







## STARTERS

 <b>Crab Cake &amp; Bacon Wrapped Shrimp</b> 15	 <b>Fried Pork Skins</b> 10
Louisiana crab cake, bacon wrapped Jumbo shrimp, served with Creole remoulade sauce	Deep fried pork skins dusted with Cajun seasoning served with queso cheese dipping sauce
<b>BBQ Brisket Cheese Fries</b> 12	 <b>Chilled Seafood Martini</b> 14
Seasoned waffle fries with chopped BBQ brisket, queso, shredded cheese, bacon & green onions	Lump crab meat, Gulf shrimp, lobster, avocado, fresh pico de gallo, tossed in zesty tomato sauce and served with chips
 <b>Swamp Legs</b> 13	<b>Pork Belly Burnt Ends</b> 13
Bacon wrapped pork wings glazed with our signature BBQ sauce, served with Tabasco® onion straws	Slow smoked pork belly finished with a sweet spicy glaze
 <b>Fried Blue Crab Claws</b> 15	<b>Chicken Tenders</b> 9
Hand battered and fried Louisiana blue crab claws served with spicy sweet chili dipping sauce	Hand-breaded & fried golden brown, served with Ranch or Honey Mustard
 <b>Louisiana Crab Dip</b> 13	 <b>Gator Eggs</b> 10
Savory Louisiana crab dip served with toasted French baguette bread	Mixed cheeses with shrimp, bacon & jalapeños, deep fried and served with sweet chili dipping sauce
 <b>Boudin Balls</b> 9	<b>Traditional Wings</b> 11
Rice dressing rolled and fried, served with Jalapeño Ranch	Fried chicken wings tossed with your choice of sauce (Buffalo, Parmesan Garlic, Sweet Chili, Spicy Ranch)

## GUMBO

Served with white rice, potato salad & a pistolette

	Cup/Bowl		Cup/Bowl
 <b>Seafood Gumbo</b> 10/14		 <b>Chicken &amp; Sausage Gumbo</b> 8/11	
Lump crab meat, shrimp & oysters		Traditional Louisiana gumbo	



### 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The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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.

## SALADS

<b>Gumbeaux's Salad</b> 10	<b>Field Greens Salad</b> 8
Fresh spinach with toasted pecans, avocado, fresh seasonal berries, honey feta cheese, dried cherries, and champagne vinaigrette	Mixed greens with bacon, grape tomatoes, sliced cucumbers, bell peppers, diced eggs, shredded cheese & croutons and your choice of dressing
<b>Chicken 4    Steak 8</b>	<b>BLT Chopped Salad</b> 14
	Chopped romaine, arugula lettuce, diced red onion, grape tomatoes, avocado, smoked bacon, roasted corn, feta cheese, your choice of dressing

\*Oysters on the half shell are raw. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All prices include Tribal tax



## SANDWICHES

Served with your choice of a side



### Seafood Po'boy

Dressed, with your choice of fried seafood

Catfish **13** Shrimp **14** Oysters **15**



### Beef Debris Po'boy

**13**

Chopped beef, Creole mustard, shredded lettuce, tomatoes, caramelized onions, herb mayo on toasted French bread

### Chop House Cheeseburger

**11**

A classic cheeseburger dressed with lettuce, tomato & pickles

Bacon **1**

### Southern Fried Chicken BLT

**12**

Fried chicken breast, smoked bacon, lettuce, Pepper Jack cheese, tomato, homemade Cajun mayonnaise on toasted bun, served with sweet potato fries

### Brisket Grilled Cheese

**11**

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

**25**

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

### Pork Rib Platter

**17**

Served with baked beans & white bread

### BBQ Brisket Platter

**17**

Served with baked beans & white bread

### Smoked Brisket Mac & Cheese

**15**

Creamy mac & cheese topped with melted Pepper Jack cheese & BBQ brisket

### BBQ Tacos

**14**

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



### N'awlins Blackened Snapper Oscar

**23**

Blackened boneless snapper filet, sautéed asparagus, Jumbo lump crab meat and hollandaise sauce, served over a bed of jambalaya



### Big Easy Seafood Pasta

**19**

Blackened shrimp, crawfish tails, tasso, fettuccine pasta, fresh herbs tossed in creamy garlic sauce



### Cajun Fish Tacos

**14**

Soft taco shells stuffed with your choice of blackened or fried fish, topped with house made slaw, chipotle ranch sauce and pico de gallo



### Fried Seafood Platter

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

Catfish **16**

Shrimp **17**

Oysters **16**

Sampler **24**

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## OYSTERS ON THE HALF-SHELL



### Raw Oysters

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

½ dozen/dozen

12/20



### Baked Oysters Bienville

Oysters topped with shrimp, crab & breadcrumbs in cheese sauce

½ dozen/dozen

13/23



### Charbroiled Oysters

Topped with garlic butter & mixed cheeses

13/23



### Baked Oysters Rockefeller

Oysters topped with creamy spinach & cheese sauce

13/22

## FLATBREADS 12

### Spinach & Chicken

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

### Kick 'n' Chicken

Spicy buffalo chicken topped with jalapeño & melted mozzarella cheese



### Cajun Flat

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

## SIDES

3



### Seasoned fries

### Sweet potato fries

### Cole slaw

### Potato salad

### Mac & cheese

### Onion straws

### Baked beans

### Vegetable of the day



### Jambalaya

## DESSERTS 6



### Bread Pudding



### New Orleans Style Beignets

Served with café au lait ice cream

### Blackberry Cheesecake

### Key Lime Pie

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# MOONSHINE AND SIPPIN' CREAM

Shots 5

Cocktails 8

Mark Rogers' American Peach Moonshine  
Appalachian Apple Pie Moonshine  
Blockader's Blackberry Moonshine  
Blueberry Muffin Moonshine  
Butterscotch Gold Moonshine  
Cole Swindell's Peppermint Moonshine  
Cole Swindell's Pre Show Punch  
Tickle's Dynamite Cinnamon Moonshine  
Hazelnut Rum Moonshine  
Old Fashioned Lemonade Moonshine  
Maple Bacon Moonshine  
Patti's Wild Mayhaw Moonshine

Peanut Butter & Jelly Moonshine  
Piña Colada Moonshine  
Root Beer Moonshine  
Mark and Digger's Rye Apple Moonshine  
Silver Cloud Tennessee Sour Mash Moonshine  
Southern Sweet Tea Moonshine  
Jim Tom Hedrick's Unaged Rye  
Butter Pecan Sippin' Cream  
Dark Chocolate Coffee Sippin' Cream  
Electric Orange Sippin' Cream  
Strawberry Dream Sippin' Cream

## BEER

Abita Amber	Budweiser
Abita Purple Haze	Corona
Guinness	Bud Light Lime
Newcastle	Dos Equis
Sam Adams Boston Lager	Michelob Ultra
Yuengling Lager	Heineken
Coors Light	Redd's Apple Ale
Miller Lite	Shiner Bock
Bud Light	

## SCOTCH

Dewars	Chivas Regal
J & B	Glenlivet

## VODKA

Titos	Grey Goose
Absolut	Ketel One

## COGNAC

Hennessy

## WINE

Kendall Jackson Cabernet	Foxhorn Cabernet
Kendall Jackson Chardonnay	Foxhorn Chardonnay
Kendall Jackson Merlot	La Crema Pinot Noir
Vendage Pinot Grigio	Foxhorn White Zinfandel
Liberty Moscato	

## BOURBON

Jim Beam	Wild Turkey
Southern Comfort	Maker's Mark
Jack Daniels	

## WHISKEY

Crown Royal	Seagram's
Crown Royal Apple	Jameson Irish Whiskey
Crown Royal Reserve	Fireball

## RUM

Bacardi Light	Captain Morgan
Malibu	

## TEQUILA

Tortilla	Patron Silver
José Cuervo Gold	Tequila Rose

## GIN

Beefeater

## LIQUEUR

Jägermeister	Drambuie
Goldschlager	Bailey's Irish Cream
Grand Marnier	Kahlua

## ENERGY DRINKS

Red Bull®	Sugar Free Red Bull®
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## SOFT DRINKS/TEA/COFFEE

Coca-Cola®	Dr. Pepper®	Minute Maid® Lemonade	Sweet/Unsweet Tea
Coca-Cola® Zero	Barq's® Root Beer	Strawberry Fanta®	Regular/Decaf Community® Coffee
Diet Coke®	Sprite®		

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**COUSHATTA**



**CASINO RESORT**

**KINDER, LOUISIANA**