

ROUX & BREW

Seafood & Steakhouse

SALADS

ICEBERG WEDGE

Boiled egg, grape tomatoes, hickory bacon, pickled red onions, blue cheese dressing, balsamic drizzle 9

HOUSE SALAD

Romaine lettuce, cheddar cheese, bacon, grape tomatoes, cucumbers, red onion, croutons, choice of dressing 9

CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, Caesar dressing 9

ROUX STEAK SALAD

Filet Mignon tips, Romaine lettuce, feta cheese, candied pecans, grape tomatoes, pickled onions, cucumbers, Steen's Sugar Cane Vinaigrette 24

ADD ONS:

Zydeco Shrimp 11
Pan-seared Crab Cakes 14
Fried or Grilled Chicken 8
Fried or Grilled Gulf Shrimp 9
Pan-seared or Grilled Salmon 24
Filet mignon tips 15

DRESSING CHOICES:

Buttermilk Ranch • Creole Ranch • Caesar
Honey Mustard • Italian • White Remoulade
Balsamic Vinaigrette • Strawberry Vinaigrette
Creamy Blue Cheese • 1000 Island • Sugarcane
Ponchatoula Pepper Jelly • Oil and Vinegar

SOUPS

TOMATO BASIL SOUP

French bread
Cup 6 Bowl 9

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 9

BRUNCH STARTERS

ADD A SIDE HOUSE OR CAESAR SALAD 4
ADD A WEDGE SALAD 8

BRUNCH BOARD

Chef's selection of waffles, pancakes, beignets, seasonal fruit, potato cakes, mini quiche, sausage, bacon, seasonal spreads, and house made syrups 23

ROUX BEIGNETS

House fried beignets, dusted with powdered sugar, and your choice of chocolate, strawberry, or raspberry drizzle 6

ROUX BERRY BEIGNETS

House fried beignets, filled with our house strawberry fillings, dusted with powdered sugar, Mocha ganache 8

SPINACH DIP

Our Roux creamed spinach with fried bow-tie pasta 14

FRESH MOZZARELLA

Hand pulled crab boil mozzarella, fried Italian bread crumbs, house creole sauce 11

BOUDIN BALLS

Fried, red onion marmalade, Creole ranch 10

CRAB CAKES

Pan-seared lump crab cakes, white remoulade, gremolata 18

FRIED GREEN TOMATOES

Fried green tomato medallions, grilled Gulf Shrimp, house shrimp cream cheese and white remoulade, Tasso, R&B Ponchatoula Pepper Jelly 16

CRAWFISH CORNBREAD

Fried crawfish cornbread, fried Gulf Shrimp, citrus butter, Orange Pepper Jelly 16

BRUSSELS SPROUTS

Crisp roasted brussels sprouts
Choice of Steen's bacon gastrique or Asian soy glazed 12

ZYDECO SHRIMP

Fried Gulf Shrimp tossed in our honey sriracha sauce 16

PRIME RIB DEBRIS FRIES

Slow cooked Prime Rib debris, cheddar cheese, tomatoes, Choice of Ranch or Horseradish Aioli 16

BURGERS & SANDWICHES

PRIME RIB SANDWICH

6oz Prime Rib, Swiss cheese, chimichurri, horseradish aioli, Au Jus, sourdough roll 20

BACKYARD BURGER

Cheddar cheese, hickory smoked bacon, our whiskey BBQ sauce 17

ZYDECO BURGER

Pepper Jack cheese, hickory smoked bacon, our honey Sriracha sauce 17

RAILROAD BURGER

Swiss cheese, hickory smoked bacon, R&B herb rub, Meuniere aioli, Parmesan garlic aioli, mushrooms, crispy fried onion strings 18

BACKYARD CHICKEN SANDWICH

Fried or Grilled Tenders, Cheddar cheese, hickory smoked bacon, whiskey BBQ 16

NASHVILLE HOT CHICKEN

Fried Tenders, Pepper Jack cheese, pickle aioli, coleslaw, hot honey drizzle, Texas toast 16

HAMBURGER

Dressed, Parmesan Garlic Aioli 14

CHEESEBURGER

Dressed, Choice of American, Cheddar, Pepper Jack, Swiss
Parmesan Garlic Aioli 15

All Burgers served with french fries, parmesan garlic aioli, lettuce, tomato, pickle, and red onion

TOPPINGS

Hickory Smoked Bacon 3
Blue Cheese 3
Fried Onion Strings 2
Fried Egg 2
Sautéed Onions 2
Sautéed Mushrooms 2
Extra Cheese 3
Extra Patty 8
Gluten Free Bun 2

BRUNCH SIDES

Sausage • Hickory Bacon 3 each
Seasonal Fruit • Scrambled Eggs 5 each
French Fries • Sweet Potato Fries
Andouille White Cheddar Grits
Skillet Potatoes 6 each

FOR PARTIES OF 8 OR MORE 20% GRATUITY WILL BE APPLIED

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BRUNCH

BLT Hickory bacon, Romaine lettuce, tomato, house citrus aioli, Sunny side up egg and fresh fruit	13	SHRIMP & GRITS Gulf Shrimp sauteed in our shrimp demi, Tasso, and garlic sauce, bell pepper, andouille white cheddar grits, house or caesar salad	25
ROUX BRUNCH PLATE Eggs any style, andouille white cheddar grits, hickory bacon, southern skillet potatoes, buttermilk biscuit	15	CREOLE OMELET Three egg omelet, Creole boudin, trinity vegetables, Louisiana Crawfish cream sauce, andouille white cheddar grits, buttermilk biscuit	17
STEAK & EGGS 4oz Hand Cut USDA Choice Filet Medallion, eggs any style, Creole hollandaise, southern skillet potatoes, smothered green beans, buttermilk biscuit	21	SOUTHERN CHICKEN & BISCUITS Crispy fried chicken tenders, buttermilk biscuits, Tasso gravy, southern skillet potatoes	16
CHICKEN & WAFFLES Crispy fried chicken tenders, sugar pearl waffles, R&B Ponchatoula Strawberry Pepper Jelly, house bourbon pecan syrup, andouille white cheddar grits	16	PRIME RIB DEBRIS BOWL Slow cooked Prime Rib debris, cheddar andouille grits, tomatoes, poached egg, buttermilk biscuit	18
CRAB CAKE BENEDICT Pan-seared Lump Crab Cake, buttermilk biscuit, creamed spinach, poached eggs, Creole hollandaise, southern skillet potatoes	20	CHEESE OMELET Three egg omelet, cheddar blend, andouille white cheddar grits, buttermilk biscuit ADD BACON 2 ADD SAUSAGE 2	13

ENTREES

CHOICE OF HOUSE OR CAESAR SALAD

THE ROUX PLATTER Fried Gulf Shrimp, catfish, soft-shelled crab, pan-seared crab cake, french fries, hushpuppies, and coleslaw	31	CHICKEN TENDERS Fried (or grilled) chicken tenders, honey mustard, french fries, coleslaw	15
EGGPLANT NAPOLEON Lightly fried eggplant medallions, sautéed shrimp, linguine, sweet pepper Tasso cream sauce, smothered green beans	20	6OZ FILET - HAND CUT USDA CHOICE Garlic whipped potatoes, smothered green beans, rosemary herb butter	33
BLACKENED CHICKEN PASTA Linguine, garlic cream sauce, grape tomatoes, hickory smoked bacon, mushrooms, aged parmesan cheese	19	FRIED PLATTERS Catfish Strips 19 Gulf Shrimp 23 Gulf Shrimp & Catfish Combo 24 All Platters served with french fries, coleslaw, and hushpuppies	
GRILLED GULF SHRIMP Rice pilaf, sauteed vegetables, lemon butter sauce	23		

DESSERTS

ROUX BEIGNETS House fried beignets, dusted with powdered sugar, and your choice of chocolate, strawberry, or raspberry drizzle	6	ROUX BERRY BEIGNETS House fried beignets, filled with our house strawberry filling, dusted with powdered sugar, Mocha ganache	8
WHITE CHOCOLATE BREAD PUDDING Our southern style bread pudding, white chocolate chips, topped with our warm rum sauce	9	CREME BRULEE A rich vanilla filled custard, topped with a thin brittle crust of caramelized sugar, berry compote	9
NEW YORK CHEESECAKE Our New York style cheesecake topped with strawberry sauce	10	CHOCOLATE LAVA CAKE Flourless chocolate cake filled with chocolate ganache served in a warm skillet, citrus cream, raspberry drizzle	11

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