

DINNER

APPETIZERS

- 15 **Fried Green Tomatoes**
topped with remoulade sauce with a side of mixed greens and sauteed shrimp
- 10 **Fried Okra**
breaded strips of okra served with a side of remoulade sauce
- 12 **Fried Shrimp**
crispy fried shrimp served with remoulade sauce
- 8 **French Fries**
wedge cut potatoes cooked to a golden brown (cajun 8, sweet fries 9)
- 13 **Fried Calamari**
crispy fried calamari and artichoke hearts served with cocktail sauce
- 20 **Alligator Strips**
fried, tender strips of alligator served over mixed greens with a side of cocktail sauce
- 13 **Tuna Tartar**
blackened, pan-seared tuna served with mango coleslaw and sea salt crostini
- 8 **Hushpuppies**
corn meal fritters served with a side of tartar sauce

SALADS

- 16 **Crab Cobb Salad**
mixed greens, tomato, egg, bacon, avocado, bleu cheese crumbles, Steen's cane syrup vinaigrette
- 15 **Creole Crab Cakes**
topped with roasted red pepper aioli with a side mixed greens salad
- 15 **Fried Chicken Salad**
Abita beer batter chicken strips, mixed greens, buttermilk dressing
- 12 **Roux Salad** (add grilled blackened chicken \$6, add shrimp \$6)
mixed greens, bacon, honey-roasted sunflower seeds, pears, sesame-poppy seed dressing
- 12 **Caesar Salad** (add grilled blackened chicken \$6, add shrimp \$6)
romaine lettuce tossed with Caesar dressing and cajun spiced croutons

ENTREES (add house salad \$4)

BBQ 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, shrimp chicken, celery, tomatoes and onions
18

Creole Chipotle Pasta
fettucine tossed with sauteed chicken, shrimp, asparagus, mushrooms, spinach and a creamy chipotle sauce
19

Pulled Pork
served with wedge cut fries, a side of our house BBQ sauce and a biscuit
17

Vegetarian Jambalaya Rice
spicy mixture of mushrooms, asparagus, artichokes and sauteed spinach
15

Blackened Catfish
served over potato-mirliton au gratin and sauteed seasonal vegetables
20

Baby Back Ribs
smothered in our house made BBQ sauce served with sweet fries
1/2 slab 19 Full Slab 29

Abita Beer Batter Fried Chicken
BBQ Chicken or Cajun Roasted Chicken
served with sides of sweet & spicy cole slaw and mashed potatoes
16

Chef's Special Gumbo
seasonal variety with andouille sausage, okra and topped with white rice
16

Filet Mignon
served over mashed potatoes, sauteed broccoli, a demiglace sauce and topped with an onion ring
25

Grilled Pork Chop
served over dirty rice, sauteed green beans and a demiglace sauce
20

Loaded Baked Potato & Side Salad
large baked potato stuffed with cheese and your choice of grilled vegetables, BBQ chicken, cajun roasted chicken or pulled pork
17

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

SIDES (add bacon to any dish \$1)

- Creamy Cheesy Grits** 8
- Dirty Rice** 8
- Mac & Cheese** 8
- Red Beans & Rice** 8
- Sauteed Vegetables** 7
- Cole Slaw** 7
- Mashed Potatoes** 7
- Biscuits (3)** 2

Thanks for joining us today! Roux invites you to take a trip to the south by trying some of our new BBQ items. We'd love to hear what you think so please fill out a comment card at the end of your dining experience.

Roux now offers catering and can accommodate large parties! Please ask to speak with the manager for details.

