



# TEXAS CAVALIER'S RIVER PARADE AT BOUDRO'S

MONDAY, APRIL 22, 2019

DINNER SERVICE BEGINS AT 5:00 P.M.

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## STARTER

### **SMOKED TOMATO SALSA**

with tortilla chips

### **GUACAMOLE**

freshly prepared with diced avocado, roasted tomato and serrano pepper, cilantro and fresh lime and orange juices with tortilla chips

## SALAD

### **LITTLE GEM SALAD**

roasted jalapeno- buttermilk dressing, apple wood smoked bacon, pickled red onions, shaved radish and cotija cheese

## CHOICE OF ENTREE

### **BLACKENED PRIME RIB**

with boudreaux butter, rosemary potatoes and roasted vegetables

### **BOUDREAUX'S SHRIMP AND GRITS**

pepper jack stone ground grits and lemon buttered shrimp with apple smoked bacon, chorizo, green onions and roasted poblano peppers

### **GRILLED ATLANTIC SALMON**

cilantro-basil sauce, pecan rice pilaf and roasted vegetables

### **MESQUITE GRILLED TEXAS QUAIL**

stuffed with wild mushrooms, roasted corn, dried apricots, apples, and poblanos, served on a nest of vegetables with roasted potatoes

## CHILDREN'S ENTRÉE

### **BOUDRO'S BURGER**

with fries

## DESSERT

### **BANANA FOSTERS BEIGNETS**

with nutmeg ice cream, local honey and steen's cane syrup

REGULAR DESSERT MENU

## ICED TEA

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**ADULTS @ \$80.00 Per Person, plus 8.25% tax and 20% Gratuity**  
**CHILDREN 12 AND UNDER @ \$46.00 Per Person, plus 8.25% tax and 20% Gratuity**

## **SEATING OPTIONS**

DINNER SEATING INSIDE THE RESTAURANT WITH AFTER-DINNER PARADE VIEWING FROM ROWS OF CHAIRS ALONG THE RIVER.

DINNER SEATING ON THE COVERED PATIO OR OUTSIDE PATIO WITH PARADE VIEWING FROM EXISTING SEATS.

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Non-Refundable Full Pre-Payment Required To Confirm Reservation  
**For Reservations Call 210-224-1313**