

ROUX & BREW

Seafood & Steak House

STARTERS

CHARCUTERIE BOARD

Chef's selection of
imported cheese & cured meats 25

CHEESE BOARD

Chef's selection of imported cheese 15

20% OFF ANY BOTTLE OF WINE WITH THE PURCHASE OF A BOARD

ADD A SIDE SALAD 4 • ADD A WEDGE SALAD 8

SPINACH DIP 14
Our Roux creamed spinach with fried
bow-tie pasta

CRAB CAKES 17
Lump Crab Cakes, Pan-seared,
white remoulade, house gremolata

BOUDIN BALLS 10
Fried, red onion marmalade, our Creole ranch

CRISPY HOUSE SMOKED BACON 15
Slab of house smoked bacon, Gulf Shrimp,
queso blanco, green onion puree,
Creole tomato glaze, firecracker sauce

ZYDECO SHRIMP 15
Fried Gulf Shrimp tossed in our
honey Sriracha sauce

BACON WRAPPED STUFFED SHRIMP 15
Lump Crab stuffed Gulf shrimp,
hickory smoked bacon, house creole sauce,
lemon butter drizzle

FRESH MOZZARELLA 9
Hand pulled crab boil mozzarella fried,
Italian bread crumbs, house creole sauce

FRIED GREEN TOMATOES 15
Fried green tomato medallions, grilled Gulf Shrimp,
house shrimp cream cheese and white remoulade,
Tasso, R&B Ponchatoula Pepper Jelly

SEARED TUNA 18
Pan-seared Tuna, sesame seeds,
house Asian slaw, house soy vinaigrette

CRAWFISH CORNBREAD 15
Fried crawfish cornbread, fried Gulf Shrimp,
citrus butter, R&B Ponchatoula Orange
Pepper Jelly glaze drizzle

BRUSSELS SPROUTS 12
Crisp roasted Brussels sprouts
Choice of Steen's herb bacon gastrique or house soy glaze

FILET KABOBS 18
Two marinated filet mignon skewers, onions,
bell pepper, house Creole tomato glaze drizzle

SOUPS

TOMATO BASIL SOUP
House tomato basil and
French bread
Cup 6 Bowl 9
Add a cup to any item 5

CRAWFISH ETOUFFEE
White rice and
French bread
Cup 10 Bowl 15
Add a cup to any item 9

RED BEANS & RICE
White rice and
French bread
Cup 6 Bowl 9
Add a cup to any item 5

**CHICKEN &
ANDOUILLE GUMBO**
White rice and
French bread
Cup 7 Bowl 11
Add a cup to any item 6

SALADS

ICEBERG WEDGE 9
Boiled egg, grape tomatoes, pickled red onions,
hickory bacon, blue cheese dressing, balsamic drizzle
*Add Chicken 8 • Filet Mignon Tips 14
Gulf Shrimp 9 • Salmon 12 • Tuna 14*

CRAB CAKES 23
Pan-seared Lump Crab, mixed greens,
grape tomatoes, red onions, cucumbers,
house Creole tomato glaze drizzle,
our white remoulade dressing

CAESAR SALAD 9
Romaine lettuce, parmesan cheese,
house croutons, Caesar dressing
*Add Chicken 8 • Filet Mignon Tips 14
Gulf Shrimp 9 • Salmon 12 • Tuna 14*

Buttermilk Ranch • Creole Ranch • Honey Mustard • Italian • Caesar • Balsamic Vinaigrette • Strawberry Vinaigrette
White Remoulade • Steen's Sugar Cane Vinaigrette • Oil & Vinegar • Creamy Blue Cheese • 1000 Island • R&B Ponchatoula Pepper Jelly

ROUX STEAK SALAD 24
Filet Mignon Tips, mixed greens, feta cheese,
candied pecans, grape tomatoes, pickled onions,
cucumbers, house Steen's Sugar Cane Vinaigrette
Tuna, Salmon, Gulf Shrimp, or Chicken may be substituted

ZYDECO SHRIMP 19
Fried Gulf Shrimp tossed in our honey Sriracha sauce,
mixed greens, red onions, grape tomatoes,
cucumbers, R&B Ponchatoula Pepper Jelly

HOUSE SALAD 9
Romaine lettuce, cheddar cheese, bacon,
grape tomatoes, cucumbers, red onions, croutons,
choice of dressing
*Add Chicken 8 • Filet Mignon Tips 14
Gulf Shrimp 9 • Salmon 12 • Tuna 14*

BAR BITES

ROUX CHIPS 5
House Seasoned
ROUX CHIPS & DIP 10
*House Beer Cheese Sauce, Bacon,
Sour Cream, Green Onions*

ROUX WINGS 12
Choice of Sauce
PRIME RIB DEBRIS FRIES 14
Choice of Ranch or Horseradish Aioli

MEAT TRIO FLATBREAD 14
Sausage, Bacon, Pepperoni
MARGHERITA FLATBREAD 12
Add Chicken 2 • Gulf Shrimp 3 • Filet Tips 4

FOR PARTIES OF 8 OR MORE 20 % GRATUITY WILL BE APPLIED