

# LIMITED MENU

## STARTERS



### Gator Eggs

10

Mixed cheeses with shrimp, bacon & jalapeños, deep fried and served with Sweet Chili dipping sauce

### Traditional Wings

11

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

### Chips & Queso

10

Crispy tortilla chips served with queso cheese dipping sauce (*substitute pork skins as a low-carb option*)

## GUMBO

Served with Rice & Potato Salad

Cup/Bowl



### Chicken & Sausage Gumbo

8/11

Traditional Louisiana gumbo, tender chicken and savory sausage

Cup/Bowl



### Seafood Gumbo

10/14

Lump crab meat, shrimp & oysters



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The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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

## SANDWICHES

Served with French Fries

### Chopped Beef

10

BBQ Brisket dressed with pickles and onions served on a brioche bun



### Roast Beef Debris Po'boy

13

Thin slices of roast beef served in a brown gravy, dressed with mustard, mayonnaise or jalapeño mayonnaise, lettuce, Swiss and provolone cheese

### Chop House Cheeseburger

11

A classic cheeseburger dressed with lettuce, tomato & pickles

Bacon 1

## SEAFOOD PLATTERS

Served with French Fries & Cole Slaw



### Fried Catfish

16

Tender catfish fillets, lightly breaded and deep fried



### Fried Shrimp

17

Fresh shrimp, hand-battered and deep fried



### Combination

19

Tender catfish fillets and fresh shrimp, deep fried to golden perfection

## SALADS

### Gumbeaux's Salad

10

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

Chicken 4

Steak 8

