

# ROUX & BREW

## Seafood & Steak House

### STARTERS

#### CHARCUTERIE BOARD

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

<b>SPINACH DIP</b> Our Roux creamed spinach with fried bow-tie pasta	14	<b>CRAWFISH CORNBREAD</b> Fried crawfish cornbread, fried Gulf shrimp over our citrus butter and drizzled with our Ponchatoula Orange Pepper Jelly glaze	15
<b>CHEESY PONCHATOULA SHRIMP BREAD</b> Grilled Gulf shrimp, R&B Ponchatoula Strawberry Pepper Jelly, Seared Queso Blanco on toasted French Bread, green onion crema	14	<b>CRAB CAKES</b> Lump crab, Panko encrusted and fried, citrus butter, drizzled with our Creole tomato glaze	18
<b>BOUDIN BALLS</b> Fried, red onion marmalade, our Creole ranch	10	<b>BRUSSELS SPROUTS</b> Crisp roasted Brussels sprouts, bacon, tossed in our Steen's herb gastrique	12
<b>HUMMUS &amp; FRESH PITA CHIPS</b> House made hummus, chimichurri sauce, pita chips, cucumbers, paprika garlic oil	12	<b>ZYDECO SHRIMP</b> Fried Gulf shrimp tossed in our honey Sriracha sauce	16

### FLATBREADS

<b>CHICKEN FLORENTINE</b> Creamy Florentine, grilled chicken, bacon, fresh spinach, 3 cheese blend, fresh parmesan cheese	16	<b>MEAT TRIO</b> Marinara, house-made sausage, bacon, pepperoni, 3 cheese blend, our creole tomato glaze drizzle	16
<b>MARGHERITA</b> Marinara, fresh basil, fresh mozzarella, tomatoes, basil oil, balsamic drizzle Add Chicken 2 • Gulf Shrimp 3 • Filet Tips 4	14	<b>SHRIMP PESTO</b> Basil pesto, grilled Gulf shrimp, roasted garlic, red onions, 3 cheese blend, fresh parmesan cheese, lemon oil, red pepper pesto drizzle	16

### SMALL PLATES

ADD A SIDE SALAD 4 • ADD A WEDGE SALAD 9

<b>SEARED SALMON</b> Pan-seared salmon, house-made lemon poppy seed vinaigrette, on a bed of spring mix greens	18	<b>CRISPY PORK BELLY</b> Fried oysters (6) or Gulf shrimp (6), slab of pork belly, queso blanco, house made firecracker sauce	18
<b>BACON WRAPPED STUFFED SHRIMP</b> Crab meat stuffed Gulf shrimp wrapped in hickory smoked bacon, served on top of house-made tomato sauce, topped with our lemon butter drizzle	18	<b>FILET KABOBS</b> Two marinated filet mignon skewers with onions and bell pepper, our Creole tomato glaze drizzle	18

### ENTREES

<b>ROUX SEAFOOD STACK</b> Fried soft-shelled crab, catfish, crab cake, Gulf shrimp, and green tomato layered and served with our Louisiana crawfish cream sauce, R&B Ponchatoula Strawberry Pepper Jelly, salad	26	<b>SALMON PICATTA</b> Pan-seared salmon, house-made lemon butter sauce, capers, sautéed spinach, onion, and tomatoes, rice pilaf, sautéed vegetables, salad	29
<b>CRAB CAKE PASTA</b> Panko encrusted and fried, linguine, garlic cream sauce, grape tomatoes, mushrooms, fresh baby spinach, our Creole tomato glaze drizzle, salad	26	<b>ASIAN SALMON</b> Ponchatoula Orange Pepper Jelly soy glazed salmon, white rice, soy glazed brussels sprouts, salad	29
<b>SHRIMP &amp; GRITS</b> Gulf shrimp sautéed in our house-made shrimp, tasso, and garlic sauce, andouille white cheddar grits, salad	24	<b>TROUT ALMONDINE</b> Fried trout, Meunière butter sauce, toasted almonds, andouille white cheddar grits, smothered green beans, salad	29
<b>RED BEANS &amp; FRIED CATFISH</b> Creole red beans, white rice, fried catfish strips, salad	19	<b>TROUT CREOLE</b> Fried trout, our Louisiana crawfish cream sauce, andouille white cheddar grits, smothered green beans, salad	29
<b>CATFISH LEROUX</b> Crawfish étouffée over rice pilaf, fried catfish strips, salad	24	<b>BLACKENED CHICKEN PASTA</b> Linguine, garlic cream sauce, grape tomatoes, hickory bacon, mushrooms, aged parmesan cheese, salad	18
<b>EGGPLANT NAPOLEON</b> Lightly fried eggplant medallions, sautéed Gulf shrimp, linguine, sweet pepper tasso cream sauce, smothered green beans, salad	19	<b>BEEF TIPS</b> Filet mignon tips and mushrooms seared in our horseradish worcestershire cream sauce, garlic whipped potatoes, smothered green beans, salad	26
<b>CHICKEN TENDERS</b> Fried (or grilled) chicken tenders, honey mustard, French fries, Creole red beans & rice	17	<b>FILET - HAND CUT USDA CHOICE</b> Rosemary herb butter, garlic whipped potatoes, smothered green beans, salad	6oz • 31 8oz • 36
<b>FRIED PLATTERS</b> Catfish strips, French fries, hushpuppies Gulf Shrimp, French fries, hushpuppies Gulf Shrimp & Catfish Combo Oysters, French fries, hushpuppies Oyster Combo with Gulf Shrimp or catfish	19 22 24 27 26	<b>RIBEYE - HAND CUT USDA CHOICE</b> Rosemary herb butter, garlic whipped potatoes, smothered green beans, salad	12oz • 39 16oz • 44
<b>GRILLED GULF SHRIMP</b> Rice pilaf, sautéed vegetables, lemon butter sauce, salad	22	<b>TOPPINGS</b> Sautéed Crab Meat • Grilled Gulf Shrimp • Crawfish Cream Sauce 7 each Sautéed Mushrooms • Sautéed Onions • Blue Cheese 5 each	