Boudro’s Nightly Dinner Cruise Menu

Smoked Tomato Salsa
with garlic, peppers and onions

Guacamole
made tablesid​e served with tortilla chips

Southwest Caesar Salad
romaine lettuce, red bell peppers, pepper croutons and shaved parmesan

Combination Plate
Filet of Black Angus Beef Tenderloin
with roasted peppers and chipotle bordelaise sauce served with a
House Smoked Shrimp and Gulf Crab Enchilada
with guajillo shrimp sauce, white cheddar, spicy tomato pancake, pico de gallo and corn pudding
or
Grilled Atlantic Salmon
with creole mustard butter, garlic mashed potatoes and roasted vegetables

Toasted Nut Brittle Ice Cream
in a pool of hot fudge

dinner is $60.00 per person, plus 8.25% sales tax and 19% gratuity

spirited beverages sold separately @ prevailing prices

credit card number required to guarantee reservation on dinner cruise

please call 210.224.8484 for reservations