

# Marquette Restaurant Week 2023

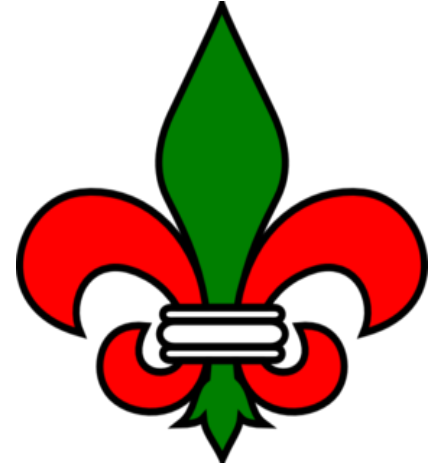
*Globally Inspired Southern Rooted @Lagniappe Cajun Creole Eatery*

## *Experiencia Southern Mexican Fusion Food*

*Quesabirria Debris Poboy: Tender Succulent Beef braised in Mexican Spices then crisped up with Melty Chihuahua Cheese and dressed with lettuce, tomato, cilantro + onions, and Roasted Jalapeno Aioli. Served with Birria Au Jus to dip in!*

*Crawfish, Corn, and Poblano Quesadillas: Ooey, Gooley, and three kinds of Cheesy plus Chipotle Lime Crema*

*\$17*



*Special  
Coctels  
Too!*

## *\*\*\* Especial Three Course \*\*\**

*Savory Herb Churros  
Creamy Seafood Béchamel Dipping Sauce*

*Gulf Shrimp in Mole Verde  
Ancho Chili and Garlic Smoked Sausage  
Green Chili Hoppin' John  
Plantain Chips*

*Bananas Foster Tres Leches Cake  
Rum soaked Brown Sugar Sponge Cake  
Vanilla Bean Whipped Cream  
Coconut and Caramelized Bananas*

*\$38*

