

**FAT TUESDAY
DRINK SPECIALS**

March 7, 2000

✓
CITROUS Blue Orchid \$4.50
**Absolute Vodka, Blue Caracao served
straight up, garnished with a lemon
twist & edible orchid**

Cajun Bloody Mary \$4.50
Absolut vodka, Jim's own
Homemade Bloody Mary mix with
roasted garlic, blended peppers &
100 other ingredients

✓ **Sazerac \$3.75**
Bourbon, pernod, bitters & simple syrup
Louisiana's traditional Mardi Gras drink

Tequila Gimlet \$4.50
Cuervo 1800 & lime juice, served straight up

EXTREME FAT TUESDAY

FEBRUARY 27, 2001

LET THE GLUTONY BEGIN!

Tonight's soup Is THE infamous SWAMP GUMBO, a delicious GREEN gumbo with chicken , ALLIGATOR SAUSAGE, onions ,peppers ,okra, and rice. AND YES IT IS REALLY GATOR SAUSAGE

OUR FAT TUESDAY SALAD consists of a mixture of YUPPIE greens with a PECAN and SESAME HOT SWEET AND SOUR DRESSING. Topped with CREOLE CROUTONS.

WE BEGAN WORKING ON THIS FAT TUESDAY MENU IMMEDIATELY AFTER LAST FAT TUESDAY SO'S TO GIVE US PLENTY OF TIME TO WORK OUT ALL THE GLITCHES. IT WOULD BE GREATLY APPRECIATED IF YOU WOULD NOT VARY FROM THE WAY THE DISHES ARE DESIGNED TO BE SERVED BY ASKING FOR SIDE SAUCES OR DELETIONS OF INGREDIENTS. WITH THAT OUT OF THE WAY, PLEASE CHOOSE ONE OF THE FOLLOWING NONVARYING IN ANY WAY ENTREES.

CREOLE RUBBED NEW YORK STRIP BASTINADO

This IS a charbroiled NOT blackened NEW YORK STRIP STEAK under sauced with horseradish habanero cream and peppercorn sauce. Topped with SEARED ONIONS. You may ask what BASTINADO means? WELL YOU'LL HAVE TO BEAT ME WITH A STICK TO FIND THAT OUT.

SHRIMP AND ANDOUILLE ETOUFEE*

Seasoned Gulf Shrimp, Extra spicy Andouille Sausage , sautéed with onions and peppers in a spicy Red Roux seafood sauce. Served with a new nontraditional twist, THE SOON TO BE INFAMOUS CHRISTMAS DUMPLINGS.

SCALLOPS ORGASMO*

Seasoned Scallops sauteed with onions, peppers, portabella mushrooms, and tomatoes in a poblano pepper pesto and garlic cream sauce. Showered with shredded Parmesan cheese and served on Tomato Basil pasta. A double napkin delight!

EXTREME ROAST DUCKLING

This semi boneless duckling is smothered in a RASPBERRY GREEN PEPPERCORN SAUCE and whole blackberries and slowly roasted. Sided with WILD RICE AND OKRA PILAF, and garnished with an edible orchid. WOW. Could this really be happenin in POINT hey?

HICKORY SMOKED RIBS RUBEN JAMES

After A Hard day sharecroppin and stealing, old Ruben would whip these ribs up for his pal Kenny. He'd slowww smoke 'em and mound 'em up with his special APPLE BOURBON CHUTNEY and roast em again. DELISH and not too spicy just the way Kenny like 'em.

BLACKENED TUNA LUCIFER *

ON A SCALE OF 1 to 10 this is a 13.72. MAY CAUSE FEELING OF EUPHORIA AND TOTAL CONFUSION. Blackened Tuna chunks sautéed with LUCIFER sauce (contains habanero and thai peppers, garlic cruhed red pepper, and olive oil). Tossed with artichoke hearts, onions, tomatoes, olives, and rotini pasta. DO NOT TRY THIS IF YOU'RE NOT A PROFESSIONAL.

Entrees served with choice of seasoned SMOKED potato, Roasted Garlic potato salad, Cajun fries, or fresh stir fried veggies, except those marked with a *.

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DE PLETHORA OF DESSERTS

All desserts are made on premise

Choice of one

BLACKBERRY PIE ALA MODE

This is a DOUBLE Crusted pie meaning that there is a crust in the middle as well as well as on the bottom, filled with a lemon spiked blackberry filling and topped with pecan almond streusel. Sided with vanilla bean ice cream. WHEN WAS THE LAST TIME YOU HAD A REALLY GOOD PIECE OF PIE?
THINK ABOUT IT.

RASPBERRY SORBET

Nestled in an almond twill with a lacing of Grande Marnier white chocolate sauce. The snootiest of tonight's confections, and its almost healthy.

WHITE CHOCOLATE CAPPUCINNO CHOCOLATE CHIP CHEESECAKE

Served with HOT brandied CHERRY pecan sauce

BLACKBOTTOM BANANA CREAM PIE

Jim's famous banana cream pie with an extra layer of artery clogging chocolate truffle cream on the bottom . Hence the term blackbottom . Pecan graham crusts and topped with Chantilly Cream.

CHOCOLATE PECAN TRUFFLE PIE

Served with White chocolate Grande Marnier Cream and drizzled with Kahlua Chocolate sauce.

All desserts served with Café Du Mond chickory and coffee blend . Regular or decaf.

FAT TUESDAY SUGGESTIONS

EAT SLOWLY, DRINK PLENTY OF FLUIDS, HAVE A GREAT TIME!
AS GEORGE W. BUSH, OUR GREAT AND DESERVING PRESIDENT WOULD SAY,
"EAT WITH STATEGERY."

COST PER PERSON \$28.49

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FAT TUESDAY AT THE SILVER COACH

February 24, 1998

SWAMP GUMBO

Jim's traditional Fat Tuesday Gumbo with chicken, alligator sausage and crawfish

FRESH GREENS WITH SOUR CHERRY & PECAN HOT & SWEET VINIAGRETTE

ENTREES

(choice of one)

(HOT!!) THREE MILE ISLAND TUNA WITH PASTA SALAD (HOT!!)

Blackened tuna chunks sauteed with three mile island sauce (jalapeno, habanero, serrano, thai, and cayenne peppers, garlic, crushed red peppers and olive oil), tossed with pasta salad.*

SMOKED PORK LOIN UNCLE BULLER

Boneless pork loin stuffed with crawfish stuffing, smoked with hickory chips, cinnamon sticks, bay leaf and orange peel, smothered with red-eye gravy.

NEW YORK STRIP STEAK WITH WILD MUSHROOMS

Charbroiled New York strip steak smothered with portabella, shiitake, enoki and oyster mushrooms in a four peppercorn bordelaise.

SHRIMP AND CRAWFISH ETOUFEE (hot!)

Gulf shrimp and tender crawfish sauteed with onions and peppers in a spicy red roux seafood sauce, served on cajun rice.*

ROAST DUCKLING MAGNOLIA

One half semi-boneless roast duckling smothered with Jim's new spicy bourbon sauce served with wild rice pilaf.*

FIRE ISLAND SHRIMP (very hot!)

Seasoned gulf shrimp sauteed with red and green peppers and pineapple in Mike & Mitch's spicy szechwan pepper infused cream sauce, sweetened with pureed bananas, served on lemon pepper & tomato basil pasta.*

BREAST OF CHICKEN PONCHARTRAIN

Blackened boneless chicken breast stuffed with alligator sausage, smoked onions and pepper jack cheese, served on creole sauce and laced with bearnaise.

Entrees served with your choice of cajun fries, deep fried potatoes, fresh vegetable stir-fry or Zak Gitter's famous twice baked etoutato except those marked with *

DE PLETHORA OF DE BIG NIGHT DESSERTS
ALL Desserts and sauces made right here at the Coach, hey.

NUTTY IRISHMAN CHEESE CAKE

A white chocolate Frangelico cheesecake with pecan crust and Irish cream cream cheese topping.
A guy once gave me \$20.00 for the recipe. Developed way back in 1989.
Sided with useless facts instead of a sauce.

KEY LIME CANNOLLI

Almond twill cannolli shell filled with sweetened cream and marscapone cheese flavored with fresh lime juice, lime zest and white chocolate chips. Served on Raspberry sauce.

BLACKBOTTOM BANANA CREAM PIE

You Know what it is you know what it can do to your arteries. Yet you keep on asking for it. So here it is.
Topped with chantilly cream.
I'm NoT responsible

RASPBERRY SORBET IN AN ALMOND TWILL

Homemade Raspberry sorbet. Yes it says homemade even though I didn't make it at home, which would make it illegal for me to serve it at my restaurant. Damn it, it just sounds better than made on premise.
Nestled in a delicate Almond twill and drizzled with White chocolate Grande Marnier sauce.

CHOCOLATE GRANDE MARNIER TRUFFLE PIE

Triple Chocolate, Grande Marnier and orange zest favored truffle pie. With what else but made on premise
Kaaaahlua chocolate sauce.

All desserts served with Amaretto Coffee

AND FINALLY A HUGE THANK YOU FROM JIM, CATE, JOSH, ZAK, AND SETH GITTER FOR
ALL OF YOUR SUPPORT OVER THE YEARS. MAY THE SILVER COACH LIVE ON.

Oh and by the way
\$28.49 per person

Cover photo by Fred P. Forseth Esquire

OUR PLETHORA OF DESSERTS

BANANA CREAM PIE

Mile high banana cream pie laced with caramel drizzle, topped with chantilly cream and chocolate shavings. Recipe stolen from Emeril Lagasse

JIM'S CAKE

Compressed angel food cake infused with four berry sauce, stuffed with orange segments and bananas, infused with grande marnier. Served on four berry sauce and topped with chantilly cream
Almost healthy!

PINEAPPLES FOSTER

Sauteed fresh pineapple and pecans in a caramelized sugar and butter sauce with cinnamon, nutmeg and brandy served on vanilla ice cream

WHITE CHOCOLATE CAPPUCINO CHEESE CAKE WITH CHOCOLATE GLAZE SERVED ON RASPBERRY SAUCE

CHOCOLATE KAH LUA TRUFFLE PIE

An oreo cookie crust filled with chocolate kahlua truffle filling topped with semi-sweet chocolate glaze, served on raspberry sauce and laced with cappucino drizzle

To most of the world its just another Tuesday, to a hundred or so Silver Coach customers, its Mardi Gras -- Fat Tuesday-- a mid-winter break, the period from the twelfth night to Ash Wednesday. In New Orleans, its the high season for high society, and the rump-stompin' season for the Wild Tchoupitoulas and other Mardi Gras Indian Tribes.

FAT TUESDAY SUGGESTIONS

Eat slowly, drink plenty of fluids and enjoy!

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Blue Orchid \$5.00

**Absolut citron vodka, blue Curacao
garnished with a lemon twist and
edible orchid**

Sazerac \$4.00

**Bourbon, pernod, bitters and simple
syrup, Louisiana's traditional Mardis
Gras drink**

Blind Melon Martini \$5.00

**Midori, Absolut vodka, Cointreau,
garnished with melon balls. Don't be
showing your ding ding**

Kahlua Martini \$5.00

**Kahlua, Absolut vodka, splash of
coffee, served chilled & up**

Chocolate Martini \$5.00

**White Crème de Cacao, Absolut
vodka, garnished with a cherry**

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