



# 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 14
- Filet Mignon tips 14

#### 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

### STARTERS

ADD A SIDE HOUSE OR CAESAR SALAD 4  
ADD A WEDGE SALAD 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, white remoulade, Tasso, R&B Ponchatoula Pepper Jelly 16

#### CRAWFISH CORNBREAD

Fried crawfish cornbread, fried Gulf Shrimp, citrus butter, R&B Ponchatoula 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

#### BACON WRAPPED STUFFED SHRIMP

Lump Crab stuffed Gulf Shrimp, hickory smoked bacon, house creole sauce, lemon butter drizzle 19

#### FILET KABOBS

Two marinated filet mignon skewers, onions, bell pepper, Creole tomato glaze 18

#### PRIME RIB DEBRIS FRIES

Slow cooked Prime Rib debris, french fries, 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, 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 sauce 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
- Sauteed Onions 2
- Sauteed Mushrooms 2
- Extra Cheese 2
- Extra Patty 8
- Gluten Free Bun 2

### SIDES

Creamed Spinach • Garlic Whipped Potatoes Smothered Green Beans • Fresh Green Beans Fries • Sweet Potato Fries • Pasta • Coleslaw Andouille White Cheddar Grits • White Rice Rice Pilaf • Brussels Sprouts • Baked Potato 6 Loaded Baked Potato 8

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

# ROUX & BREW

## Seafood & Steakhouse

### BY LAND

CHOICE OF HOUSE OR CAESAR SALAD  
WE RECOMMEND STEAKS COOKED MEDIUM OR UNDER

<b>PRIME RIB</b>	10oz 32    12oz 37    16oz 46	<b>FILET STACK</b>	37
USDA Choice Prime Rib marinated in our house R&B herb rub, Au Jus, and horseradish crema, baked potato, fresh green beans		6oz Hand Cut USDA Choice Filet, fried green tomato, andouille white cheddar grit cake, crispy fried onions, mustard cream, jalapeno bourbon glaze	
<b>SMOKED RAILROAD RIBEYE</b>	43	<b>CREOLE FILET</b>	36
12oz Hand Cut USDA Choice Ribeye, smoked and seasoned with our house R&B herb rub, Creole Meuniere sauce, crispy fried onions, baked potato, fresh green beans		6oz Hand Cut USDA Choice Filet topped with Louisiana Crawfish cream sauce, garlic whipped potatoes, sauteed vegetables	
<b>BEEF TIPS</b>	27	<b>FILET - HAND CUT USDA CHOICE</b>	6oz 33    8oz 38
Filet mignon tips & mushrooms seared in our horseradish Worcestershire cream sauce, garlic whipped potatoes, fresh green beans		Garlic whipped potatoes, smothered green beans, rosemary herb butter	
<b>BLACKENED CHICKEN PASTA</b>	19	<b>RIBEYE - HAND CUT USDA CHOICE</b>	12oz 41    16oz 48
Linguine, garlic cream sauce, grape tomatoes, hickory smoked bacon, mushrooms, aged parmesan cheese		Garlic whipped potatoes, smothered green beans, rosemary herb butter	
<b>CHICKEN TENDERS</b>	15	<b>TOPPINGS</b>	
Fried (or grilled) chicken tenders, honey mustard, french fries, coleslaw		Sautéed Crab Meat • Grilled Gulf Shrimp Crawfish Cream Sauce • 7 each Sautéed Mushrooms • Sautéed Onions • Blue Cheese 5 each	

### BY SEA

CHOICE OF HOUSE OR CAESAR SALAD

<b>THE ROUX PLATTER</b>	31	<b>ASIAN SALMON</b>	30
Fried Gulf Shrimp, catfish, soft-shelled crab, pan-seared crab cake, french fries, hushpuppies, coleslaw		R&B Ponchatoula Orange Pepper Jelly and soy glazed Salmon, white rice, soy glazed brussels sprouts, citrus butter	
<b>RED BEANS &amp; FRIED CATFISH</b>	19	<b>SALMON PICATTA</b>	30
Creole red beans, white rice, fried catfish strips		Pan-seared Salmon, lemon butter, capers, sauteed spinach, tomatoes, onions, rice pilaf, sauteed vegetables	
<b>CRAB CAKE PASTA</b>	28	<b>CATFISH LEROUX</b>	24
Pan-seared Lump Crab, linguine, garlic cream sauce, grape tomatoes, mushrooms, fresh baby spinach, Creole tomato glaze drizzle		Crawfish étouffée over rice pilaf, fried catfish strips	
<b>EGGPLANT NAPOLEON</b>	20	<b>TROUT CREOLE</b>	30
Lightly fried eggplant medallions, sautéed shrimp, linguine, sweet pepper Tasso cream sauce, smothered green beans		Fried Trout, Louisiana Crawfish cream sauce, andouille white cheddar grits, smothered green beans	
<b>GRILLED GULF SHRIMP</b>	23	<b>TROUT ALMONDINE</b>	30
Rice pilaf, sautéed vegetables, lemon butter sauce		Fried Trout, Meuniere butter, toasted almonds, andouille white cheddar grits, smothered green beans	
<b>SHRIMP &amp; GRITS</b>	25	<b>FRIED PLATTERS</b>	
Gulf Shrimp sauteed in our shrimp demi, Tasso, and garlic sauce, bell pepper, andouille white cheddar grits		Catfish Strips 19 Gulf Shrimp 23 Gulf Shrimp & Catfish Combo 24 All Platters served with french fries, coleslaw, and hushpuppies	

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