



New Orleans
Cajun Feast
Tuesday, February 5

Soup

Bouillabaise, Gumbo z'Herbes

Choice of Entrees

Blackened Cascade Natural Ribeye with Jack Daniels Sauce

Barbeque Style Wild Gulf Coast Prawns

Jerked Tempeh with Coconut Red Beans

Salad & Sides

Cajun Coleslaw, Fresh Collard Greens, Jambalaya

Dessert

Black Bottom Pie, Peach Cobbler with Vanilla Bean Ice Cream

Drink Specials

Specialty Cocktails, Local Craft Beers, Fine Northwest Wines

Space is Limited, Reservations Advised (541) 754-6958

(Cost: Blackened Ribeye\$28, BBQ Prawns\$24, Jerked Tempeh\$21)