

*Jackson's*  
· STEAKHOUSE ·

# LAISSEZ LES BONS TEMPS ROULER!



A Taste of New Orleans featuring  
Chef Leon Galatoire of New Orleans

## French Garlic Soup

This velvety smooth soup is prepared with puréed French bread, roasted garlic and caramelized onions, finished with cream, and then mellowed by slow cooking

## Godchaux Salad

Named after longtime New Orleans merchant Leon Godchaux, this is a tangy combination of Louisiana crabmeat, plump Gulf shrimp and romaine lettuce in a smooth, mustard-based vinaigrette

## Eggs Florentine

Two poached eggs over a bed of creamed spinach topped with a creamy Mornay sauce; then baked au gratin in a casserole and accompanied by andouille sausage and Brabant potatoes

## Praline Bananas Foster Bread Pudding

You will find bread pudding on every New Orleans table with many variations; ours incorporates the sweet brown sugar flavor of pralines with a savory banana sauce topping with French vanilla ice cream

