



4 Course Seated Dinner Menu

\$52.00 per person

Inclusive of tax and service charge

Freshly Baked Bread and Butter
Ice Tea & Coffee Included

1st Course

Pick 1

Shrimp & Roasted Corn Bisque, Turtle Soup, Chicken & Andouille Gumbo, Broccoli & Cheddar Soup,
Loaded Baked Potato Soup,
Seafood Gumbo \$2.00 per person increase

2nd Course

Pick 1

Caesar Salad- crispy romaine, house made croutons, parmesan cheese, and our creamy Caesar Dressing
Hot Spinach Salad- fresh spinach, mushrooms, pecans hot bacon dressing
English Turn House Salad- fresh greens, croutons, cucumber, red onion and tomatoes with Cajun ranch

3rd Course

Pick 2

Shrimp Scampi- Gulf shrimp sautéed in a lemon garlic sauce tossed with angel hair pasta
Herb Crusted Pork Loin- Creamy mashed potatoes, roasted seasonal veggies
Lemon Pepper Seared Salmon- with garlic roasted potatoes and fresh sautéed spinach
Roasted Chicken- Pan roasted chicken served with red-hot potatoes and steamed veggies
Stuffed Shrimp- with arugula creamed pasta and seasonal veggies
Paneeed Chicken Alfredo breaded and sautéed served over linguini pasta and Alfredo sauce
Cajun Stuffed Steak flank steak stuffed with Cajun sausage with mashed potatoes and veggies

The following will have a \$4.00 per person increase

Petite Filet- 8oz center cut served with roasted red potatoes and asparagus
Grilled Double Cut Pork Chop- 14oz brined and seasoned with mashed potatoes and veggies
NY Strip Steak- served with roasted red potatoes and roasted veggies
Roasted Duck- crispy with sweet corn grits and smothered greens, orange reduction sauce
Fresh Gulf Fish- blackened, sautéed, grilled with garlic mashed potatoes and veggies

4th Course

Pick 1

Lemon Ice Box Pie
White Chocolate or Praline Bread Pudding
NY Style Cheesecake with Strawberry, Caramel, or Chocolate Topping
Carrot Cake
Pecan Pie
Crème Brûlée



3 Course Seated Dinner Menu

\$39.00 per person

Inclusive of tax and service charge

Freshly Baked Bread and Butter
Ice Tea & Coffee Included

1st Course

Pick 1

Caesar Salad- crispy romaine, house made croutons, parmesan cheese, and our creamy Caesar Dressing
Hot Spinach Salad- fresh spinach, mushrooms, pecans hot bacon dressing
English Turn House Salad- fresh greens, croutons, cucumber, red onion and tomatoes with Cajun ranch

2nd Course

Pick 2

Herb Crusted Pork Loin- Creamy mashed potatoes, roasted seasonal veggies
Roasted Chicken- Pan roasted chicken served with red-hot potatoes and steamed veggies
Paneeed Chicken Alfredo breaded and sautéed served over linguini pasta and Alfredo sauce
Stuffed Shrimp- with arugula creamed pasta and seasonal veggies
Shrimp Scampi- Gulf shrimp sautéed in a lemon garlic sauce tossed with angel hair pasta
Jambalaya Pasta- shrimp, chicken, peppers and onion with red sauce tossed in penne pasta

The following will have a \$5.00 per person increase

Petite Filet- 8oz center cut served with roasted red potatoes and asparagus
Grilled Double Cut Pork Chop- 14oz brined and seasoned with mashed potatoes and veggies
NY Strip Steak- served with roasted red potatoes and roasted veggies
Roasted Duck- crispy with sweet corn grits and smothered greens, orange reduction sauce
Fresh Gulf Fish- blackened, sautéed, grilled with garlic mashed potatoes and veggies

3rd Course

Pick 1

Lemon Ice Box Pie
White Chocolate or Praline Bread Pudding
NY Style Cheesecake with Strawberry, Caramel, or Chocolate Topping
Carrot Cake
Pecan Pie
Crème Brûlée

For more info or to schedule a tour, please contact
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