

ROUX & BREW

Seafood & Steakhouse

SALADS

ICEBERG WEDGE

Boiled egg, grape tomatoes, hickory bacon, blue cheese dressing, balsamic drizzle 9
Add Chicken 8 • Add Shrimp 9

CAESAR OR HOUSE SALAD

Romaine lettuce, choice of dressing 8
Add Chicken 8 • Add Shrimp 9

CRAB CAKES

Lump crab, Panko encrusted, fried, mixed greens, grape tomatoes, red onions, cucumbers, Creole tomato glaze drizzle 21

ZYDECO SHRIMP

Fried shrimp tossed in our honey Sriracha sauce, mixed greens, red onions, grape tomatoes, cucumbers 19

Buttermilk Ranch • Creole Ranch
Honey Mustard • Italian • Caesar
Balsamic Vinaigrette • Strawberry Vinaigrette
Creamy Blue Cheese • 1000 Island
Ponchatoula Pepper Jelly

SOUPS

CHICKEN & ANDOUILLE GUMBO

White rice and French bread
Cup 7 Bowl 11

CRAWFISH ÉTOUFFÉE

White rice and French bread
Cup 10 Bowl 15

RED BEANS AND RICE

White rice and French bread
Cup 6 Bowl 9

ADD A CUP OF GUMBO TO ANY ITEM 6
ADD A CUP OF ÉTOUFFÉE TO ANY ITEM 9

STARTERS

SPINACH DIP

Our Roux creamed spinach with fried bow-tie pasta 14

CHEESY PONCHATOUA SHRIMP BREAD

Seared Queso Blanco, Ponchatoula Strawberry Pepper Jelly, grilled shrimp on toasted French Bread 14

BOUDIN BALLS

Fried, red onion marmalade, our Creole ranch 10

CRISPY PORK BELLY

Crispy fried pork belly, fried shrimp Steens brown butter gastrique 14

DUCK TENDERLOIN

Panko encrusted, fried crispy, roasted garlic butter sauce 11

EGGPLANT NAPOLEON

Lightly fried eggplant medallions, sautéed shrimp, sweet pepper Tasso cream sauce 13

ZYDECO SHRIMP

Fried shrimp tossed in our honey Sriracha sauce 16

CRAB CAKES

Lump crab, Panko encrusted and fried, citrus butter, drizzled with our Creole tomato glaze 18

CHARCUTERIE BOARD

Chef's selection of imported cheese & cured meats 28

15% off a bottle of wine with purchase of board

FRESH CATCH

Rice pilaf, smothered green beans, lemon butter sauce, salad

BURGERS

BACKYARD BURGER

Cheddar cheese, hickory bacon, our whiskey BBQ sauce 16

BACKYARD CHICKEN SANDWICH

Fried (or grilled), Cheddar, hickory bacon, our whiskey BBQ sauce on bun 16

BOUDIN BURGER

White cheddar cheese, Creole boudin, red onion marmalade, our Creole ranch 17

FARMER BURGER

American cheese, hickory bacon, a fried egg 18

ZYDECO BURGER

White cheddar cheese, hickory bacon, our honey Sriracha sauce 16

Served with our Creole potato salad, parmesan garlic aioli, lettuce, tomato, pickle

SIDES

Creamed Spinach
Garlic Whipped Potatoes
Smothered Green Beans
Sautéed Vegetables
Rice Pilaf
Sweet Potato Fries
Creole Potato Salad
Andouille White Cheddar Grits
6 each

ENTREES

SHRIMP & GRITS

Pan-Sautéed shrimp in our house-made roasted tomato and garlic Demi glaze, andouille white cheddar grits, salad 22

RED BEANS & FRIED CATFISH

Creole red beans, white rice, fried catfish strips, salad 19

CRAB CAKE PASTA

Panko encrusted and fried, linguine, herb garlic cream sauce, grape tomatoes, mushrooms, fresh baby spinach, our Creole tomato glaze drizzle, salad 25

BLACKENED CHICKEN PASTA

Linguine, herb garlic cream sauce, grape tomatoes, hickory bacon, mushrooms, aged parmesan cheese, salad 18

EGGPLANT NAPOLEON

Lightly fried eggplant medallions, sautéed shrimp, linguine, sweet pepper Tasso cream sauce, smothered green beans, salad 19

CHICKEN TENDERS

Fried (or grilled) chicken tenders, honey mustard, French fries, Creole red beans & rice 17

FRIED CATFISH PLATTER

Catfish strips, French fries, hushpuppies 19

FRIED SHRIMP PLATTER

Shrimp, French fries, hushpuppies 22

TROUT ALMONDINE

Fried trout, toasted almonds, Meunière butter sauce, andouille white cheddar grits, smothered green beans, salad 29

TROUT ÉTOUFFÉE

Fried trout, crawfish étouffée, andouille white cheddar grits, smothered green beans, salad 29

CATFISH LEROUX

Crawfish étouffée over rice pilaf, fried catfish strips, salad 24

GRILLED SHRIMP

Rice pilaf, sautéed vegetables, lemon butter sauce, salad 22

BEEF TIPS

Filet mignon tips and mushrooms seared in our Roux sauce, garlic whipped potatoes, smothered green beans, salad 26

FILET - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, rosemary herb butter, salad 6oz • 31
8oz • 36

RIBEYE - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, rosemary herb butter, salad 12oz • 39
16oz • 44

TOPPINGS

Sautéed Crab Meat • Grilled Shrimp • Crawfish Etouffee 7 each
Sautéed Mushrooms • Sautéed Onions • Blue Cheese 5 each

Due to supply chain issues, imported shrimp may be substituted

ROUX & BREW

Seafood & Steakhouse

SATURDAY BRUNCH 10:00 - 3:00 PM

(Regular Menu Available All Day)

ROUX BRUNCH PLATE

Scrambled or poached eggs,
andouille white cheddar grits, hickory bacon,
southern skillet potatoes, buttermilk biscuit 16
sub French toast with strawberries 2

STEAK & EGGS

4oz filet medallion, eggs any style,
Creole hollandaise sauce,
southern skillet potatoes,
smothered green beans, biscuit 20

SHRIMP FLORENTINE OMELET

Three egg omelet, fresh spinach, sauteed shrimp,
and house made Florentine sauce.
Served with andouille white cheddar grits,
and buttermilk biscuit 19

BAYOU OMELET

Three egg omelet, Creole boudin,
vegetables, and crawfish étouffée.
Served with andouille white cheddar grits,
and buttermilk biscuit 17

WESTERN OMELET

Three egg omelet, trinity vegetables, sausage,
bacon, and white cheddar cheese.
Served with andouille white cheddar grits,
and buttermilk biscuit 17

FARMER BURGER

American cheese, hickory bacon, a fried egg.
Served with our Creole potato salad,
parmesan garlic aioli, lettuce, tomato, pickle 18

BOARDS

BRUNCH BOARD

Serves 2

Chef's selection of waffles,
pancakes, donut skewers,
potato cakes, bacon, sausage,
seasonal spreads, and
house made syrups 26

CHARCUTERIE BOARD

Chef's selection of imported
cheese and cured meats 28

15% off a bottle of wine with
purchase of board

CHICKEN & WAFFLES

Crispy fried chicken tenders,
sugar pearl waffles,
Ponchatoula Strawberry Pepper Jelly drizzle,
house made bourbon pecan syrup.
Served with andouille white cheddar grits 16

SHRIMP & GRITS

Pan-Sautéed shrimp in our house-made
roasted tomato and garlic Demi glace,
andouille white cheddar grits, salad 22

CRAB CAKE BENEDICT

Lump crab, Panko encrusted and fried,
buttermilk biscuit, creamed spinach,
poached eggs, and Creole hollandaise,
southern skillet potatoes 19

SOUTHERN BENEDICT

Buttermilk biscuit topped with
hand made breakfast sausage,
poached eggs, and creole hollandaise,
Served with southern skillet potatoes 16

SOUTHERN CHICKEN & BISCUITS

Crispy fried chicken tenders,
buttermilk biscuits topped with Tasso gravy,
southern skillet potatoes 16

FRENCH TOAST PLATE

Three slices of Leidenheimer French toast
topped with strawberries and whipped cream.
Served with hickory bacon 13

SATURDAY

10:00 - 3:00 PM

ENDLESS Mimosas 15

ENDLESS Sparkling 15

ENDLESS Sangria 15

Bloody Mary 6

Ponchatoula Punch 5

Yuengling Lager Draft 5

BeerMosa 7

BAR SPECIALS

TINI TUESDAY
4:30 - 8:00 PM

\$6 SIGNATURE MARTINIS

Chocolate
Roux Tini • Lemon Drop
Pineapple Upside Down
Tito's Martinis
Strawberry Cosmo
Buffalo Trace Manhattan

WINE & DINE
WEDNESDAY
4:30 - 8:00 PM

Enjoy half off select
bottles of wine every
Wednesday

HAPPY HOUR
TUESDAY & WEDNESDAY
4:30 - 6:00 PM

2 for 1 Coastal Vines
by the glass

2 for 1 Bottled Beer
Bud Light • Budweiser
Coors Light • Miller Lite

THIRSTY
THURSDAY
4:30 - 8:00 PM

2 for 1 Coastal Vines
by the glass

\$5 SPECIALS

Well Martini
Well Cosmo
Well Old Fashioned
Well Mojito
Yuengling Lager Draft

Boudin Balls
Bread Pudding

FRIDAY
3:00 - 6:00 PM

2 for 1 Coastal Vines
by the glass

2 for 1 Bottled Beer

Bud Light • Budweiser
Coors Light • Miller Lite

APPETIZERS 3:00 - 4:30 PM
FULL MENU AT 4:30 PM

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

Our southern style bread pudding
made with white chocolate chips,
topped with our warm rum sauce

CRÈME BRÛLÉE

A rich chilled vanilla custard,
topped with a thin brittle crust
of caramelized sugar

NEW YORK CHEESECAKE

Our New York style cheese cake,
topped with our strawberry sauce

TRIPLE CHOCOLATE CHEESECAKE

Bittersweet & milk chocolate
cheesecake, dark chocolate ganache,
milk chocolate ganache drizzle,
topped with our strawberry sauce