrots

Bourbon Chicken

Seared chicken breast over maple roasted sweet potato and corn hash. Topped with our zesty bourbon sauce over white rice

Jambalaya

This is what Louisiana cooking is all about! A seasoned mixture of Andouille sausage, smoked ham, chicken, shrimp, crawfish, peppers and onions in a tomato based stew. Served over white rice

The Half Twin

Tender and juicy 6oz filet, blackened and smothered with Crawdaddy's homemade hollandaise sauce then topped with a shrimp from the Bayou. Served with angel hair pasta and Crawdaddy's famous carrots