

NEW ORLEANS STYLE JAZZ BRUNCH

| SALMON GRAVLAX BENEDICT House Cured Salmon, served over Sauteed Spinach and English Muffin | \$29 | CLASSIC EGGS BENEDICT Canadian Bacon and Poached Eggs served on a English Muffin with Hollandaise Sauce | \$28 |
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| FRENCH TOAST SUPREME Brioche Bread Stuffed with Ricotta Cheese, Served with Maple Syrup and Berries | \$25 | CAJUN SEAFOOD GUMBO Shellfish, Catfish, Andouille Sausage Cooked in a Zesty Gumbo with Herb Rice | \$44 |
| SCOTT'S BREAKFAST Smoked Bacon, Waffle & Scrambled Eggs with Home Style Potatoes & Fruit Garnish | \$29 | PASTA JAMBALAYA Linguini with Andouille Sausage and Prawns in a Mild Creole Sausage | \$34 |
| STEAK AND EGGS Scrambled Eggs with Home Style Potatoes | \$32 | LAKE CHARLES SEAFOOD OMELETTE Dungeness Crabmeat, Bay Shrimp and Mushrooms in a Lobster Cream Sauce | \$30 |
| SCOTT'S CRAB CAKES BENEDICT Maryland Style Crab Cakes with Poached Eggs topped with Hollandaise Sauce | \$29 | | |