

Wednesday, September 30, 2026

Special Drink of the Day:

Bourgogne Blanc Chardonnay

Intense aromas of citrus fruits, apple and pear with notes of toast and butter.

\$ 12 Glass

Appetizers and Soup of the Day:

Chicken and Sausage Gumbo

Cup - \$ 7 Bowl - \$ 10

Fried Baked Macaroni

\$ 14

New Fried Mozzarella New

\$ 14

New Crawfish Bread New

\$ 16

New Crispy Shrimp Wraps New

Served with Pepper Jelly Vinaigrette Dipping Sauce

\$ 16

Stuffed Artichoke

\$ 16

Specials:

White Beans and Rice with Cornbread

Cup - \$ 8 Bowl - \$ 11

"Gumbolaya"

Half Gumbo Half Jambalaya

Bowl - \$ 16

Chicken & Sausage Jambalaya

\$ 13

Grilled Pork Chop with White Beans and Rice with Cornbread

\$ 19

Veal Cutlet and Cabbage

\$ 24

Fried Soft Shell Crab over Grits and Crabmeat Sauce

\$ 32

Fried Catfish with Chicken and Sausage Jambalaya

\$ 21

Veal Cutlet with Carbonara Orzo Pasta

\$ 25

Grilled Tripletail over Grits and topped with Crawfish Sauce

\$ 27

Blackened Shrimp with Cajun Alfredo over Bowtie Pasta

\$ 27

Veal Parmesan with Lasagna

\$ 27

Lasagna

\$ 18

Chicken Parmesan with Lasagna

\$ 25

Fried or Broiled Trout and Crabmeat Sauce with Sautéed Green Beans and Smashed Cauliflower

\$ 27

FISH OF THE DAY: TripleTail (white flaky fish with a mild flavor)

Served with Choice of Side and a Small House Salad

\$ 28 Some Sides may include an upcharge

Order Online and see our Specials at WWW.DICRISTINAS.COM