



**Toolouluou's**

BREAKFAST  
LUNCH  
DINNER

# Bourbon Street Menu

## ***Starter***

### **Zydeco House Salad**

Mixed greens, cucumbers, bell peppers, tomatoes & red onion topped with balsamic vinaigrette

### **Lemon Garlic Caesar**

Romaine lettuce topped with cornbread crumble & fresh parmesan cheese tossed in our Lemon Garlic Caesar dressing

### **Black Bean Soup**

Hearty blend of black beans, vegetable trinity, a dash of fresh lime juice & Louisiana hot sauce topped off with a dollop of sour cream

## ***Entrée***

### **Blackened Chicken**

8oz blackened boneless chicken breast served with seasonal vegetable & Cajun rice

### **Panneed Veal**

Breaded pan fried veal cutlet topped with Creole Crabmeat sauce

### **Blackened Catfish**

Seared catfish filet in blackened seasonings served with zesty fresh lime sauce, seasonal vegetable and Cajun rice

### **Creole Jambalaya**

House andouille sausage & chicken in our piquant Creole sauce mixed in with Cajun rice. Served with sweet cornbread & butter

### **Pasta Creole**

Fusilli pasta with smokey sausage & chicken in our spicy Creole tomato sauce. Served with sweet cornbread & butter.

## ***Dessert***

### **Southern Pecan Pie**

***\$35 per person***

\*\*\*price does not include gst or gratuity\*\*\*

\*\*\*minimum 6 guests\*\*\*



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# Canal Street Menu

## ***Starter***

### **Magnolia Salad**

Goat cheese, pecans & dried cranberries on mixed greens topped with honey mustard vinaigrette

### **Crab Cakes**

House made crab cake served with fresh lime dip

### **Boudin Balls**

Traditional blend of beef, pork rice, onions, peppers & seasonings served with Creole mustard

### **Sweet Potato & Andouille Sausage Soup**

Creamy sweet potato soup with mildly spiced andouille sausage

## ***Entrée***

### **Andouille Stuffed Pork Chop**

Grilled centre cut pork chop stuffed with andouille dressing seared in blackened spices served with seasonal vegetable and Cajun rice or baked potato

### **Wild BC Salmon**

Maple orange glazed salmon filet served with seasonal vegetable and Cajun rice or baked potato

### **Top Sirloin**

8oz centre cut AAA Angus top sirloin steak served with seasonal vegetable and Cajun rice or baked potato

### **Rajun Cajun Shrimp**

Jumbo shrimp pan sizzled in hot & spicy Cajun butter served with seasonal vegetable and Cajun rice

### **The Big Easy**

Linguini noodles with bite sized scallops, baby clams & rock crab in piquant Creole sauce served with sweet cornbread & butter

## ***Dessert***

### **Voodoo Chocolate Mousse Cake**

***\$40 per person***

\*\*\* price does not include gst or gratuity\*\*\*

\*\*\* minimum 6 guests\*\*\*



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# Royal Street Menu

## ***Starter***

### **Louisiana Spinach Salad**

With fresh mushrooms & red onions topped off with a crab claw & warm bacon dressing

### **Shrimp Remoulade**

Chilled shrimp seasoned with our signature BOIL topped with a Creole remoulade

### **Crab & Corn Bisque**

Crabmeat, corn & Cajun seasonings served with sweet cornbread & butter

## ***Entrée***

### **Rib Eye**

12oz chili rubbed AAA rib eye steak served with seasonal vegetable and Cajun rice or fresh cut fries.

### **BBQ Babyback Ribs**

Full rack of signature basted BBQ back pork ribs served with seasonal vegetable and Cajun rice or fresh cut fries.

### **Snow Crab**

Two sweet snow crab clusters boiled in our signature BOIL served with seasonal vegetable, Cajun rice, lemon garlic butter and sweet cornbread

### **Cajun Seafood Platter**

Jumbo shrimps, scallops, crawfish, sauteed mushrooms in lemon garlic butter with Cajun rice topped with bordelaise sauce and fresh parmesan cheese served with sweet cornbread

## ***Dessert***

### **White Chocolate Bread Pudding**

***\$45 per person***

\*\*\*price does not include gst or gratuity\*\*\*

\*\*\*minimum 6 guests\*\*\*



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# Big Daddy's Crawfish Boil

Bring out your inner Cajun with a traditional Louisiana favourite!

We bring you a heap of whole crawfish, spicy sausage, corn on the cob, taters and boiled onion right to your table along with your personal bib and a roll of paper towels – this is 'finger food' at its finest. Served family style to share with everyone at your table.

Cajun Dirty Rice and a basket of Cornbread & Hushpuppies included.

(minimum 12 guests)

## ***Starter***

### **Magnolia Salad**

*Goat cheese, pecans & dried cranberries on mixed greens with honey mustard vinaigrette*

### **Lemon Garlic Caesar Salad**

*Romaine lettuce topped with cornbread crumble tossed in house lemon garlic Caesar dressing*

## ***Dessert***

White Chocolate Bread Pudding

***\$50 per person***

\*\*\*price does not include gst or gratuity\*\*\*



## Lagniappe Upgrade *(a little something extra)*

**CORNBREAD & HUSHPUPIES** – add \$3 per person  
*served with green tomato jam*

**SOUTHERN FRIED PICKLE SPEARS** – add \$4 per person  
*served with ranch dressing*

**BOUDIN BALLS** – add \$5 per person  
Traditional blend of beef, pork, rice, onions, peppers and seasonings

**TABASCO WINGS** – add \$5 per person  
Tossed in Louisiana hot sauce served with ranch dip

**POPCORN SHRIMP** – add \$6 per person  
Bourbon Cajun fried shrimp served with Cajun cocktail sauce

**CREAMY CRAB DIP** – add \$6 per person  
Oven baked cheese, seasonings & crabmeat with mardi gras chips

**MISSISSIPPI MUSSELS** - \$8 per person  
Fresh mussels steamed in garlic & white wine served in spicy Creole sauce

**STEAMER BUCKET** - \$9 per person  
Scallops, clams & mussels steamed in garlic & white wine sauce





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# Traditional Dinners

## PRIME RIB DINNER

### **Magnolia Salad**

*Goat cheese, pecans & dried cranberries on mixed greens with honey mustard vinaigrette*

### **AAA slow roasted Prime Rib**

(10oz per person)

### **Au jus**

### **Baked Beans**

### **Seasonal Vegetable**

### **Baked Potato**

(butter, sour cream, chives, bacon bits)

### **Horse Raddish & Mustard Sauces**

### **Southern Pecan Pie**

***\$45 per person***

\*\*\*price does not include gst or gratuity\*\*\*

\*\*\*Minimum 12 guests\*\*\*

## ROAST TURKEY DINNER

### **Magnolia Salad**

*Goat cheese, pecans & dried cranberries on mixed greens with honey mustard vinaigrette*

### **Roasted Turkey**

(white & dark meat)

### **Home Style Gravy**

### **Sage Dressing**

### **Seasonal Vegetable**

### **Garlic Potato Mash**

### **Pumpkin Pie**

***\$35 per person***

\*\*\*price does not include gst or gratuity\*\*\*

\*\*\*Minimum 12 guests\*\*\*