

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 \$50.00 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 reservation

