



# STEAMBOAT NATCHEZ

## *Sunday Jazz Brunch*



### ◆ Menu Selections ◆

#### **Chicken and Sausage Gumbo**

#### **French Eggs**

Elegant and creamy scrambled eggs

\*Served only on 11:30am cruise

#### **Top Round**

Certified Angus beef, carved to order. Served with complimentary sauces

\*Served only on 2:30pm Cruise

#### **Grillades and Grits**

Pronounced "Gree-yahds" - a traditional Creole dish with braised pork and homemade brown gravy, over stone ground corn grits and cooked to a smooth texture

#### **Shrimp and Grits**

Creamy Low Country sauce

#### **Smoked Salmon**

Served with appropriate accoutrements

#### **Biscuits and Gravy**

Soft dough biscuit with a Southern white sausage gravy

#### **Breakfast Potatoes**

With peppers and onions

#### **Pork Link Sausage**

#### **Creole Creamed Spinach**

Spinach with mozzarella, parmesan, and cream cheese

#### **Brioches a La Cannelle**

Fresh baked cinnamon rolls

#### **Assorted Pastries**

#### **Biscuits**

Served with assorted jellies and preserves

#### **Community Coffee and Iced Tea Included**

**Menu created by Executive Chef Eddie Thel**

Menu items are subject to change by season and availability.

We serve primarily Louisiana and domestic seafood but may, at times, use imported crawfish and fish.