

Broussard's

Delta Kitchen

Appetizers

- Avocado Crisp** 9.5
Lebanese flatbread, avocado, artichoke, roasted red pepper, black olive, smoked mozzarella
- Gator Bites** 12.5
Tender tail meat with roasted garlic aioli
- Boudin Balls** 8.5
Spicy fried sausage & rice balls served with sauce remoulade
- Fried Green Tomato & Fresh Mozzarella Caprese'** 10
Balsamic syrup and basil chiffonade
- GF Red Beans and Rice** 8
Simmered all day with Andouille Sausage
- GF Seafood Gumbo** 9
Crawfish, shrimp and redfish with okra and file'
- Fried Green Tomatoes** 8.5
Garlic aioli and balsamic syrup
- GF Jambalaya** 8
Andouille, the trinity and tomatoes the best you'll ever have!
- Fried Deviled Eggs** 7.5
A Bourbon Street favorite that you just can't resist

Salad

- GF Mixed Baby Greens** 5
Tomato and herb concasse', cucumbers, roasted garlic croutons
- GF Caesar** 6
Romaine hearts, shaved parmesan, roasted garlic croutons
- GF Tomato & Cucumber Salad** 6
Red onions and fresh dill
- GF Black and Bleu Salad** 16
Blackened filet mignon and giant shrimps tomato concasse', cucumbers, bleu cheese crumble, avocados, and garlic croutons
- GF Cajun Cobb Salad** 15
Blackened chicken, avocado, tomato concasse' cucumber batonette', spicy bleu crumbles, garlic croutons
"GF" option deletes croutons. Please tell your server when ordering.

Kids

Catfish, shrimp, chicken fingers, or hamburger served with fries 5.5

Sides

Gluten free except Mac N' Cheese & Spinach and Artichoke

- | | |
|-------------------------|--------------------------------------|
| Corn Maque Choux | Macaroni & 9 Cheeses * |
| Green Beans w/ Bacon | Roasted Garlic Smashies |
| Tomato & Cucumber Salad | Horseradish Spiked Coleslaw |
| Potatoes Brabant | Creamed Spinach & Artichoke Hearts * |
| Creole Rice Pilaf | <i>with parmesan gratin</i> |

* = \$2 upgrade

GF = gluten free

Surf

- GF Shrimp and Grits** 20
New Orleans BBQ shrimp with andouille, buttery white grits loaded with aged gouda
- GF Grilled Mahi Mahi** 20
Jerk marinade, mango & avocado salsa with Creole rice pilaf
- Grouper Fingers** 23
Deep fried black grouper, fries & horseradish spiked coleslaw
- Crawfish Etouffee** 23
Sweet Louisiana tails in a rich brown sauce with white rice
- Seafood Diablo** 25
Shrimp, crawfish, redfish and andouille fiery champagne sauce over fettuccini (can be not so fiery if you really insist)
- Flounder Imperial** 24
Lump crab and shrimp stuffing, champagne sauce, creole rice pilaf
- GF Blackened Red Fish Meunierre** 17
Chef Paul Prudhomme's Masterpiece with one side
- Crabcake Remoulade** 26
Lake Pontchartrain lump crab with one side
- Fried Catfish Platter** 16.5
Fries & horseradish spiked coleslaw add a quarter pound of shrimp for 4

Turf

- GF Chicken & Andouille Jambalaya** 16.5
Tomatoes, the trinity & white rice
- GF Filet Mignon** 28
Port Wine demi-glace and potatoes brabant (no sauce on gluten free option)
- GF Bacon Wrapped Pork Tenderloin** 17
Apricot and creole mustard glaze with one side
- Buttermilk Fried Chicken** 15.5
Boneless, skinless, thigh and breast, with one side
- Granny Broussard's Prize Meatloaf** 15.5
Roasted garlic smashies, wild mushroom gravy
- GF Blackened Ribeye** 27
Potatoes brabant, onion straws, and demi-glace (no onion straws or demi-glace on gluten free option.)
- Cajun Chicken Pasta** 16
Red bell peppers, red onions, mushrooms, andouille sausage roasted pepper champagne sauce over Penne Rigate'
- GF Surf & Turf**
USDA choice steak with 4 giant bronzed shrimp, potatoes brabant & spinach balsamico
Ribeye 31 Filet Mignon 32
(no demi-glace on gluten free option)

Po'boys

Traditional New Orleans French Loaf

With mayo, lettuce, tomatoes

- Catfish 11 Shrimp 13 Cheeseburger 11 add bacon 2
All po'boys include fries.