

Sunday-Thursday
7am-10pm



Friday & Saturday
7am-1am

APPETIZERS

FRIED CHICKEN TENDERS Served with choice of Ranch or Honey Mustard dressing	9	WINGS Served with Ranch dip and celery sticks	10
MOZZARELLA STICKS Served with marinara sauce	8	FIRECRACKER SHRIMP Served with onion straws	12

SOUPS & SALADS

CHEF'S ULTIMATE GUMBO	CUP 8 BOWL 11	SHRIMP GUMBO	CUP 7 BOWL 10
CHICKEN & SAUSAGE GUMBO	CUP 6 BOWL 9	COUNTRY POTATO SOUP	CUP 6 BOWL 8



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The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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

HOUSE SALAD 6 Crisp lettuce mix and choice of dressing	CAESAR SALAD 9 Romaine lettuce tossed with fresh Parmesan, homemade croutons and Caesar dressing	GRAND COBB SALAD 14 Grilled chicken, lettuce blend, avocado, smoked bacon, tomato, green onion, egg, cheese & choice of dressing
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ADD TO ANY SALAD GRILLED CHICKEN 6 OR GRILLED STEAK 10

SALAD BAR

A limitless selection of fresh salads, fruits and toppings, served daily starting at 11:30AM

UNLIMITED SALAD BAR 11 SINGLE TRIP SALAD BAR 4

ALL DAY BREAKFAST

ADD SHORT STACK PANCAKES TO ANY BREAKFAST 2

TERRACE BREAKFAST Two eggs any style, hash browns, bacon or sausage and choice of toast or biscuit	10	CHICKEN FRIED STEAK & EGGS Chicken fried steak, country gravy, eggs any style, hash browns and your choice of toast or biscuit	14
STEAK & EGGS Sirloin steak, two eggs any style, hash browns and your choice of toast or biscuit	19	HAM & CHEESE OMELET Country ham, American cheese, hash browns and your choice of toast or biscuit	12
HAM STEAK & EGGS Eggs any style, hash browns and your choice of toast or biscuit	14	PORK CHOPS & EGGS Fried or grilled chops, two eggs any style, hash browns and your choice of toast or biscuit	14
SOUTHERN CHICKEN & WAFFLES Fried chicken over savory waffle & maple butter	12	SIDES	
BREAKFAST BURRITO Onions, bell pepper, cheese with choice of bacon or sausage	8	HASH BROWNS	3
BUTTERMILK PANCAKES Served with choice of bacon or sausage	SHORT STACK 8 FULL STACK 10	BACON OR SAUSAGE	4
		GRITS OR OATMEAL	4
		BISCUITS & GRAVY	6
		TOAST, BISCUIT OR EGG	2

UNLIMITED BREAKFAST FEAST 15

Breakfast buffet with drink, served 7am-10:30am



Originating in Breaux Bridge, the "Crawfish Capital of the World," crawfish étouffée is probably one of the most requested and beloved dishes of Cajun cuisine. Etouffée is a French word meaning "smothered," here referring to the method of cooking-- "smothering" it in a rich sauce with onions, bell pepper, and celery (the "Holy Trinity" of Cajun cooking). The majority of culinary experts will agree that an authentic Cajun étouffée does not contain tomatoes--unless it is prepared in the Creole style!

All prices include Tribal tax. * The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems.

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TASTE OF THE SOUTHWEST

STARTERS

CHIPS & DIP	8	QUESADILLAS	CHICKEN 13	STEAK 13
Choice of salsa or queso		LOADED NACHOS	CHICKEN 12	BEEF 14 COMBO 14

TRADITIONAL FAVORITES

ALL DINNERS SERVED WITH MEXICAN RICE AND REFRIED BEANS

CRISPY BEEF TACOS	12	CHEESE ENCHILADA	12
Crispy taco shells, seasoned beef, tomatoes lettuce and cheese		Enchilada sauce, Monterey Jack and Cheddar, queso fresco and diced onions	
TERRACE BURRITO	CHICKEN 13 BEEF 15	SEAFOOD ENCHILADA	16
Lettuce, refried beans, cheese, guacamole, tomatoes, topped with queso cheese sauce and sour cream		Crab, shrimp, cilantro cream sauce, Monterey cheese, sauté onions, celery	
BEEF EMPANADA	14	BEEF ENCHILADA	14
Meat pie, chipotle Ranch dipping sauce		Beef enchiladas, Cheddar cheese, onions and enchilada sauce	
BLACKENED SHRIMP TACOS	15	CHICKEN & SPINACH ENCHILADA	14
Soft corn shells, Gulf shrimp, red cabbage, pico de gallo, chipotle ranch sauce & cilantro		Grilled chicken, spinach, cilantro cream sauce and Monterey Jack cheese, queso fresco cheese	
SIZZLING FAJITAS	CHICKEN 15 BEEF 17	GRILLED DINNER	19
Grilled beef or chicken, sautéed onions and peppers and soft flour tortilla shells		Grilled beef skirt steak, avocado, fresh lime and garlic butter	
TACO SALAD	CHICKEN 13 BEEF 15		
Your choice of grilled beef steak or chicken, lettuce mix, tomatoes, Cheddar cheese, Monterey Jack cheese, roasted corn, sour cream, guacamole, refried beans, red onion and your choice of salad dressing			

LOCAL ENTRÉES & FAVORITES

CATFISH COUSHATTA	20		
Fried catfish filet topped with shrimp étouffée, fried onion straws, served with white rice			
FRIED SHRIMP	19	FRIED CATFISH	18
Served with fries and shrimp étouffée		Served with fries and a cup of gumbo	
SHRIMP & CATFISH COMBO	22		
Fried shrimp and catfish served with fries and cocktail or tartar sauce			

STUFFED BAKED POTATO

Baked potato stuffed with butter, Cheddar cheese, sour cream, green onions and your choice of FRIED CHICKEN 9 • SHRIMP ETOUFFÉE 10 • FRIED SHRIMP 10

LOCAL FAVORITES

SERVED WITH YOUR CHOICE OF TWO (2) SIDES

PORK CHOPS	14	BLACKENED CHICKEN PASTA	15
Center-cut pork chops grilled or fried		Blackened chicken, Parmesan cream sauce & pasta	
CHICKEN POT PIE	14	HAMBURGER STEAK	14
Peas, carrots, chicken supreme sauce & puff pastry		With grilled onions and mushroom gravy	
RIBEYE STEAK	24	SIRLOIN STEAK	19
Grilled to your preference		Grilled to your preference	
COUNTRY FRIED STEAK	15	BEEF TIPS	15
Served with country gravy		Slow cooked braised beef tips	

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SIDES

FRIES	3	DIRTY RICE	3	MAC & CHEESE	3
CORN	3	ONION STRAWS	3	COLE SLAW	2
GREEN BEANS	2	MASHED POTATOES	3	RED BEANS & SAUSAGE	5
		BAKED POTATO	3		

Po-Boys, Sandwiches & Burgers
SERVED WITH YOUR CHOICE OF SIDE ITEM

BLT	10	CHICKEN SANDWICH	12
Butter bread, lettuce, tomatoes and bacon		Fried or grilled chicken, lettuce, tomatoes and mayonnaise on Texas toast	
HIGH RISE CLUB SANDWICH	10	PO-BOYS	
Butter bread, lettuce, tomatoes, bacon, ham, turkey and pickle spear		Choice of fried catfish or shrimp on grilled French bread, dressed with lettuce, tomatoes and mayonnaise	

CATFISH 13 • SHRIMP 14



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.

OLD FASHIONED BUILD A BURGER 14

Beef patty grilled to perfection, on a freshly toasted bun with lettuce, tomatoes and your choice of Pepper Jack cheese, American cheese, bacon or grilled onions

DESSERTS

BLACKBERRY COBBLER	6	BROWNIE	6
APPLE COBBLER	6	ICE CREAM SUNDAE	5
BREAD PUDDING	6	CHEESECAKE	6

KID'S CORNER
8 YEARS OF AGE AND YOUNGER

CHICKEN NUGGETS	5
Served with fries	
GRILLED CHEESE	5
Served with fries	
KID'S BURGER	5
Served with fries	
KID'S BREAKFAST	5
Scrambled egg, bacon and juice or milk	
KID'S PANCAKES	5
Pancakes and juice or milk	

SENIOR SPECIALS
55+ WITH ADVANTAGE CLUB CARD

SENIOR SPECIALS \$5.50 ON 55+ TUESDAYS & WEDNESDAYS

TERRACE BREAKFAST	6
Two eggs any style, bacon and toast	
PANCAKE BREAKFAST	6
Two pancakes with sausage or bacon	
SENIOR SOUP & SALAD	6
Cup of potato soup and house salad	
RED BEANS & SAUSAGE	6
Served with rice	
PORK CHOP	6
Served with two sides	



A favorite dish among New Orleans Creole families even before the turn of the 20th century, a large pot of red (kidney) beans simmered for hours on the stove every Monday (traditionally laundry day) when the women responsible for providing the household with clean clothes for the week had little time for preparing a complicated meal. It is served over freshly cooked rice, creating a warm and filling meal that has never lost its universal appeal.

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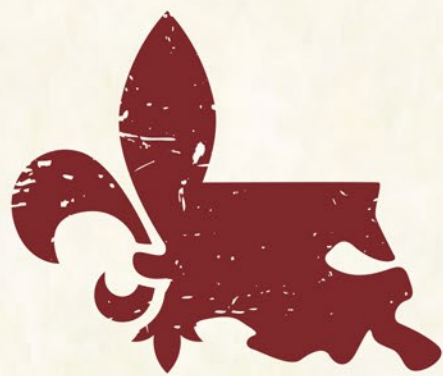


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BEVERAGES

COCA-COLA®
COCA-COLA® ZERO
SPRITE®
BARQ'S® ROOT BEER
SWEET TEA
REGULAR COMMUNITY® COFFEE
MILK
APPLE JUICE
CRANBERRY JUICE

DIET COKE®
DR. PEPPER®
MINUTE MAID® LEMONADE
STRAWBERRY FANTA®
UNSWEET TEA
DECAF COMMUNITY® COFFEE
CHOCOLATE MILK
ORANGE JUICE
ORIGINAL V8® VEGETABLE JUICE



Coushatta Casino Resort
+ Louisiana = Unique

Nowhere but Louisiana will you find the distinctive combination of culture, cuisine, and celebration that is our state’s “claim to fame.” Visitors from all points of the globe come to experience first-hand our incomparable food, music, hospitality, customs and traditions, festivals and celebrations—oh, how we love to party-hearty!

And nowhere but Louisiana will you find the sparkling jewel that is Coushatta Casino Resort, Louisiana’s Best Bet! From our gigantic gaming floor to our luxurious accommodations, delicious food, and the friendliest associates on the planet, we’re continuing to expand both in size and services to provide our guests with the Ultimate Southern Hospitality Gaming Experience.

We know in our hearts that once you’re here, we’ll see you again. Welcome to your “home away from home!”

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