

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

ZYDECO SHRIMP

Fried shrimp tossed in our honey Sriracha sauce, mixed greens, red onions, grape tomatoes, cucumbers 18

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 8

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

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 15

CHARCUTERIE BOARD

Chef's selection of imported cheese and cured meats 28
15% off a bottle of wine with purchase of board

FRESH CATCH OF THE DAY

Rice pilaf, smothered green beans, lemon butter sauce

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 17

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 • Sweet Potato Fries
Andouille White Cheddar Grits 5 each

SHRIMP & GRITS

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

RED BEANS & FRIED CATFISH

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

BLACKENED CHICKEN PASTA

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

EGGPLANT NAPOLEON

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

CHICKEN TENDERS

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

GRILLED SHRIMP

Rice pilaf, sautéed vegetables, lemon butter sauce, salad

FRIED CATFISH PLATTER

Catfish strips, French fries, hushpuppies

FRIED SHRIMP PLATTER

Shrimp, French fries, hushpuppies

ENTREES

22

TROUT ALMONDINE

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

29

19

TROUT ÉTOUFFÉE

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

29

18

CATFISH LEROUX

Crawfish étouffée over rice pilaf, fried catfish strips, salad

24

19

BEEF TIPS

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

26

17

FILET - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, rosemary herb butter, salad

6oz • 29

8oz • 34

22

RIBEYE - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, rosemary herb butter, salad

12oz • 34

16oz • 39

19

TOPPINGS

Grilled Shrimp • Crawfish Etouffee 7 each
Sautéed Mushrooms • Sautéed Onions • Blue Cheese 4 each

22

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 15
sub French toast with seasonal berries 2

PULLED PORK BENEDICT

Buttermilk biscuit topped with pulled pork,
house-made tomato & garlic demi glace,
poached eggs, and creole hollandaise.
Served with andouille white cheddar grits 19

SOUTHERN CHICKEN & BISCUITS

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

BAYOU OMELET

Three egg omelet stuffed with Creole boudin
and vegetables, crawfish étouffée,
andouille white cheddar grits,
buttermilk biscuit 16

STEAK & EGGS

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

FRENCH TOAST PLATE

Three slices of French toast
topped with seasonal berries,
hickory bacon 13

— HAPPY HOUR —

**TUESDAY &
WEDNESDAY**
4:30 - 6:00 PM

2 for 1 Estrella Wines
by the glass

2 for 1 Bottled Beer

Bud Light • Budweiser
Coors Light • Miller Lite

THIRSTY THURSDAY
4:30 - 8:00 PM
AT THE BAR

2 for 1 Estrella Wines
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 Estrella Wines
by the glass

2 for 1 Bottled Beer

Bud Light • Budweiser
Coors Light • Miller Lite

**KITCHEN OPENS
AT 4:30 PM**

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

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