

LILY'S RESTAURANT WEEK

4 COURSE DINNER SPECIALS

SOUP OR SALAD

PLEASE CHOOSE ONE

CREAMY CLAM CHOWDER

Lily's own New England style clam chowder w/ tender clams, sweet carrot and potato.

LILY'S SIGNATURE CREOLE SOUP

Plump shrimp, crawfish, Andouille sausage and chicken in sweet & spicy tomato & vegetable broth.

CLASSIC CAESAR SALAD

Crips romaine, croutons, aged parmesan and anchovy tossed with our creamy Caesar dressing.

SPRING SPINACH SALAD

Tender leaf spinach tossed in our honey mustard dressing and garnished w/ crispy parsnips, candied Cajun walnuts, dried cranberries, fresh grapefruit and slivered red onion.

APPETIZERS

PLEASE CHOOSE ONE

CRISPY BUFFALO CAULIFLOWER

Tender oven roasted cauliflower florets lightly seasoned then flash fried till crispy & golden. Tossed in a zesty Buffalo hot sauce and garnished w/ crumbled blue cheese and scallions.

SHRIMP ARANCINI W/ GARLIC MARINARA

Hand rolled risotto wrapped around petite shrimp, rolled in a seasoned panko crust and served gorgeous and golden w/ homemade roasted garlic & spinach marinara and shaved parmesan.

SALMON CAKE W/ TARRAGON INFUSED MUSTARD

Fresh flaked salmon, lightly seasoned w/ herbs, dusted w/ a coarse panko crust, quickly seared and served with tender Spring greens and our fresh chipotle mayo.

ENTRÉE

PLEASE CHOOSE ONE

CAPTAIN JACK'S MIXED GRILL

Chargrilled sushi grade ahi tuna, and ultra rich grilled escolar paired w/ a flash fried soft shell blue crab served with lemon jasmine rice and crowned with pickled red onions and roasted golden beets all drizzled with a fragrant rosemary sesame oil. 55

PAN SEARED CHICKEN W/ WILD MUSHROOMS

A tender boneless chicken breast dusted w/ savory house seasonings and gently pan seared, placed over wild mushrooms and fresh arugula. Served w\ tender gouda whipped potatoes and finished with an aged sherry cream. 35

GULF SHRIMP PASTA PICCATA

Jumbo gulf shrimp, pan seared w/ fresh garlic and tossed w/ locally made tender parsley linguini, cherry tomato and capers in a luscious lemon piccata cream, garnished w/ fresh parsley. 40

SEARED SCOTTISH SALMON W/ ROOT VEGETABLES

Rich & flaky salmon, lightly seasoned, seared over an open flame, placed over tender braised root vegetables and draped w/ a delicious red wine reduction. 48

PAN ROASTED SNAPPER

Rich roasted red snapper served with delicious gouda cheese whipped potatoes, wilted greens and garnished w/ a colorful vegetable brunoise, caper relish and rich balsamic reduction. 48

DESSERT SPECIAL

PLEASE CHOOSE ONE

CINNAMON CHURRO SUNDAE

A scoop of Ray's caramel ice cream is surrounded by tender homemade churros with crispy ridges rolled in cinnamon sugar. Garnished with a wisp of caramel and crowned with whipped cream.

MANGO CRÈME BRULÉ

Fresh mangoes whipped into a custard served with a caramelized topped with candied mangos.

"THE BIG EASY" PRALINE SUNDAE

Vanilla ice cream studded with candied cocoa pecans, drizzled with rich caramel and crowned with Gold Brick topping from Elmer's Chocolates in Ponchatoula Louisiana.