

# BRUNCH

**BRUNCH SPECIALTIES** with choice of one side item and a biscuit or sourdough toast  
 add additional side for \$4, add bacon for \$3 or add sun-dried tomato sausage for \$2

- 13 **Jamabalya Scramble**  
 3 egg scramble with andouille sausage, bell peppers, celery, tomatoes and onions
- 13 **Crab Meat Omelette**  
 3 egg omelette with crabmeat, goat cheese, asparagus, chives and lemon butter
- 13 **The Cajun**  
 3 eggs served any style with bacon or sun-dried tomato sausage
- 13 **Farmer's Market Vegetable Scramble**  
 3 egg scramble with today's finest produce from the Farmer's Market

- 13 **Eggs Benedict(add pulled pork \$3)**  
 2 poached eggs on our homemade biscuit covered in hollandaise sauce
- 13 **Catfish Combo**  
 your choice of blackened or fried catfish
- 13 **Chicken Combo**  
 your choice of cajun, bbq or Abita beer battered fried chicken
- 10 **French Toast**  
 cinnamon infused texas toast topped with fresh fruit and maple syrup

## SIDES

- Country Fries 7
- Sauteed Vegetables 7
- Cole Slaw 7
- Mashed Potatoes 7
- Mixed Green Salad 7
- Panckaes (3) 5
- Fresh Fruit 5
- Biscuits (3) 2

## SALADS

- 20 **Alligator Strips**  
 fried, tender strips of alligator, served over mixed greens with a side of cocktail sauce
- 16 **Crab Cobb Salad**  
 mixed greens, tomato, bacon, bleu cheese, avocado, Steen's cane syrup vinaigrette
- 15 **Creole Crab Cakes**  
 2 crab cakes topped with roasted red pepper aioli and served with a side of mixed greens

- 15 **Fried Chicken Salad**  
 Abita beer-battered chicken strips, mixed greens and creamy buttermilk dressing
- 14 **Fried Green Tomatoes**  
 topped with remoulade sauce, served with a side of mixed greens and sauteed shrimp
- 12 **Roux Salad**  
 mixed greens, honey roasted sunflower seeds, bacon, pears, sesame-poppy seed dressing

**PO' BOYS AND SANDWICHES** with choice of regular, cajun or sweet potato fries

- 14 **Po' Boy**  
 classic Louisiana sandwich served on a french roll with remoulade sauce, all the fixings and your choice of one of the meats below:

- Pulled Pork
- Fried Shrimp
- Catfish (Blackened or Fried)
- Chicken Strips (Grilled or Fried)

- 13 **Cajun Burger**  
 a six ounce, cajun seasoned patty topped with your choice of bleu cheese crumbles or a mixture of cheddar and jack cheeses

- 13 **Pulled Pork Sliders**  
 3 mini sandwiches served on freshly baked brioche buns topped with mixed greens and remoulade sauce

## ROUX FAVORITES

### Filet Mignon

served over fettucine tossed with sauteed spinach, creamy creole chipotle sauce and topped with an onion ring  
 24

### Grilled Tuna

served rare with a crabmeat-topped roasted tomato, sauteed vegetables and lemon caper sauce  
 21

### Shrimp & Grits

sauteed shrimp in a house BBQ sauce, served over grits with a side of toasted french bread  
 20

### Jambalaya Rice

spicy mixture of andouille sausage, chicken, shrimp, celery, tomatoes and onions  
 18

### Chef's Special Gumbo

seasonal variety with andouille sausage, okra and topped with white rice  
 16

### Vegetarian Jambalaya Rice

spicy mixture of mushrooms, asparagus, artichokes and sauteed spinach  
 15

