

FIRST COURSE

\$40 Per Person



BAYO SALAD

Vibrant mix of garden greens, tomatoes, vegetables with balsamic vinaigrette

SECOND COURSE (SELECT ONE)



CATFISH & CAJUN FRIES

Golden-crisp catfish, lightly seasoned and fried to order, served with golden Cajun-spiced fries



RED BEANS W/CHICKEN

Slow-simmered Louisiana red beans, richly seasoned and served over steamed rice, finished with chicken



BAYO BURGER (BEEF/TURKEY/VEGGIE)

Juicy, well-seasoned patty, grilled and finished with classic accompaniments, served with golden Cajun-spiced fries

THIRD COURSE



BREAD PUDDING

Handmade custard-soaked classic baked to perfection and drizzled with warm bourbon caramel sauce

FIRST COURSE (SELECT ONE)

\$45 Per Person



BAYO SALAD

Vibrant mix of garden greens, tomatoes, vegetables with balsamic vinaigrette



CHICKEN & SAUSAGE GUMBO

Roasted chicken and turkey sausage simmered in a deeply browned roux with aromatic trinity, and white rice.

SECOND COURSE (SELECT ONE)



CATFISH & CAJUN FRIES

Golden-crisp catfish, lightly seasoned and fried to order, served with golden Cajun-spiced fries



RED BEANS W/CHICKEN

Slow-simmered Louisiana red beans, richly seasoned and served over steamed rice, finished with chicken



SEAFOOD BAKED POTATO

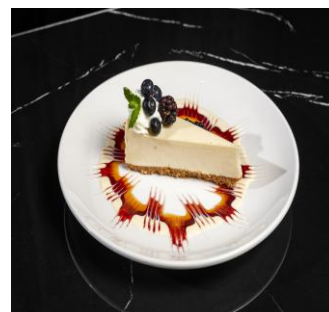
Baked potato loaded with tender Louisiana seafood, seasoned with Creole spices, topped with cheese sauce

THIRD COURSE (SELECT ONE)



BREAD PUDDING

Handmade custard-soaked classic baked to perfection and drizzled with warm bourbon caramel sauce



CHEESECAKE

Handmade custard-soaked classic baked to perfection and drizzled with warm bourbon caramel sauce

FIRST COURSE (SELECT ONE)

\$55 Per Person



CHICKEN & SAUSAGE GUMBO

Roasted chicken and turkey sausage simmered in a deeply browned roux with aromatic trinity, and white rice.



YAKEMEIN

Warm, flavorful seafood broth with beef, noodles and classic Creole seasonings



BAYO SALAD

Vibrant mix of garden greens, tomatoes, vegetables with balsamic vinaigrette

SECOND COURSE (SELECT ONE)



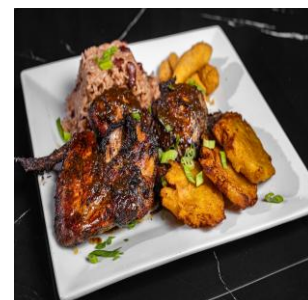
CREOLE –CARIBBEAN SPICED SALMON

Blackened salmon fillet rubbed with Creole and island spices, pan-seared, served with roasted potatoes, broccoli and white wine lemon butter sauce



SEAFOOD BAKED POTATO

Baked potato loaded with tender Louisiana seafood, seasoned with Creole spices, topped with cheese sauce



JAMAICAN JERK CHICKEN

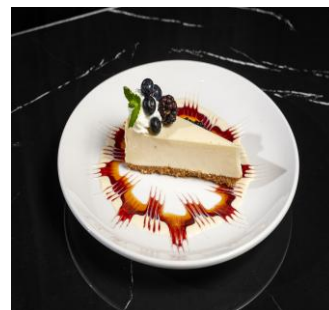
Island-spiced, jerk blend of scotch bonnet. Served with coconut-infused rice and plantains.

THIRD COURSE (SELECT ONE)



BREAD PUDDING

Handmade custard-soaked classic baked to perfection and drizzled with warm bourbon caramel sauce



CHEESECAKE

Handmade custard-soaked classic baked to perfection and drizzled with warm bourbon caramel sauce

FIRST COURSE (SELECT ONE)

\$65 Per Person



SEAFOOD GUMBO

Roasted chicken and turkey sausage simmered in a deeply browned roux with aromatic trinity, and white rice.



YAKEMEIN

Warm, flavorful seafood broth with beef, noodles and classic Creole seasonings



SEAFOOD BALLS

Vibrant mix of garden greens, tomatoes, vegetables with balsamic vinaigrette



BAYO SALAD

Vibrant mix of garden greens, tomatoes, vegetables with balsamic vinaigrette

SECOND COURSE (SELECT ONE)



CREOLE –CARIBBEAN SPICED SALMON

Blackened salmon fillet rubbed with Creole and island spices, pan-seared, served with roasted potatoes, broccoli and white wine lemon butter sauce



RIBEYE GRILLED STEAK

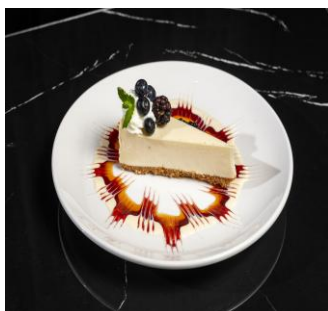
Grilled angus ribeye, served with garlic mash potatoes and broccoli



JAMAICAN JERK CHICKEN

Island-spiced, jerk blend of scotch bonnet. Served with coconut-infused rice and plantains.

THIRD COURSE (SELECT ONE)



CHEESECAKE

Handmade custard-soaked classic baked to perfection and drizzled with warm bourbon caramel sauce



RED VELVET CAKE

Rich, moist red velvet layers- perfectly sweet with a hint of tang, and irresistibly indulgent

FIRST COURSE (SELECT ONE)

\$75 Per Person



BAYO SALAD

Vibrant mix of garden greens, tomatoes, vegetables with balsamic vinaigrette



CHICKEN & SAUSAGE GUMBO

Roasted chicken and turkey sausage simmered in a deeply browned roux with aromatic trinity, and white rice.

SECOND COURSE (SELECT ONE)



SEAFOOD EGGROLLS

Golden-crisp catfish, lightly seasoned and fried to order, served with golden Cajun-spiced fries



DUCK EMPANADAS

Slow-simmered Louisiana red beans, richly seasoned and served over steamed rice, finished with chicken



SEARED TUNA W/CAJUN CAVIAR

Baked potato loaded with tender Louisiana seafood, seasoned with Creole spices, topped with cheese sauce

THIRD COURSE (SELECT ONE)



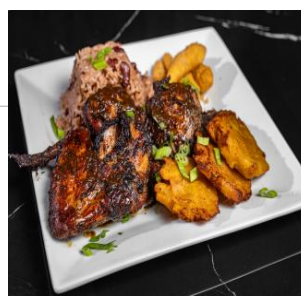
CREOLE-CARIBBEAN SPICED SALMON

Blackened salmon fillet served with roasted potatoes, broccoli and white wine lemon butter sauce



CREOLE-SPICED LAMB CHOPS

T-bone lamb chops rubbed with a house-made Creole spice blend, chargrilled to perfection, served with roasted potatoes and broccoli.



JAMAICAN JERK CHICKEN

Island-spiced, jerk blend of scotch bonnet. Served with coconut-infused rice and plantains.



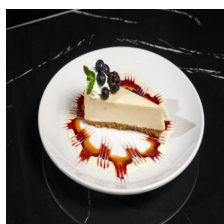
RIBEYE GRILLED STEAK

Grilled angus ribeye, served with garlic mash potatoes and broccoli

FOURTH COURSE (SELECT ONE)



BREAD PUDDING



CHEESECAKE



RED VELVET CAKE

FIRST COURSE (SELECT ONE)

\$85 Per Person



SEAFOOD GUMBO

Roasted chicken and turkey sausage simmered in a deeply browned roux with aromatic trinity, and white rice.



YAKEMEIN

Warm, flavorful seafood broth with beef, noodles and classic Creole seasonings



BAYO SALAD

Vibrant mix of garden greens, tomatoes, vegetables with balsamic vinaigrette

SECOND COURSE (SELECT ONE)



SEARED TUNA W/CAJUN CAVIAR

Baked potato loaded with tender Louisiana seafood, seasoned with Creole spices, topped with cheese sauce



DUCK EMPANADAS

Slow-simmered Louisiana red beans, richly seasoned and served over steamed rice, finished with chicken sauce



SEAFOOD EGGROLLS

Golden-crisp catfish, lightly seasoned and fried to order, served with golden Cajun-spiced fries



CRAB CAKES

Lump blue crab cakes, seasoned with Creole spices and pan-seared to a golden crust

THIRD COURSE (SELECT ONE)



CREOLE-CARIBBEAN SPICED SALMON

Blackened salmon fillet served with roasted potatoes, broccoli and white wine lemon butter sauce



CREOLE-SPICED LAMB CHOPS

T-bone lamb chops rubbed with a house-made Creole spice blend, chargrilled to perfection, served with roasted potatoes and broccoli.



RIBEYE GRILLED STEAK

Grilled angus ribeye, served with garlic mash potatoes and broccoli



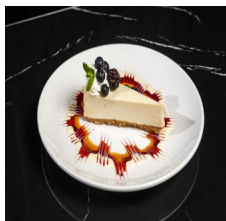
BRAISED OX-TAILS

Slow-braised oxtail, simmered in a rich, spiced gravy with carrots, thyme, scallion, and pimento. Finished with tender butter beans and served with coconut-infused rice and plantain

FOURTH COURSE (SELECT ONE)



RED VELVET CAKE



CHEESECAKE



BREAD PUDDING