



SEYMOUR

D. TURKEY at

flamingos thanksgiving

COMPLETE THANKSGIVING DINNERS

includes soup, garden salad, entree, glass of wine, dessert, and coffee

BAKED BREAST OF FLAMINGO TURKEY with oyster and cornbread dressing, country gravy, cranberry sauce, baked whole sweet potato.

SLOW-ROAST CAJUN DUCK first marinated in wines and spices, then roasted for hours and served with bayou rice, cranberry sauce, whole baked sweet potato, and cute little buttered bun treat for you to eat.

GLAZED LEG OF PORK baked with glaze of cranberry-orange-cognac, served with oyster and cornbread dressing, country gravy, sweet potato.

BROILED FILLET OF REDFISH broiled with lemon and garlic butter, served with bayou rice, cranberry sauce, whole sweet potato, and bun.

OYSTER AND SHRIMP PAN ROAST ST. CHARLES in a rich sauce of wine, cream, cheeses, and mushrooms - broiled till bubbly brown and served with bayou rice, cranberry sauce, and sour dough croutons.

OUR REGULAR MENU IS ALSO AVAILABLE

Flamingos

1625 ST. CHARLES AVENUE 523-6141