

## Fire & Ice - \$30 / person

February 13, 2016

### Menu

#### Armadillo Eggs

Bacon wrapped chicken tenders stuffed with sliced jalapenos and pepper-jack cheese. Served with ranch.

#### Seafood Gumbo

A blend of shrimp, crawfish, andouille sausage and veggies in a seasoned roux based broth with rice.

#### Blackened Chicken Breast

served with rice.

#### Crawfish Etoufee

Crawfish tails sautéed with garlic, celery, onions and Cajun spices, then simmered in a spicy and buttery mahogany roux sauce.

#### Bananas Foster

Bananas sautéed in butter, brown sugar & cinnamon, flamed with dark rum and served over a generous scoop of vanilla ice cream.

Iced Tea & Water available as drinks.

### Side Dishes

#### Red Beans & Rice

Simmered red beans in a special blend of herbs and spices, ladled over rice

#### Maque Choux

Whole kernel corn sautéed with onion and peppers in cream.

### Drinks

Iced Tea

Water

Tasting (\$10 - purchase separately  
/ starts at 7pm)

Samples of Balcones Distillery spirits and  
Real Ale Brewing Co. craft beers.