# erroce one Casual Dining



#### All Day Breakfast ADD ON SHORT STACK OF BUTTERMILK PANCAKES TO ANY BREAKFAST PLATE 3 15 12 HAM STEAK & EGGS **TERRACE BREAKFAST** Two eggs any style, hash browns, bacon or Ham steak, two eggs any style, hash browns, sausage, toast or biscuit, and two silver dollar and choice of toast or biscuit pancakes 19 STEAK & EGGS 13 **HAM & CHEESE OMELET** Sirloin steak, two eggs any style, hash browns, Country ham, American cheese, served with and choice of toast or biscuit hash browns and choice of toast or biscuit **BISCUITS AND COUNTRY GRAVY** 9 **PORK CHOP & EGGS** 14 Two open-faced biscuits with country gravy One fried or grilled chop, two eggs any style, hash and choice of bacon or sausage browns, and choice of toast or biscuit Sides 15 CHICKEN FRIED STEAK & EGGS Chicken fried steak, country gravy, two eggs any HASH BROWNS 3 style, hash browns and choice of toast or 4 **BACON OR SAUSAGE** biscuit 2 GRITS **BUTTERMILK PANCAKES** 2 SHORT STACK (3) 8 **TOAST OR BISCUIT** FULL STACK (5) 10 **ANY STYLE EGG** Starters 11 **FRIED CHICKEN TENDERS** 9 WINGS Served with choice of ranch or honey Served with a side of buffalo sauce and ranch mustard dip dip, carrots, and celery sticks 9 12 FRIED MOZZARELLA STICKS **FIRECRACKER SHRIMP** Fried shrimp tossed in spicy chili sauce Served with marinara sauce served over onion straws 15 WARM SHRIMP COCKTAIL 12 1 lb. of warm peeled and boiled shrimp, served CRAB CAKES with cocktail sauce Served with tartar sauce **CHIPS AND QUESO** 8 Served with salsa SUBSTITUTE FRIED PORK SKINS FOR A LOW CARB OPTION

## Soups & Salads

#### CHICKEN AND SAUSAGE GUMBO

Served with rice and potato salad

#### SHRIMP GUMBO

Served with rice and potato salad

#### **COUNTRY POTATO SOUP**

CUP	7	HOUSE SALAD	6
Bowl	10	Crisp lettuce, carrots, cucumbers, shredded	
Cup Bowl	8 11	cheese, croutons, and choice of dressing  ADD GRILLED CHICKEN 4 • STEAK 4 • SHRIMP 4	
CUP		CAESAR SALAD Romaine lettuce tossed with fresh Parmesan	6

homemade croutons, and Caesar dressing

ADD GRILLED CHICKEN 4 • STEAK 4 • SHRIMP 4



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is the Official Dish of Louisiana!** The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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 file (dried, ground sassafras leaves) as a thickener and flavor enhancer was a contribution of the Choctaws and, possibly, other local tribes.

#### Sandwiches

#### ALL SANDWICHES SERVED WITH FRIES

#### OLD FASHIONED BURGER

All beef patty on a toasted bun with lettuce, tomato, onion and pickle, with choice of Pepper Jack, American, Cheddar or Swiss cheese

#### ADD BACON 1

#### **HIGH RISE CLUB**

Ham, turkey, bacon, and choice of American, Pepper Jack, Cheddar, or Swiss cheese with lettuce and tomatoes, served on toasted butter bread

#### BLT

Bacon, lettuce, and tomatoes served on toasted butter bread

#### 12 SHRIMP PO'BOY

Dressed with lettuce, tomato and tartar sauce on grilled French bread

14

13

14

14

16

15

15

#### CATFISH PO'BOY

Dressed with lettuce, tomato and tartar sauce on grilled French bread

#### 11 QUESADILLAS

Choice of chicken or steak, served with pico de gallo, sour cream, and guacamole, side not included

#### 10 "PIZZADILLA"

Italian-style quesadilla served with a side of marinara and ranch dressing, side not included



#### 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.

### Louisiana Classics

#### **OXTAILS**

Served with rice and gravy and choice of one side

#### WHOLE FRIED CHICKEN

Served with choice of two sides

#### SMOTHERED CHICKEN

Served with rice and gravy and choice of one side

19 **GRITS AND GRILLADES** 

Served with choice of one side

15 SMOTHERED PORK CHOPS

Served with rice and gravy and choice of one side

15 **RED BEANS AND SAUSAGE** 

Served over white rice with choice of one side



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.

#### SERVED WITH GARLIC BREAD OR YEAST ROLL

SPAGHETTI AND MEATBALLS		FRIED CATFISH	19
BLACKENED CHICKEN ALFREDO		Served with choice of two sides	
PORK CHOPS (FRIED OR GRILLED) Two center-cut pork chops, grilled or fried, served with choice of two sides		FRIED SHRIMP Served with choice of two sides	22
		FRIED OYSTERS	22
COUNTRY FRIED STEAK Served with country gravy and choice of two sides		Served with choice of two sides	4.4
		FRIED CLAM STRIPS Served with choice of two sides	14
HAMBURGER STEAK Served with grilled onions and brown gravy and choice of two sides		FRIED CHICKEN Served with choice of two sides	14
		FRIED COMBINATION PLATTER	23
RIBEYE 12 oz. ribeye served with choice of two sides	22	Choose any two: chicken, shrimp, oysters, catfish or clam strips, served with choice of two sides	1,
SIRLOIN	19	STEAMER PLATTER #1	MKT
8 oz. sirloin served with choice of two sides		One snow crab cluster, 4 chargrilled oysters,	PRICE
SURF AND TURF 6 oz. bacon-wrapped filet mignon, topped with		6 Jumbo boiled shrimp, served with corn and potatoes	
six grilled or fried shrimp and served with choice of two sides			MKT PRICE
		**Additional snow crab cluster \$5 each ** **Blue crab available in se	eason**

# All You Can Eat SERVED WITH ALL YOU CAN EAT SIDES

FRIED CATFISH	27	FRIED COMBINATION Choice of any two: catfish, shrimp, oysters, clam strips or chicken	33
FRIED SHRIMP	30		
FRIED OYSTERS	30		17
FRIED CLAM STRIPS	22	Served with bread sticks	
		BLACKENED CHICKEN ALFREDO Served with bread sticks	17

Si	ides	Desserts	
GREEN BEANS CORN ON THE COB	FRENCH FRIES BAKED POTATO	MONSTER CHEESECAKE Served plain or drizzled with strawberrry,	6
CARROT SOUFFLÉ	MASHED POTATOES	CHOCOLATE SWIRL CHEESECAKE	6
TURNIP GREENS WHITE RICE	BROCCOLI AND RICE CASSEROLE	DARK CHOCOLATE LAYER CAKE  DOUBLE CHOCOLATE MOUSSE CAKE	6
COLE SLAW SIDE SALAD	MACARONI AND CHEESE	PECAN PIE	6
OIDE GALAD		BREAD PUDDING Topped with a Pecan Praline Sauce	6

### 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!"



