

ROUX & BREW

Seafood & Steakhouse

GLUTEN FRIENDLY

STARTERS

SPINACH DIP

Our Roux creamed spinach
with celery and cucumbers 14

ZYDECO SHRIMP

Grilled Gulf shrimp,
honey Sriracha sauce 16

SALADS

ZYDECO SHRIMP

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

ICEBERG WEDGE

Boiled egg, grape tomatoes, hickory bacon,
blue cheese dressing, balsamic drizzle 9
Add Grilled Chicken 8 • Grilled Shrimp 9 • Salmon 14

CAESAR OR HOUSE SALAD

Romaine lettuce, choice of dressing 9
Add Grilled Chicken 8 • Grilled Shrimp 9 • Salmon 14

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

BURGERS

FARMER BURGER

American cheese, hickory bacon, a fried egg 18

ZYDECO BURGER

White cheddar cheese, hickory bacon, our honey Sriracha 17

BACKYARD BURGER or CHICKEN SANDWICH

Cheddar cheese, hickory bacon, our whiskey BBQ sauce 17

Served with our Creole potato salad
Gluten Free Bun available for additional 2

ENTREES

CATCH OF THE DAY

market price

White rice, sautéed vegetables, lemon butter sauce, salad

PAN SEARED TROUT

25

White rice, sautéed vegetables, lemon butter sauce, salad

GRILLED GULF SHRIMP

22

Garlic whipped potatoes, sautéed vegetables,
lemon butter sauce, salad

CHICKEN TENDERS

17

Grilled chicken tenders, honey mustard, sautéed vegetables,
garlic whipped potatoes

BEEF TIPS

26

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

FILET - HAND CUT USDA CHOICE

6oz • 31

Garlic whipped potatoes, smothered green beans, salad 8oz • 36

RIBEYE - HAND CUT USDA CHOICE

12oz • 39

Garlic whipped potatoes, smothered green beans, salad 16oz • 44

SIDES

Garlic Whipped Potatoes • Andouille White Cheddar Grits
Creamed Spinach • Sautéed Vegetables
Smothered Green Beans • Creole Potato Salad • White Rice

FISH & STEAK TOPPINGS

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

SATURDAY BRUNCH

10 AM - 3 PM

ROUX BRUNCH PLATE

Scrambled or poached eggs, andouille white cheddar grits,
hickory bacon, southern skillet potatoes 16

STEAK & EGGS

4oz filet medallion, eggs any style, Creole hollandaise sauce,
southern skillet potatoes 20

WESTERN OMELET

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