



Bentley's Fat Tuesday Specials

March 8, 2011

Fat Tuesday is Mardi Gras, the festival New Orleans is famous for. Fat Tuesday always occurs on the day before Ash Wednesday, which is the start of Lent, a long fasting period for Christians. In addition to fasting Christians also give up something special that they enjoy. Fat Tuesday is a day of celebration and the opportunity to enjoy that favorite food or beverage that you give up for the long Lenten season. Nowhere on the planet is Fat Tuesday celebrated more than in New Orleans. While in New Orleans a big tradition is in wearing Mardi Gras beads and giving them to others. Tradition requires that if a gentleman gives a lady some beads she has to do something nice for him, this of course can be loads of fun.....

Bentley's is happy to provide Mardi Gras beads!!!

Cocktail Specials

Fat Tuesday Punch

Captain Morgan spiced rum, Triple Sec, Pineapple and Lime juices
6.50

Hurricane

A timeless standard created during WWII at Pat O'Brien's bar in the French Quarter. Light and dark rums with passion fruit and orange juices, you gotta have this one on Fat Tuesday!
8.50

Parrot Bay Breeze

Parrot Bay coconut rum mixed with pineapple juice, and a splash cranberry
6.00

Drew Breesy

Capt. Morgan 100 proof spiced rum, Amaretto di Saronno and Peachtree schnaaps with cranberry and orange juices
7.25

Gator Bite

Capt. Morgan Lime Bite and Sour Apple Pucker with cranberry juice, served on the rocks
6.00



Starters & Po' Boy

Oyster Shooter

Served with a slice of lemon and horseradish cocktail sauce

1.95

Peel and Eat Shrimp

A full pound cooked in spicy shrimp boil, served with lemon and horseradish cocktail sauce

9.95

Crawfish Dip

Warm, spicy and cheesy served with crackers

9.95

Andouille and Boudin

with Southern Cooked Greens, Beer Braised Onions, Whole Grain Mustard

9.95

Shrimp Po' Boy

The classic New Orleans samich, fried gulf shrimp, served on a soft French roll dressed with lettuce, tomato, onion and remoulade

12.95

Entree Selections

Jambalaya

A traditional Creole dish with tomatoes, Cajun trinity (peppers, onion and celery), Cajun spices and long grain rice simmered with chicken, andouille sausage, Tasso ham and roast pork

17.95

Steelhead

Sweet Barbecue Glazed with Andouille-Potato Hash, Crispy Onions and corn maque choux

23.95

Seafood Gumbo

Rich seafood stock with a dark roux, simmered with gulf shrimp, oysters, catfish and

crab, served over a ring of rice, Bentley's version of a Cajun classic

21.95



Spicy Shrimp

Large gulf prawns dusted with Cajun spices, sautéed with Cajun trinity, flamed with brandy and finished with sweet creamery butter, served with Cajun red beans and rice
19.95

Cajun Roast Pork

Tender spiced pork brisket, thinly sliced and finished with Tasso gravy, served with roasted garlic mashed potatoes and legume succotash
16.95