



STARTERS

Fried Pickle Chips 7

Fried pickle chips served with Ranch dip

BBQ Brisket Cheese Fries 11

French fries with chopped BBQ brisket, queso, shredded cheese, bacon & green onions

Gator Eggs 9

Mixed cheeses with shrimp, bacon & jalapeños, deep fried, served with sweet chili dipping sauce

Chips & Dip Trio 12

Roasted tomato salsa, bacon queso & spinach dip (sub tortilla chips for pork skins as a low carb option)

Fried Pork Skins 9

Deep fried pork skins dusted with Cajun seasoning

Pork Belly Burnt Ends 12

Slow smoked pork belly finished with a sweet spicy glaze

Traditional Wings 10

Fried chicken wings tossed with your choice of sauce (Buffalo, Parmesan Garlic, Sweet Chili, Spicy Ranch)

Boudin Balls 8

Rice dressing rolled and fried served with Jalapeño Ranch dip

Maple Bacon Strips 6

Thick cut bacon with sweet and savory glaze

Chicken Tenders 9

Hand-breaded & fried golden brown, served with side of Ranch or Honey Mustard dip

Fried Pistolettes

Regular 3 Stuffed 5



Did You Know ... ? **Gumbo is the Official Dish of Louisiana!**
The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra. Today's gumbo consists primarily of locally harvested meats or seafood simmered in a base of roux and spices. The addition of filé (dried, ground sassafras leaves) as a thickener and flavor enhancer was a contribution of the Choctaws and, possibly, other local tribes.

GUMBO

Served with white rice, potato salad & a pistolette

Cup/Bowl

Seafood Gumbo 10/14

Lump crab meat, shrimp & oysters

Louisiana Gumbo 10/14

Duck & andouille sausage

Chicken & Sausage Gumbo 7/10

SANDWICHES

Served with your choice of a side

Seafood Po'boy

Dressed, with your choice of fried seafood

Catfish 12 Shrimp 14 Oysters 14 Crawfish 15

Chop House Cheeseburger 10

A classic cheeseburger dressed with lettuce, tomato & pickles

Bacon 1

Pacific Burger 12

Served on a sweet dough bun with Sriracha mayo, pickled pineapple, sweet soy glaze & Provolone cheese

BIG SALADS

Gumbeaux's Salad 9

Fresh spinach with toasted pecans, avocado, fresh seasonal berries, honey feta cheese, dried cherries, and champagne vinaigrette

Chicken 3 Beef 3 Shrimp 3

Field Greens Salad 7

Mixed greens with bacon, grape tomatoes, sliced cucumbers, bell peppers, diced eggs, shredded cheese & croutons, served with your choice of dressing

Shrimp Cobb Salad 12

Romaine lettuce blend topped diced red onions, grape tomatoes, bacon, diced egg, shredded cheese, served with your choice of dressing

Chicken Sandwich 9

Fried or grilled chicken breast, honey mustard or buffalo sauce, Pepper Jack cheese, bacon, onion straws, lettuce, pickles & tomato

Brisket Grilled Cheese 10

Smoked brisket served on Texas toast, with American, Swiss & Provolone cheeses



Official Sandwich of Louisiana
In 1929 in New Orleans during a four-month strike against the streetcar company, brothers Benny and Clovis Martin, former streetcar conductors, fed their (penniless and hungry) former colleagues free sandwiches from their restaurant, always served on New Orleans French bread. Whenever a striker was spotted, a Martin's worker would shout, "Here comes another po' boy!" The nickname quickly became synonymous with Louisiana's favorite sandwich, the ever-popular po-boy.



ENTRÉES

BBQ Platter 24

Smoked brisket, 1/2 rack of pork ribs & green onion garlic sausage, served with French fries, baked beans & sliced bread

Pork Rib Platter 16

Served with potato salad, baked beans & sliced bread

BBQ Brisket Platter 16

Served with potato salad, baked beans & sliced bread

BBQ Beef Ribs 18

Served with potato salad, baked beans & sliced bread

Seafood Platter

Your choice of fried seafood served with French fries, hushpuppies & coleslaw

Catfish 15 Shrimp 16

Crawfish 16 Oysters 16

Stuffed Shrimp 16

Seafood Sampler 24

Includes catfish, shrimp, crawfish, oysters & stuffed shrimp, served with French fries, hushpuppies & coleslaw

Baja Redfish 22

Grilled or fried redfish filet topped with pickled pineapple & black pepper glaze, served with herb potatoes & vegetable of the day

Taceaux

Flour tortillas topped with Cajun slaw, shredded cheese & pineapple pico, with a side of

Chicken 12 Beef 13 Shrimp 14

BBQ Taceaux 13

Your choice of chopped beef or brisket served on fried flat bread, topped with Cajun slaw & fried jalapeños with choice of side

Smoked Brisket Mac & Cheese 12

Creamy mac & cheese topped with melted Pepper Jack cheese & BBQ brisket, served with a pistolette

OYSTERS ON THE HALF-SHELL

Raw Oysters 12/21

Iced on the half shell, served with horseradish & cocktail sauce

Charbroiled Oysters 13/22

Topped with garlic butter & mixed cheeses

Baked Oysters Bienville 14/23

Oysters topped with shrimp, crab & breadcrumbs in cheese sauce

Baked Oysters Rockefeller 15/24

Oysters topped with creamy spinach & cheese sauce

Oyster Sampler Platter 25

Raw, charbroiled, baked Bienville, baked Rockefeller oysters topped with creamy spinach & cheese sauce

FLATBREADS

Chopped Beef 12

Chopped beef, fried onions, melted mozzarella cheese & BBQ sauce

Spinach & Chicken 10

Chicken, sautéed spinach & mushrooms with house made Alfredo sauce & melted mozzarella cheese

Kick N Chicken 10

Spicy buffalo chicken topped with melted Pepper Jack cheese

Cajun Flat 12

Popcorn shrimp, tasso, andouille, red bell pepper, melted Pepper Jack cheese with remoulade drizzle

SIDES

French fries · Potato salad · Coleslaw
Herb potatoes · Mac & cheese · Onion straws
Baked beans · Side salad · Vegetable of the day

DESSERTS 6

Southern bread pudding with praline sauce

Blackberry cheesecake

Key lime pie

Texas Gold cookie topped with ice cream