

Johnnie Walker Blues Night Menu



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

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

Vegetables

Southern street corn

Mac & cheese skillet

Roasted vegetables

Mashed potatoes

Desserts

Key lime pie

Johnnie Walker bread pudding

Skillet cookie

All dishes are subject to change

