

# 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 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

#### CRAB CAKES

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

#### 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 & 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, 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 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  
Rice Pilaf  
Sweet Potato Fries  
Creole Potato Salad  
Andouille White Cheddar Grits  
5 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 • 29  
8oz • 34

#### RIBEYE - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, rosemary herb butter, salad 12oz • 34  
16oz • 39

#### TOPPINGS

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

# 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 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 18

#### BAYOU OMELET

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

#### WESTERN OMELET

Three egg omelet, trinity vegetables, sausage, bacon, and white cheddar cheese.  
Served with andouille white cheddar grits, and buttermilk biscuit 16

#### FARMER BURGER

American cheese, hickory bacon, a fried egg.  
Served with our Creole potato salad, parmesan garlic aioli, lettuce, tomato, pickle 17

#### 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

#### GRILLADES & GRITS

Seared pork tenderloin, house made red eye gravy, andouille white cheddar grits, buttermilk biscuit 19

#### 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 SPECIALS

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 - 8:00 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

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

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