

Mississippi Belle Dinner Menu

Appetizers

Pecan crusted shrimp <i>w/a maple lime jerk glaze</i>	\$10
Brie quesidillas	\$ 9
Calamari	\$10
Bruschetta	\$ 8

Signature Dishes

Chicken Mascarpone	\$21
<i>- smothered in applewood smoked cheddar over a Captain Morgan mascarpone cream sauce topped with a chipotle apple cider reduction</i>	
Duck breast w/blackberry vinaigrette	\$23
Prawns in green curry	\$22
Chili black angus brisket	\$18
<i>- braised in our three chile pepper Southwestern sauce</i>	
Vegan Dish of the Day	Ask your server

Steaks

Filet Mignon (8 oz)	\$32
Porterhouse (16 oz)	\$34
New York (12 oz)	\$25
Surf & Turf	Market Price

Pastas

Chicken Alfredo	\$17
Linguine Carbonara	\$17
<i>- prosciutto, ham & bacon in a hearty cream sauce</i>	
Shrimp Puttanesca	\$19
<i>- fire roasted tomatoes, lemon zest, capers, kalamata olives & chile flakes over linguine</i>	
Seafood Fettucini	\$19
<i>- shrimp, bay scallops, crab and calamari w/a pink cream sauce</i>	
Shrimp Koppola	\$21
<i>- spicy pink vodka sauce with prosciutto & shallots</i>	
Gnocchi Gorgonzola	\$18
<i>- with ham & asparagus tips in a gorgonzola cream sauce</i>	
Lobster Ravioli <i>- in a shrimp cream sauce</i>	\$21

Fish

Walnut Crusted Walleye <i>w/romesco sauce</i>	\$21
<i>- a traditional blended Spanish sauce with fire roasted red bell peppers, almonds, ancho chile, garlic & olive oil</i>	
Salmon w/fire roasted tomatoes	\$21
<i>- rosemary, fresh garlic & white wine</i>	
Seared Ahi tuna on a bed of spring greens	\$19
<i>- with honey citrus cilantro vinaigrette</i>	

Flatbreads

California Style	\$17
<i>-gorgonzola, fig jam, prosciutto, & caramelized onions</i>	
Spinach w/chicken & red onion	\$17