

PappaDeaux Seafood Kitchen Training and Reference Manual



PappaDeaux Seafood Kitchen Official Training and Reference Manual

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Introduction



Introduction

This manual has been created to ensure efficient training for newly hired servers at PappaDeaux Seafood Kitchen. This manual is also created to act as a reference manual for servers that need to refresh their skills.

The training portion of this manual will talk about the main points that servers are responsible on an everyday basis including food knowledge, hospitality, drinks, taking payments, suggestive selling and guest interactions.

The reference portion of the manual will cover information servers should know. If a server is unsure about certain information the reference portion is designed to help them locate important items they need to know that they can look back at any time.

Welcome to
PappaDeaux Seafood
Kitchen

Welcome to PappaDeaux Seafood Kitchen

These are the following procedures that need to be done throughout the shift without exceptions.

Kitchen Rules

These are the rules of the kitchen that are expected to be followed.

1. Run hot food.
2. Restock and Clean. Cleanliness should become a habit to you, not only in the kitchen but throughout the restaurant.
3. Do NOT communicate with the cooks during the shift.
 - A.) There is always a kitchen manager present to discuss any issues with food.
4. Servers are NOT allowed behind the expo line. To correct/modify a ticket after turning it in, Inform the kitchen manager and the kitchen manager will speak to the cooks.
5. Enter and Exit the kitchen with CAUTION. Use marked doors appropriately and use server chatter (“behind you”) this will help prevent spills, run ins with other staff, and breakage.
6. “Full Trays out – Full trays in”
7. Deliver dishes to the dish machine with CAUTION.
 - A.) Make sure dishes are completely cleared before loading them onto the rack.
 - B.) Follow the labels above the racks to help identify where dishes/glasses go and place them in their appropriate location.

Handwashing

Handwashing is an important part of maintaining personal health, preventing the spread of germs, and the vital part of keeping the workplace sanitary.

The Steps of Hand Washing:

1. Turn on water and allow it to run. Wet hands and apply an appropriate amount of soap to both hands.
2. Thoroughly wash hands for at least 20 seconds. Apply friction to lather fingers, fingertips, areas between hands, hands and arms.
3. Completely rinse hands under running warm water.
4. Dry hands with a paper towel.
5. Turn off faucet with a paper towel and discard the paper towel into the trashcan.
6. Apply hand sanitizer and allow hands to air dry.

When should we wash our hands?

1. Before starting your shift.
2. Between tasks.
3. Every time you rack dishes at the dish table.
4. After using the restroom.
5. Every time you touch your hair/face or body.
6. After clearing dishes or bussing dirty tables.
7. After touching clothes.
8. After coughing or sneezing into hands.
9. After touching anything that may contaminate hands (such as cleaning towels, work surfaces, eating, smoking, touching trash, etc.)
10. After handling cash payments.



Lifting and Loading trays

Carrying plates on trays will become second nature to you, and learning how to load and lift trays will become an important habit to master.

Loading a Tray

1. Place heavy items in the center of the tray.
2. Position flatware and smaller items toward the outer edge of the tray.
3. Coffee pots, pitchers, etc. should be placed toward the center of the tray.
4. Nothing should project over the edge of the tray.
5. Open plates should be held away from the hair.
6. Do not over stack or overfill a tray. Get help or make two trips.



Lifting and Lowering a Tray

1. To lift a tray, place the flattened palm under the edge of the tray towards the middle.
2. Grip the edge of the tray with the free hand; if the tray is heavy, keep your hand there.
3. Bend carefully at the knees and lift with your legs back, not your arms, as you slide the tray out onto your palm.
4. Carry the tray at shoulder level, hold the upper arm close to the body and tuck the elbow close to the body. If additional support is needed the tray can be rested on the shoulder.



5. When lowering a tray, stand in front of the tray stand. Grip the edge with your free hand. Bend the knees carefully and lower your legs and back, not your arms, while lowering the tray keep your feet planted firmly on the ground.



Pre-Bussing Tables

Pre-bus tables using a food tray, one Guest at a time. Leave only the Guest's drink, a new coaster and the napkin.

Pre-Bussing Procedures

1. Use proper serving order.
 - A.) Proper serving order starts with children, elderly, women, and then men.
2. Organize the tray by stacking like items together with silverware placed on the side.
3. Remove plates, from the right, with the right hand.
4. Wipe the table off and replace the coasters.
5. Do not scape dishes at the table.
6. Remove used condiments
 - A.) Sugar and cracker caddies can be filled in the back near the dish pit.
 - B.) Table salt and pepper are located on the back sauce wall.
7. If the guest is not drinking his/her water, the glass may be removed from the table.
8. When pre-bussing parties of 8 or more, always bring 2 trays and tray jacks.
9. Make sure to pick up fly-away items (cracker wrappers, beer bottles, straw wrappers, etc.) and place them securely on the tray underneath a plate.
10. Offer to box any leftover items for the Guest to take home.
11. Before returning your tray to the kitchen, check your area if your teammates' tables are pre-bussed. If possible help out and pre-bus.

Host Stand Basics

Occasionally, as a Server you may need to assist the hosts at the Host Stand by seating Guests. This is an important task to ensure the Guest is happy from the moment they enter the door.

Interacting with Guests

1. Present a helpful attitude in all Guest interactions.
2. We are here for the Guest. It is our job to make them feel welcome.
3. Guests' needs ALWAYS take priority.
4. Walk the Guest to the restroom/to-go area rather than pointing.

Greeting the Guest

1. Staff members should always be alert to Guests in the building.
2. Always deliver a sincere greeting.
3. Always keep a smile on your face, eye contact and a friendly professional tone of voice with the Guest.

Seating the Guest

1. Make conversation with the Guest on the way to the table.
2. Walk at a moderate pace. (You don't want your Guest trying to run after you.)
3. Politely seat the guests at the appropriate table and hand the menu to each Guest according to serving order.
4. Remove extra silverware from the table and pull condiments to the side of the table.
5. Let the Guest know their server will be right with them and invite them to enjoy their meal before leaving the table.

Telephone Basics

As a Server, you will probably never have to answer telephone calls, but just in case the situation arises, you need to be prepared.

Proper Telephone Procedures

1. Answer the phone within 3 rings with a pleasant tone of voice.
2. If you must place a caller on hold, ask the caller “May I place you on hold?”
Find the person the Guest is holding for right away.
3. If you are unable to assist the guest, find a manager to take the call.

Important Things to Remember when answering the phone:

- Proper phone etiquette is required for Guest service.
- Your conversation on the phone with the guest may decide if the guest plans on dining with us.
- Inform a manager if the phone rings longer than 3 times.
- If a phone rings back twice offer to take a message.

Basic “POS” Functions

The following is a basic understanding and functions of the keys on the POS Order Entry Screen.



Logging on the POS following the steps on the table:

<http://www.posqx.com/>

Step	Action
1	Swipe server card
2	Enter table number
3	Enter number of Guests in the party

Basic “POS” Modifiers

NO	Used to remove an item. EX: NO Tomatoes, NO Spice
ADD	Used to replace an item that was removed from a plate. EX: ADD Bacon, ADD Cheese
ON SIDE	Used to remove an item from plate and put on a separate plate. EX: Butter ON SIDE, Ranch ON SIDE
EXTRA	Used to put more of something on a plate that already comes with it. EX: EXTRA Cocktail Sauce
LIGHT	Used to put less of something on the plate. EX: LIGHT butter, LIGHT Spice
HALF	Used when half of the plate will be serve one way and half another way. EX: HALF Fries HALF Rice
ONLY	Used to limit modifiers when there are many things that a guest doesn't want. EX: ONLY Chives, ONLY Peppers
ADD ON	Used when an item is sent after the rest of the items have already been sent.
TO - GO	Change from dine-in to TO-GO order.
SPLIT	Guest wanting to “split” an item.

Commonly Used POS buttons

VIEW EDIT	Takes you to the VIEW EDIT screen
SEND & STAY	Send the items on a check and keep you logged into that check.
REOPEN	Reopen another Guest Check
VOID	Highlight and Void any unsent items
MODIFY	Highlight and Modify items
REPEAT	Highlight and repeat an item and its modifiers.
PREP SEQ	Large Party Section Numbers
SEND TIMES	Printed within 1 minute of maximum cook time.
SEP CHECKS	Separate Checks screen.

The PappaDeaux Kitchen

The PappaDeaux Kitchen

The Kitchen is the core of the restaurant. All food is pulled by the kitchen manager and placed on the expo line to be taken to Guests. In this part of the training you will learn about kitchen specifics.

Body Language

The Guest is our top priority. We tend to communicate with Guests verbally and nonverbally which gives our restaurant a professional appearance. Always stand straight, avoid leaning next to tables. Keep your eyes on the guests in case they need to be tended to.

Serving Food

1. Serve food using the proper serving order :
 1. Children
 2. Elderly
 3. Women
 4. Men
2. Food should be served immediately – trays of food should never be avoided.
3. Serve food from the left with the left hand.
4. When serving food set the plate in front of the Guest quietly; DO NOT SLIDE plates along the table.
5. Serve each Guest completely before moving onto the next Guest.
6. Appetizers must be served with appetizer plates.
7. Place plates on the table in front of each Guest before serving the appetizer.
8. As you are serving each guest, move around the table. DO NOT reach over the Guest.

Food Allergies

Food Allergies are very serious and in some cases can be fatal. PappaDeaux Seafood Kitchen has a very specific allergy procedure that is mandatory to be followed. Failure to follow the allergy procedure could result in disciplinary action or termination.

ALLERGY = A.C.T.I.O.N.

A- Guest informs Server of an ALLERGY.

C- Server COMMUNICATES information to manager

T- Manager TALKS to Guest to confirm allergy and learn more.

I- Manager INFORMS Kitchen Manager of the Allergy.

O- Server enters ORDER into POS using Allergy Key.

N- The Kitchen Manager NOTIFIES Cooks on proper way to prepare the item.

BAR BASICS

Bar Basics

PappaDeaux has a full bar containing different types of alcohol to satisfy all of our Guest's drink requests and needs. In this part of the training you will learn about different alcoholic beverages and the PappaDeaux Alcohol policy.

PappaDeaux Alcohol Policy

To protect ourselves as an organization, while at the same time satisfying our guests, PappaDeaux has created some additional alcohol policies, which must be adhered to at all times.

1. Parents/Guardians are NOT authorized to purchase alcohol for minors in PappaDeaux Restaurants.
 - A.) Guests of the legal drinking age cannot 'PASS-ON" drinks to minors at the table.
 - B.) If you see minors with alcohol alert the manager and they will handle the situation from that point on.
2. It is a requirement to card anyone who looks 35 years old or younger.
 - A.) If the guest has and Out of State Identification card ask the guest for their card and hand it to your manager for verification.
 - B.) The manager will determine the legitimacy of the Identification card.
 - C.) If the manager approves the card take the Guests order and hand their Identification card back.
 - D.) Procedures if the card is not approved will be taken by the manager and you will proceed servicing the table.

IMPORTANT TIP- It is your job to card anyone under 35 years old failure to do so can result in termination, prosecution, and legal action.***

3. We forbid Guests from entering our restaurant with any type of beverage container (Paper cups, glasses, canned drinks, bottled drinks, etc.)
 - A.) This is an addition to the state law which prohibits alcoholic beverages to be brought in the premises.
4. We as a team should never allow a guest to become intoxicated in our restaurant. (Preventive Procedures will be discussed later in the section.)
5. Violation of Texas State laws or PappaDeaux referring to liquor policies will result in termination.

YOU HAVE THE LEGAL RIGHT TO REFUSE SERVICE IF YOU SUSPECT A GUEST IS UNDERAGE. NOTIFY A MANAGER.

Guest Safety

We do not want to let a Guest who appears intoxicated drive home. Your job as a server is to notify a manager. The manager will offer to call a cab, at our expense, to insure the Guest returns safely to their destination.

Drink Checks

As a server you are liable for your Guests. You should never allow a Guest to become intoxicated in our restaurant. To make sure this does not occur stay alert to the Guest's behavior. A Manager's approval is required when a Guest orders multiple alcoholic beverages.

A **3rd Drink Check** is required for all drinks. Drink Checks are also required when a Guest's behavioral cues indicate he/she is intoxicated.

Steps to take for a drink check

1. Take the Guest's order.
2. Stamp the back of the Guest's check.

<input type="checkbox"/>	ALLERGY-ITEM: _____
<input type="checkbox"/>	DRINK CHECK- TIME: _____
MANAGER; _____	

3. Inform the Manager by relying relevant information about the Guest:
 - A.) Previous # of Drinks
 - B.) Food the Guest has had
 - C.) Behavior
 - D.) Condition
4. If the Manager gives you approval, present the Guest Check for signature, then ring up and serve the drink.

IF THE MANAGER APPROVES THE DRINK CHECK AND ALLOWS YOU TO SERVE THE GUEST YOU ARE NO LONGER LIABLE IF THE GUEST LEAVES THE RESTURANT INTOXICATED.

Preventive Measures

As a server you are not responsible to tell a Guest he/she has had too much to drink. You are however, responsible to pay attention to the Guest's behavior.

Using the following strategies will ASSIST you in dealing with a potential problem Guest.

1. Know our policies regarding drinking and drinking limits.
2. Talk to the Guest before serving them to assess their state of mind.
3. Keep track of the number of drinks the Guest is consuming.
4. Avoid serving Guest 2 full drinks. Drinks may be replaced before the Guest finishes the first.
5. Be aware of multiple drink orders by a Guest.
6. Collect empty glasses prior to "last call."
7. Alert a Manager if the Guest appears intoxicated.
8. If the Guest's behavior is questionable. INFORM a Manager. Do not be afraid
9. to ask a Manager to cut the Guest off. The Manager is on your side.

Liquors

Guests may order mixed beverages, cocktails, liquors, and our own specialty drinks. There are 7 basic classes of liquor. It is important for you to know what brands of liquor we have to sell or Upsell to Premium at the table. During training the bartender will go over each of the following Liquors with you. Uses the chart below to study and have as a reference when selling drinks to Guests.

LIQUORS	HOUSE/ PREMIUM UPSELL
VODKA	EXAMPLE: HOUSE- POTTERS VODKA PREMIUM UPSELL: GREY GOOSE
WHISKEY	
GIN	
TEQUILA	
LIQUEURS	
RUM	
BRANDY/ COGNACS	

Cocktail Procedures

With many cocktails, special instructions are necessary to prepare or serve the drink. The following instructions should be printed on the ticket that you can find on the “POS” system. Here is a list of some of the most common special instructions with their corresponding abbreviations.

Instructions	Abbr.	Explanation
On the Rocks	Rx	Served over ice
Up	Up	Served chilled, no ice.
Neat	Neat	Served unchilled, no ice
Twist	TW	Served with a lemon peel twisted over the drink, rubbed around glass rim and dropped into the drink.
Dirty	DTY	Add olive juice
No Salt	NS	No salt on the rim of a normally salted drink
Splash	SP	Made with a splash of a specific mixer
# of glasses	#GL	Number of glasses served with a bottle of wine

Beer

We offer beer either in bottle or draft as well as Domestic and Import. Beer selection tends to change depending on the season. Below is chart for you to use as a study sheet and reference when you are serving Guests. Your trainer will go over the beers with you it is recommended to write them down and memorize them.

DOMESTIC BOTTLE	DOMESTIC DRAFT
IMPORT BOTTLE	IMPORT DRAFT

WINE

Wine selections vary per restaurant and are subject to change. List the wines offered in your restaurant below. You will be expected to know what bottles of wine we serve.

WINES:

FLOOR 1

Floor 1

You have made it to floor 1. During your floor 1 you will shadow a trainer that will go over certain key points to use at the table when you begin serving. In this section we will be focused mostly on servicing the guest.

Hospitality

Hospitality is how the delivery of product makes the Guest feel. Great service and hospitality will keep our Guest coming back. The following steps are great ways of providing hospitality to your guests:

1. SMILE
2. Make/Maintain Eye Contact
3. Speak Clearly and Confidently
4. Be Polite... Please and Thank You
5. Be a Good Listener
6. Be Patient

These steps will be the key to success of doing well with your Guests. To be a great server hospitality is vital.

Team Service

WHO?	All employees participate. Servers are grouped in teams of 3-4. Sections are near each other so you and your team can look out after each other and help make sure everything is running smoothly.
WHAT?	Achieve superior service by working together to meet the needs of Guests.
WHY?	Operate at a higher level while making the job easier. Guest will experience great service because the server has more time to focus on the details of their guests.

Five Foot Rule

As a server it is your job to make an effort to recognize and greet Guests any time they are within 5 feet of you! Stop what you are doing and allow the Guest to pass.

When to use:

1. When a Guest is moving through the main aisle ways.
2. When a Guest that is being seated passes through your section.
3. If the Guest seems to be looking for something.
4. When the Guest is walking towards the restroom.
5. When Guests are exiting the restaurant.

How you can verbally recognize Guests?

1. Good morning/ afternoon/ evening
2. Welcome to PappaDeaux (as Guest is being seated)
3. It's nice to see you!
4. How are you today?
5. Thank you and have a nice day (as Guests are leaving).

Incorporate nonverbal communication when practicing the 5 foot rule to ensure friendly service. Use the following:

1. Smile
2. Make eye contact
3. Friendly hand gestures

Greeting the Guest

Greeting the Guest

When greeting a table introduce yourself with a friendly attitude. Speak sincerely, as if you are welcoming the Guest to your home. Make eye contact with each Guest and make sure to smile. Pay close attention to your trainer's greet at your tables today. Decide what you feel comfortable saying in front of Guests, and take some time to practice your greet. The more practice the more polished your greet will become.

Sample "Full" Greet

"Good afternoon/evening, my name is _____ and I'll be your server tonight. Has everyone dined with PappaDeaux before?"

The Guest has either dined with PappaDeaux and has returned or they are a first time Guest. In the table below is a step by step breakdown of what to do for either situation.

IF...	THEN.....
NO this is the Guest's first time at PappaDeaux.	<ol style="list-style-type: none">1. Thank the guest for choosing PappaDeaux.2. Go over the menu.3. Point out items we are famous for.4. Describe the feature/ highlight the Chef Selections on the menu.5. Suggest a specific beverage and appetizer.
YES the Guest has dined with PappaDeaux.	<ol style="list-style-type: none">1. Welcome the Guest back2. Describe the feature/ highlight the Chef Selections on the menu.3. Suggest a specific beverage and appetizer.

PAPPADEAUX
KITCHEN
ADVANCED

PappaDeaux Kitchen Advanced

In this part of your training you will learn more in depth about the PappaDeaux entrée's, sauces, and garnishes. This lesson will be a more hands on experience that will allow you to learn about our menu. Concluding the end of this segment there will be a kitchen advanced test. A score of 80% or higher is required to more on to the next lesson.

Guest's Seat Number

Each Restaurant has a specific point of reference to designate each seat at the table. By assigning a number to each person we can keep track of what each Guest orders. Using the Guest seating number eliminates having to ask what the Guest ordered.

Seat numbers are an important tool- they prevent you and your teammates from having to call out menu items when delivering food to your Guests.

Seat number one will always be the seat with their back facing the bar and rotates clockwise. The bottom is an image that might clarify the order of seating.

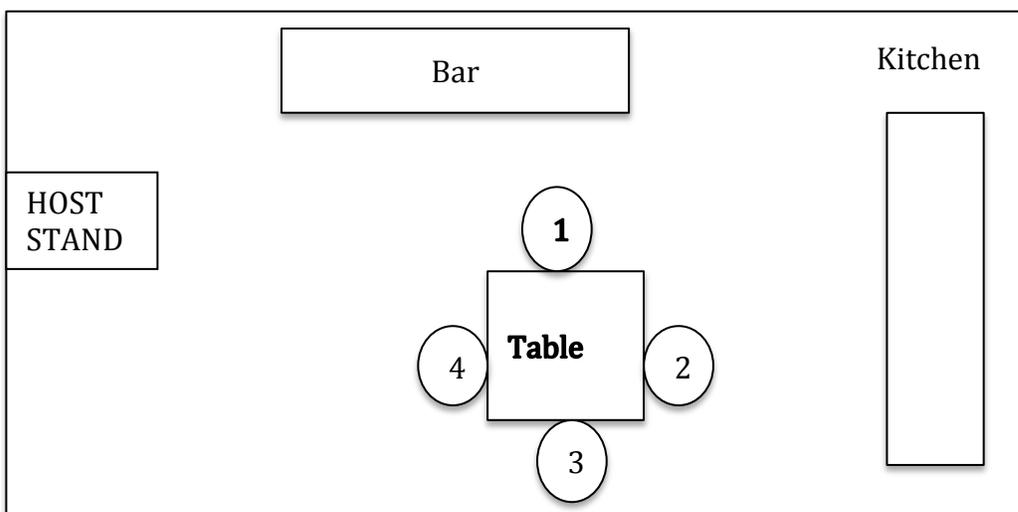


Plate Training

The following is space to write down what your trainer will go over with you during PappaDeaux Kitchen Advanced.

Take specific notes on the food:

FLOOR 2

Floor 2

This is the final training section before you take your mock. It is very important to grasp what you learn today and apply it later on while you are on the floor. As a big responsibility today you will be leading the service, your trainer will be behind you to provide feedback and assistance when needed. In this shift you will learn about payments and the Speed of Service (S.O.S.).

Taking Payments

When the check is dropped off at the end of your Guest's meal they may decide to pay with multiple forms of payment. Gladly accept their payment and aware your Guest you will be right back with a final receipt. When you have multiple forms of payment process each in the following order:

1. Non-Cash Cards
2. Cash Cards/ eGift
3. Non-Pappas Cards
4. Credit Cards
5. Cash

Note that you should not hang on to a guest credit card for more than 2 minutes. Make sure they receive their card with their finalized ticket.

Guest Signatures

ALL PappaDeaux gift cards/eGift cards, credit card receipts MUST have a Guest signature.

- A. You as an employee may not alter or fill in anything for the guest.
- B. Not following this rule will result in termination.

Drink Delivery/ Refills (SOS)

Imagine you are at your favorite restaurant. You are set with the meal you have wanted all day long; you reach for a cold beverage and all that is left are some melting ice cubes. Think about the following questions:

1. How disappointed or upset would you be?
2. Why do you think this is a pet-peeve with so many Guests?
3. How do time-targets assist you in the job?
4. How can you use teamwork to meet time targets?

Time Target

BE PROACTIVE:

1. Water/Tea/Soda – within 3 minutes
2. All other drinks- within 4 minutes
3. Refill drinks when you see a Guest's drink is ½ full.

NEVER wait for the Guest to ask to refill their drink.

Teammates work together to meet time targets for the Guest.

Food Delivery (SOS)

Have you been in a restaurant with a set amount of time? Guests tend to do this all the time. They need to get back to their everyday tasks such as work, appointments, or personal activities right after dining with us. We must follow time targets to make sure the Guest receives their food in ample amount of time to enjoy their meal.

What happens to them if we are NOT hitting our time targets correctly?

1. They are late getting back to work and could possibly miss something important.
2. They may get their pay “docked” for our mistakes.
3. They miss out/ arrive late to an event they paid money to enjoy.

How long do you think the average person wants to spend at our restaurant?

1. Most people get an average of 1 hour to dine.
2. It's okay to ask the guest for their level of urgency. Doing that will make them very pleased and want to come back.

Things that may interfere with food delivery times:

1. Take orders incorrectly
2. Not entering the ticket within 2 minutes of taking the order.

Average preparation and plating times:

Appetizer/ Salad – within 10 minutes

Entrees – 10-15 minutes

Follow-Up – 2 minutes

Moving Forward

Congratulations to you for passing the PappaDeaux Training program. We believe you have what it takes to live up to the Pappas Standard of Service. From here you will complete your mock with a Manager and then assigned a schedule.

Do not lose hope. PappaDeaux is one step behind you. We have created a Reference guide in the next few pages as a study guide to keep your memory fresh. With that anyone of our friendly wait staff or managers will be willing to help you.

Good luck and thank you for being a part of the PappaDeaux team.

PappaDeaux Seafood Kitchen

REFERENCES

Use the following a cheat sheets and study guides to help your success at PappaDeaux Seafood Kitchen grow.

CHEF SELECTIONS REFERENCE SHEET

- ❖ Costa Rican Tilapia Lafayette – Grilled tilapia topped with fresh lump crabmeat, shrimp, tomatoes, capers and basil in beurre blanc butter served with spaghetti squash.

- ❖ Atlantic Salmon Yvette- Char-Grilled Salmon with shrimp, crawfish, mushrooms, and spinach in a Monterey jack cheese sauce. Served with Dirty Rice

- ❖ Texas Redfish Ponchartrain- Pan Grilled redfish with crabmeat and shrimp sautéed in a brown butter wine sauce. Served with Dirty Rice.

- ❖ Cedar Plank Salmon- Topped with garlic herb butter & broiled on a smoky cedar plank. Served with asparagus.

- ❖ Mississippi Catfish Opelousas- Blackened catfish with oysters, shrimp & crabmeat in a lemon garlic butter sauce. Served with dirty rice

These are our best selling items at PappaDeaux. Use this sheet as a reference and study the Sauces.

SPECIALITY DRINK REFERENCE SHEET

- ❖ SWAMPTHING- Raspberry & melon liqueurs layered with frozen hurricane and margarita.

- ❖ CAPTAIN'S HURRICANE -Captain Morgan Original Spiced rum, Myers's Original Dark rum, pineapple juice, fresh orange & lime juices topped with Grand Marnier.

- ❖ BATON BELLINI - Flor de Caña 7 year rum, Hornitos Plata tequila, peach & fresh lemon, lime juices, finished with Vietti Moscato d'Asti.

- ❖ LEMON TEA SMASH- Belvedere Lemon Tea vodka, organic agave nectar, fresh lemon juice, mint leaves & iced tea.

- ❖ SOCO PEACH PUNCH- Southern Comfort 100 Proof, peach, mint, fresh lime juice & club soda.

- ❖ MANGO COCODEAUX- Don Q Coco rum, Cruzan Tropical Banana rum, frozen Pappadocious, mango, fresh lemon & orange juices.

These are our specialty drinks at PappaDeaux. Use this sheet as a reference and study the drinks.

GLUTEN FREE MENU REFERENCE

Cold Appetizers

- ❖ **New Orleans Campechana-** Fresh gulf shrimp, chunky avocados & pico de gallo in a spicy cocktail sauce.
- ❖ **Mixed Oysters & Shrimp** - Half dozen oysters & a half dozen cold boiled shrimp Prepared without mignonette.
- ❖ **Traditional Shrimp Cocktail** - With cocktail sauce
- ❖ **Texas Gulf Coast Oysters** (Prepared without mignonette)
- ❖ **Blue Point Oysters** (Prepared without mignonette)

GLUTEN FREE MENU REFERENCE

Salad

- ❖ **Pappas Greek Salad-** Our original salad tossed with fresh vegetables, imported kalamata olives, capers, solinika peppers, oregano & feta cheese in Pappas Greek Dressing, prepared tableside .
- ❖ **Classic Caesar-** Chopped romaine hearts, parmesan cheese & Caesar dressing (Prepared without croutons)
- ❖ **Beefsteak Tomato Salad-** With crumbled bleu cheese, crisp red onion & light vinaigrette
- ❖ **House Salad-** Mixed lettuce, tomatoes, red onions & choice of dressing (Prepared without croutons)
- ❖ **Seafood Cobb Salad-** Jumbo lump crabmeat & shrimp over iceberg & spinach mix with applewood bacon, bleu cheese, avocado & tomato, drizzled with vinaigrette
- ❖ **Lobster & Shrimp Salad-** Chilled Maine lobster, Gulf coast shrimp, avocado, mango & cashews on a bed of crisp greens in a creamy citrus dressing

GLUTEN FREE MENU REFERENCE

Naked Fish (All fish can be prepared char-grilled, seared or blackened.)

- ❖ Costa Rican Tilapia With broccolini .**
- ❖ Atlantic Salmon With spaghetti squash .**
- ❖ Jumbo Sea Scallops Seared, with broccolini .**

Lobster, Steak & Chicken

- ❖ Angus Beef Ribeye With mashed red potatoes & broccolini.**
- ❖ Filet Mignon With mashed red potatoes & choice of side.**
- ❖ Grilled Half Chicken - Marinated in garlic & rosemary, with mashed red potatoes & fresh sautéed spinach**
- ❖ Grilled Caribbean Lobster Tail- with mashed red potatoes & broccolini . Prepared without scampi butter**

GLUTEN FREE MENU REFERENCE

Sides

- ❖ **Sautéed Spinach**
- ❖ **Spaghetti Squash**
- ❖ **Mashed Red Potatoes**
- ❖ **Broccoli**
- ❖ **Baked Potato**
- ❖ **White Rice**

Gluten Free Signature Sauces

- ❖ **Lemon & Herb**
- ❖ **Olive Oil**
- ❖ **Hazelnut browned butter**
- ❖ **Ginger Butter Sauce**

DESERT MENU REFERENCE SHEET

- ❖ **Bayou City Cake-** dark chocolate layer cake with creamy cookie crumb frosting & chocolate chips.

- ❖ **Turtle Fudge Brownie-**with pecans & vanilla ice cream.

- ❖ **Crème Brulée-** with fresh fruit.

- ❖ **Praline Bread Pudding Soufflé-** with vanilla ice cream & bourbon sauce

