

ROUX & BREW

SEAFOOD • STEAK HOUSE

SALADS

ICEBERG WEDGE

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

CAESAR OR HOUSE SALAD

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

ZYDECO SHRIMP

Fried Gulf shrimp tossed in our honey Sriracha sauce, mixed greens, red onions, grape tomatoes, cucumbers 17

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

SOUPS

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 8

ADD A CUP OF GUMBO TO ANY ITEM 6
ADD A CUP OF ÉTOUFFÉE TO ANY ITEM 9

STARTERS

SPINACH DIP

Our Roux creamed spinach with fried bow-tie pasta 12

BOUDIN BALLS

Fried, red onion marmalade, our Creole ranch 9

DUCK TENDERLOIN

Almond encrusted, fried crispy, roasted garlic butter sauce 10

EGGPLANT NAPOLEON

Lightly fried eggplant medallions, sautéed Gulf shrimp, sweet pepper Tasso cream sauce 13

ZYDECO SHRIMP

Fried Gulf shrimp tossed in our honey Sriracha sauce 13

BURGERS

BACKYARD BURGER

Cheddar cheese, hickory bacon, our whiskey BBQ sauce 15

BACKYARD CHICKEN SANDWICH

Fried (or grilled), Cheddar, hickory bacon, our whiskey BBQ sauce on bun 15

BOUDIN BURGER

White cheddar cheese, Creole boudin, red onion marmalade, our Creole ranch 15

FARMER BURGER

American cheese, hickory bacon, a fried egg 15

ZYDECO BURGER

White cheddar cheese, hickory bacon, our honey Sriracha 15

Served with our Creole potato salad, parmesan garlic aioli, lettuce, tomato, pickle

FRESH CATCH OF THE DAY

Rice pilaf, smothered green beans, lemon butter sauce

SIDES

Creamed Spinach • Garlic Whipped Potatoes
Smothered Green Beans
Sautéed Vegetables • Sweet Potato Fries
Andouille White Cheddar Grits 5 each

ENTREES

RED BEANS & FRIED CATFISH

Creole red beans, white rice, fried catfish strips, salad 19

BLACKENED CHICKEN PASTA

Linguine, herb garlic cream sauce, grape tomatoes, hickory bacon, mushrooms, aged parmesan cheese, salad 18

EGGPLANT NAPOLEON

Lightly fried eggplant medallions, sautéed Gulf shrimp, linguine, sweet pepper Tasso cream sauce, smothered green beans, salad 19

CHICKEN TENDERS

Fried (or grilled) chicken tenders, honey mustard, french fries, Creole red beans & rice 15

GRILLED GULF SHRIMP

Rice pilaf, sautéed vegetables, lemon butter sauce, salad 22

FRIED CATFISH PLATTER

Catfish strips, french fries, hushpuppies 19

FRIED SHRIMP PLATTER

Gulf shrimp, french fries, hushpuppies 22

TROUT ALMONDINE

Fried trout, toasted almonds, butter sauce, andouille white cheddar grits, smothered green beans, salad 29

TROUT ÉTOUFFÉE

Fried trout, crawfish étouffée, andouille white cheddar grits, smothered green beans, salad 29

CATFISH LEROUX

Crawfish étouffée over rice pilaf, fried catfish strips, salad 24

BEEF TIPS

Filet mignon tips & mushrooms seared in our Roux sauce, garlic whipped potatoes, smothered green beans, salad 26

FILET - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, rosemary herb butter, salad 6oz • 29
8oz • 34

RIBEYE - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, rosemary herb butter, salad 12oz • 34
16oz • 39

TOPPINGS

Grilled Shrimp • Crawfish Etouffee 7 each
Sautéed Mushrooms • Sautéed Onions • Blue Cheese 4 each

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SATURDAY BRUNCH

10:00 - 3:00 PM

(Regular Menu Available All Day)

ROUX BRUNCH PLATE

Eggs any style, andouille white cheddar grits,
hickory bacon, southern skillet potatoes,
buttermilk biscuit 15
sub French toast with seasonal berries 2

BOUDIN BENEDICT

Toasted English Muffin, red onion marmalade,
boudin balls, poached eggs,
Creole hollandaise,
southern skillet potatoes 19

SOUTHERN CHICKEN & BISCUITS

Crispy fried chicken tenders,
buttermilk biscuits topped with Tasso gravy,
southern skillet potatoes 16

BAYOU OMELET

Three egg omelet stuffed with Creole boudin
and vegetables, crawfish etouffee,
andouille white cheddar grits,
buttermilk biscuit 16

STEAK & EGGS

4oz filet medallion, eggs any style,
Creole hollandaise sauce,
southern skillet potatoes,
smothered green beans, biscuit 20

FRENCH TOAST PLATE

Three slices of French toast
topped with seasonal berries,
hickory bacon 13

HAPPY HOUR

TUESDAY &
WEDNESDAY
4:30 - 6:00 PM

2 for 1 Estrella Wines
by the glass

2 for 1 Bottled Beer

Bud Light • Budweiser
Coors Light • Miller Lite

THIRSTY THURSDAY
4:30 - 8:00 PM
AT THE BAR

2 for 1 Estrella Wines
by the glass

\$5 Specials

Well Martini
Well Cosmo
Well Old Fashioned
Well Mojito
Yuengling Lager Draft

Boudin Balls
Bread Pudding

FRIDAY
3:00 - 6:00 PM

2 for 1 Estrella Wines
by the glass

2 for 1 Bottled Beer

Bud Light • Budweiser
Coors Light • Miller Lite

KITCHEN OPENS
AT 4:30 PM

SATURDAY
10:00 - 3:00 PM

ENDLESS Mimosas 15
ENDLESS Sparkling 15
ENDLESS Sangria 15
Bloody Mary 6
Ponchatoula Punch 5
Yuengling Lager Draft 5
Beermosa 7

WHITE CHOCOLATE BREAD PUDDING

Our southern style bread pudding made
with white chocolate chips,
topped with our warm rum sauce

DESSERTS

CRÉME BRÛLÉE

A rich chilled vanilla custard,
topped with a thin brittle crust
of caramelized sugar

NEW YORK CHEESECAKE

Our New York style cheese cake served with
your choice of one of our house-made sauces
*Strawberry, Chocolate, Raspberry,
Rum Sauce, Caramel*