

The Country Club

restaurant jacuzzi lounge pool cabana bar pool table

634 Louisa St. New Orleans 504-945-0742
Bar Hours 10am-1am Restaurant Hours 11am-10pm

Winter Menu - Lunch & Dinner Daily

By Chef Sam Allen

Saturday & Sunday Brunch

11am - 3pm

Martini Madness Mondays

\$3.50 Absolut & Tanqueray Martinis

5pm - 8pm

\$5 Pool/HotTub Passes
Day/Night/Weekend

Affordable & Progressive Menu

We now have Cuban Sandwiches!

Pizza coming soon!

**Check our website for our special
NEW YEAR'S EVE MENU
& CELEBRATION
reservations recommended**

www.thecountryclubneworleans.com



◆ Fabulous Early Bird Breakfast \$4.50

◆ 3 Egg Omelettes [w/biscuit or toast]
from \$3.75

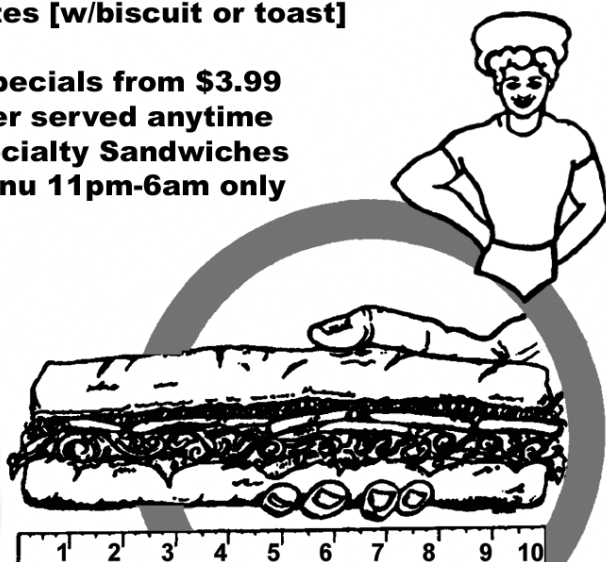
◆ Three Daily Specials from \$3.99

◆ Lunch & Dinner served anytime

◆ Poorboys, Specialty Sandwiches

◆ Late Night Menu 11pm-6am only

**OPEN
24 HOURS**



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Candidate for Mr. LSGRA Denny Sommers serving holiday cocktails at Rawhide



Larry & his shy baby, Barnebus out at Rawhide



Brothers Tommy & Michael Elias serving up their famous stuffed grape leaves at Corner Pocket's Post Thanksgiving Feast



Santa & dancer Will celebratin' the season at Corner Pocket



Santa disciplines bad boy Josh at the Pocket



Dancers Lee & Minx dancin' together at The Corner Pocket



Gary, Tom & Robert show off their finds at Buzzy's Rummage Sale hosted at The Friendly Bar



Chris slingin' holiday cocktails at the Phoenix



Ama Rosa emcees Good Friends' 13th Christmas Gala benefiting Buzzy's Boys & Girls



Good Friends Beneatha "Sammy" Man takes to the Christmas Gala stage



Playgirl Man of the Year Dominic joins the Christmas Gala at Good Friends



Rikki Gee does her Christopher Crawford act live at Good Friends' Christmas Gala



Justin hits the stage for Good Friends' 13th Christmas Gala



Santa Blake & Richie on stage at Good Friends' Christmas Gala



Good Friends manager Cameron auctions off his leather pants for Buzzy's Boys & Girls at Good Friends



King Cake Queen-Elect Mr. Tami Tarmac & Rona Conners take in The Golden Age Revue at JohnPaul's



Marcy Marcell hosts The Golden Age Revue at JohnPaul's



Rhonda Roget & her "man" guest star in The Golden Age Revue at JohnPaul's



Regina Adams back on stage again in The Golden Age Revue at JohnPaul's



Al celebrates his b-day with Dominic & partner Dwain at JohnPaul's during The Golden Age Revue

Holiday Club Action ~ NEW ORLEANS ~ Photos by Ambush

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cookin' with auntie dee
...from Main-18

rinsed and drained

- 1 cup frozen whole kernel corn
- 1 medium sizes plum tomato, seeded and finely chopped
- ½ medium sized green pepper, finely chopped
- ½ small sweet onion, finely chopped
- 2 green onions finely sliced
- 1 jalapeno pepper, seeded and minced
- 1 clove garlic, minced
- 1/2 cup Italian dressing
- 2 tablespoons chopped fresh cilantro

30 Belgian endue leaves (three bunches)
¼ cup sour cream

Combine first nine ingredients in a large zip-top freezer bag. Seal bag, chill twenty-four hours; drain. Spoon mixture into a bowl; stir in cilantro. Spoon about one rounded tablespoon of mixture into each endive leaf. Dollop with sour cream.

PEEL AND EAT SHRIMP WITH DIPPING SAUCES

Set up a serving section for the shrimp and the sauces, and let the guests help themselves.

- ½ cup Old Bay seasoning
- 3 pounds, unpeeled large raw shrimp (26/30 count)

Tangy Garlic Tartar Sauce:

- 2 cups mayonnaise
- 1 (3.5-ounce) jar of capers, drained
- 3 cloves garlic, pressed
- ¼ cup Dijon mustard

Combine all ingredients in a food processor; process until smooth. Chill two hours before serving.

Smoky Remoulade Sauce:

- 2 cups mayonnaise
- ¼ cup Creole mustard
- 2 large garlic cloves, pressed
- 2 tablespoons chopped fresh parsley
- 1 tablespoon fresh lemon juiced
- 2 ¼ teaspoons smoked paprika
- ¼ teaspoon cayenne



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9am-12noon Sat..

Combine nine cups water and Old Bay seasoning in a Dutch oven. Bring to a boil; add shrimp. Cover, remove from heat, and let stand 15 minutes or just until the shrimp turn pink. Drain well. Serve immediately with sauces.

Whisk together all ingredients until well blended. Chill two hours before serving.

Spicy Cocktail Sauce:

- ¾ cup bottle chili sauce

- ½ cup ketchup
- 6 tablespoons horseradish
- 2 tablespoons plus 2 teaspoons fresh lemon juice
- 2 ¼ teaspoons Worcestershire sauce
- 1 teaspoon hot sauce

The PANDA BEAR

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- ¼ tea-
spoon salt
- 1 ¼ tea-
spoon pepper

Whisk together all ingredients until blended. Chill at least thirty minutes before serving.

Serve bite sized brownies, petite fours and lemon bars for dessert and you are set to go indulging in your football games.

Have a great new Year, may you get all you want out of life.

▼Sunday 4pm-10pm
The Original, One & Only Trash Disco
12noon-5pm \$2.25 Well Vodka
▼Monday 8pm
Movie Night
▼Tuesday 7pm
Men's Night Drink N Drown
10pm-2am \$1.75 Well
▼Wednesday
Karaoke 9pm til
▼Thursday
South of The Border
\$3.50 Cuervo Shots
\$2.50 Coronas 4-9pm
▼Friday
Drink N Drown
\$1.50 Well 4-9pm
▼Saturday
Cruising In The Woods
Don't let the Parade pass you by!
\$1 Well Drinks 6-6:30pm
▼Balcony Bar
Open Fri & Sat. 5pm-1am;
Sun., 4pm-12midnight
25¢ Oyster Shooters
on Fridays
▼Happy Hour
4pm-9pm Daily
Wed.-Sun. 5am-1pm

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The Cafe

Lafitte In Exile

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