

# Johnnie Walker Blues Night Menu

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THE STABLES

## Starters

### **Slow-smoked BBQ brisket**

with house-cut tortilla chips, aged cheddar, avocado, roasted corn salsa, red onion and smoked Applewood cheese

### **Sautéed shrimp**

in beer reduction sauce, served over jalapeño-cheese cornbread

### **House-cut tortilla chips**

with pimento dip and avocado salsa

### **Crispy fries topped with pulled-pork**

with pickled jalapeños, melted cheese and brown gravy

### **The Stables courtyard wings**

served with crispy onions and ranch dressing

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## Mains

### **Margherita flatbread**

with roasted garlic, mozzarella, balsamic tomato, basil and feta

### **Big-pan gumbo**

with chorizo, chicken, peppers, onion and white rice

### **Jambalaya sautéed chicken**

with andouille sausage and “trinity” (onions, bell peppers and celery) cooked in a spicy red rice

### **Baby back ribs**

served with BBQ beans and pickles

### **Cajun pasta fettuccine**

in Cajun cream sauce with roasted red peppers, garlic, basil, parmesan, dusted with blackening spices

### **Quarter fried chicken**

drizzled with warm honey, served with slaw, corn on the cob, mashed potatoes and gravy

### **Pulled pork sandwich**

on a brioche bun with Carolina BBQ sauce and slaw

### **BBQ Blackened salmon**

served with cucumber-tomato salad



# Salads

## **Wedge salad**

with Romaine wedge, crumbled bacon, chives, grape tomatoes, toasted breadcrumbs and blue cheese dressing

## **Cobb salad**

with chopped Romaine lettuce, avocado, crumbled bacon, chives, grape tomatoes, sweetcorn and blue cheese dressing

## **Southern salad**

with mixed field greens, shaved apple, fennel, white cheddar, toasted pecans and apple cider vinaigrette

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# Vegetables

Southern street corn

Mac & cheese skillet

Roasted vegetables

Mashed potatoes

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# Desserts

Key lime pie

Johnnie Walker bread pudding

Skillet cookie

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**All dishes are subject to seasonal changes**

