

THE SIERRA GRILLE ABITA BREWING COMPANY

February 10, 2008

SOUP

served with Abita Bock

~ Shellfish File Gumbo ~

Hearty stew with Abita Bock, okra, lobster, shrimp, peppers and saffras.

APPETIZER

served with Abita Purple Haze

~ Mini Muffaletta ~

French bread sandwich with salami, smoked ham, provolone, arugula, and raspberry ale olive salad.

INTERMEZZO

served with Abita Restoration

~ Crawfish and Grits ~

Ale-steamed crawfish tails with creamy herbed hominy grits.

ENTRÉE OPTIONS

served with Abita Red Ale

~ Lobster & Shrimp Etouffee ~

Shrimp and lobster meat simmered with vegetables in a rich ale gravy, with a puff pastry crescent.

~ Cajun Beef Roulade ~

Tender flank steak stuffed with garlic, smoked onions, Cheddar and cornbread, rubbed with Cajun spices and ale-roasted, with a spicy cayenne ale sauce.

~ Andouille Stuffed Chicken ~

Chicken breast baked with Andouille sausage and smoked Cheddar cheese, with ale apple cider blush.

~ Jambalaya with Blackened Gator ~

Sausage, chicken, vegetables and rice simmered in a spicy tomato ale sauce, topped with pan-blackened alligator prime fillet.

Entrees served with dirty rice & red beans and Creole ratatouille.

DESSERT

served with Abita Turbo Dog

~ Pecan Pie ~

Individual pecan pie made with Turbo Dog, with Madagascar vanilla gelati and Turbo Dog whipped cream.