

## 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 • Red or White Remoulade 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

## 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 ETOUFFEE

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

### CATFISH LEROUX

Crawfish étouffée over rice pilaf, fried catfish strips, salad 22

### BEEF TIPS

Filet mignon tips & mushrooms seared in our Roux sauce, garlic whipped potatoes, smothered green beans, salad 24

### FILET - HAND CUT USDA CHOICE

Garlic whipped potatoes, smothered green beans, salad 6oz • 27 8oz • 34

### NEW YORK STRIP - HAND CUT USDA CHOICE

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

## TOPPINGS

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

# ROUX & BREW

SEAFOOD • STEAK HOUSE

## 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 2

### BAYOU OMELET

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

### BOUDIN BENEDICT

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

### STEAK & EGGS

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

### SOUTHERN CHICKEN & BISCUITS

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

### FRENCH TOAST PLATE

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

**HAPPY HOUR**  
TUESDAY - FRIDAY  
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

\$5 Specials  
Well Martini  
Well Cosmo  
Well Old Fashioned  
Well Mojito  
Estrella Wines  
Yuengling Lager Draft

Boudin Balls  
Bread Pudding

**SATURDAY**  
**DRINK SPECIALS**  
TILL 4:30 PM

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

## DESSERTS

### WHITE CHOCOLATE BREAD PUDDING

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

### NEW YORK CHEESECAKE

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