

ROUX & BREW

Seafood & Steakhouse

DAILY FEATURES

Crawfish Cornbread

Fried crawfish cornbread, fried shrimp tossed in our Orange Ponchatoula Pepper Jelly glaze, and drizzled with our citrus butter 15

Osso Bucco

Slow roasted pork shank with local mashed sweet potatoes, braised collard greens, topped with demi glaze 34

Smoked New York Strip

Carved New York strip, red chimichurri, Served with crisp roasted brussels sprouts, and red confit potatoes 34

Toasted Smores Napoleon

Brûléed graham cracker marshmallow cream layered with our sugar pearled waffles, and drizzled with chocolate and salted caramel sauce 10

Banana Foster Bread Pudding

Our southern style bread pudding made with white chocolate chips, topped with our warm rum sauce, brûléed banana, and fresh whipped cream 11

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 15

Passion Fruit Brunch Punch

20 oz with Passion fruit rum, lime juice, simple syrup, fresh fruit juices 15

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

Soft-Shelled Crab Benedict

Two soft-shelled crabs, poached eggs, creamed spinach, buttermilk biscuit, and Creole hollandaise, southern skillet potatoes 25