
August 9th-23rd, 2025

Restaurant Weeks
- LUNCH -

\$30 per guest

- STARTERS -

Landry's House Salad

Shrimp & Sausage Gumbo

- ENTRÉES -

Seared Salmon

vegetable orzo, asparagus

Fried Stuffed Shrimp

french fries, onion strings

Chicken Romano

parmesan encrusted chicken, spinach, tomatoes,
garlic, penne pasta, tomato cream sauce

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Restaurant Weeks

- DINNER -

- STARTERS -

Poblano Crab Fondue

house made tortilla chips

Crawfish Au Gratin

crawfish tails, louisiana spices, tomatoes, garlic toast points

Fried Calamari

artichoke hearts, jalapeños, sweet red peppers,
marinara + remoulade sauce

\$55 per guest

- ENTRÉES -

Parmesan Crusted Chicken

sautéed mushrooms, pontchartrain,
vegetable orzo, seasonal vegetables

Top Sirloin

8oz, mashed potatoes, maître d'butter

Crab Cake & Shrimp Scampi

vegetable orzo, seasonal vegetables

Flounder & Shrimp Piccata

parmesan encrusted, tomatoes
savory butter sauce, capers

\$65 per guest

- ENTRÉES -

Crab Stuffed Mahi Mahi

lemon butter, seasonal accompaniments

Filet Mignon

6oz, mashed potatoes, maître d'butter

Shrimp & Crab Linguine

shrimp, lump crabmeat,
garlic butter sauce

Stuffed Redfish

crawfish stuffing, lemon butter,
seasonal accompaniments

- DESSERTS -

Croissant Bread Pudding

Vanilla Bean Crème Brûlée