

# ROUX & BREW

SEAFOOD • STEAK HOUSE

## STARTERS

### SPINACH DIP

Our Roux creamed spinach  
with celery and cucumbers 12

### NUESKE BACON

Grilled shrimp, slab of Nueske's Applewood Smoked Bacon,  
white cheddar cheese, whiskey citrus reduction drizzle 15

### CHARCUTERIE BOARD

Chef's selection of imported cheeses and cured meats 24  
*15% off a bottle of wine with purchase of board*

## SALADS

### FISHERMAN'S BOILED SHRIMP

Boiled Gulf shrimp, romaine lettuce, boiled egg,  
grape tomatoes, crispy hickory bacon, red onions 16

### ZYDECO SHRIMP

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

### 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

Buttermilk Ranch • Creole Ranch • Honey Mustard • Italian • Caesar  
Red or White Remoulade • Balsamic Vinaigrette • Strawberry Vinaigrette  
Creamy Blue Cheese • 1000 Island

## BURGERS

### FARMER BURGER

American cheese, hickory bacon, a fried egg 15

### BACKYARD BURGER

Cheddar cheese, hickory bacon, our whiskey BBQ sauce 15

### BIG DADDY BURGER

Swiss cheese, sautéed mushrooms, sautéed onions 15

### BACKYARD CHICKEN SANDWICH

Grilled, Cheddar, hickory bacon, our whiskey BBQ sauce on bun 15

Served with our Creole potato salad  
Gluten Free Bun available for additional 2

## ENTREES

All served with your choice of Caesar or House salad

### FRESH CATCH OF THE DAY

Garlic whipped potatoes, smothered green beans,  
lemon butter sauce

Market Price

### GRILLED GULF SHRIMP

Garlic whipped potatoes, sautéed vegetables, lemon butter sauce

19

### PORK TENDERLOIN

Grilled pork tenderloin medallions, our portwine mushroom sauce,  
garlic whipped potatoes, smothered green beans

20

### 12oz RIBEYE - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans

34

### ROUX FILETS

Two 4oz medallions, sautéed crabmeat, roasted butter sauce,  
andouille white cheddar grits, sautéed vegetables

35

### SIDES

Garlic Whipped Potatoes • Andouille White Cheddar Grits  
Creamed Spinach • Sautéed Vegetables  
Smothered Green Beans • Creole Potato Salad • White Rice

### FISH & STEAK TOPPINGS

Shrimp 6 • Sautéed Crabmeat 7  
Sautéed Mushrooms • Sautéed Onions • Blue Cheese 4 each

**GLUTEN FRIENDLY**