

# **ROUX & BREW**

Seafood & Steakhouse

## DAILY FEATURES

### **Cheesy Ponchatoula Shrimp Bread**

Seared Queso Blanco topped with Ponchatoula strawberry pepper jelly and grilled shrimp on toasted French bread 14

### **Center Cut Pork Loin Ribeye**

Grilled 8 oz center cut pork ribeye served with sweet potato hash, smothered green beans, and roasted garlic butter 26

### **Surf & Turf Ribeye**

12 oz hand cut USDA Choice ribeye, topped with 3 grilled shrimp and garlic rosemary butter. Served with garlic whipped potatoes and smothered green beans 39

## SATURDAY BRUNCH FEATURES

10:00 AM - 3:00 PM

### **Loaded Bloody Mary**

20 oz with your choice of local J.T. Meleck or Tito's vodka mixed with Zing Zang, topped with fresh vegetables, & candied bacon

### **Brunch Punch**

20 oz punch of coconut rum, pineapple, orange, and cranberry juices, topped with champagne, and garnished with fresh mint

### **Brunch Board**

*Serves 2*

Chef's selection of waffles, pancakes, donut skewers, potato cakes, bacon, sausage, seasonal spreads, and house made syrups 26

*No Substitutions*

### **Shrimp Florentine Omelet**

Three egg omelet, fresh spinach, sauteed shrimp, house made Florentine sauce Served with andouille white cheddar grits, buttermilk biscuit 18

### **Southern Benedict**

Buttermilk biscuit topped with breakfast sausage, poached eggs, and creole hollandaise. Served with skillet potatoes 16