

Boudro's Nightly Dinner Cruise Menu

Smoked Tomato Salsa

with garlic, peppers and onions

Guacamole

made tableside 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