

PRE GAME

	alls vorite rice dressing roll ved with Cajun dip dre		PURE	Gator Eggs Mixed cheeses with shrimp, bacon and jalapeños, deep fried. Served with Sweet Chili dipping sauce.	10
Chips & Sa House made ter corn tortilla chi	quila charred salsa. Se	8 rved with white	3	Chips & Queseaux House made Queso Blanco. Served with white corn tortilla chips.	10
HOT WI Sauces ((G.H.C. (Buffalo	Dry Rubs KSpicy Ranch Garlic Parmesan		2	FLATBREADS	
BBQ Sweet Bourbon	Smoked Bourbon	Brown Sugar		Spinach & Chicken Grilled chicken, sautéed spinach and mushrooms with our signature Alfredo sauce and Mozzarella cheese. Served with Alfredo Ranch dipping sauce.	12
THE (DYSTER	BED		Shrimp Scampi Sautéed shrimp and garlic on a bed of Boursin and Mozzarella cheeses. Served with Alfredo Ranch dipping sauce.	12
Oysters On A Half-Sh	n A Half-Shell	1/2 Dozen 1 Dozen 2	1 20	Down South Andouille sausage, tasso, red onions and diced jalapeños on a bed of Chipotle Ranch and topped	
	d Oysters	,	2 24	with Mozzarella cheese. Served with Tasso dipping sauce.	
GUME	BEAUX				
G	UMBO Did You Kr	OW ? Gumbo	o is the Officia st African word for c	I Dish of Louisiana! okra, implying that gumbo was originally made with okra.	



Seafood Gumbeaux

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is the Official Dish of Louisiana!** The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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.

Cup/Bowl 9/12

Cup/Bowl 11/13

Cup/Bowl 7/9

Louisiana's finest array of shrimp, oysters and crabmeat in our most flavorful gumbo in the South.

PURE

Chicken, andouille sausage, pork tasso, crabmeat, shrimp and okra combined to meet all expectations of Louisiana down home flavor!

Chicken & Sausage Gumbeaux

Brimming with flavor, made with boneless chicken and smoked sausage.

SALADS

Gumbeaux's Salad

Chefs salad with cucumbers, tomatoes, bacon, egg slices, mixed cheeses, red onions and croutons.

Add Chicken 4 Add

Add Shrimp 6

ASK YOUR SERVER ABOUT THE CHEF'S SPECIAL

THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED. MUST BE 21 OR OLDER TO ENTER CASINO. ALL PRICES INCLUDE TRIBAL TAX.



HANDHELDS

BBQ Bacon Sliders

Award winning juicy mini burgers with Applewood bacon, marinated in signature bacon BBQ sauce on sourdough buns. Served with potato wedges.

Baja Tacos

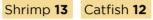
tt The G.H.C.

12

14

15

Served in a soft tortilla shell, on a bed of mesclun salad greens, topped with mango salsa or pico de gallo, drizzled in Chipotle sauce. Served with your choice of side



BURGERS

Half A Cow	12
1/2 lb. burger on a brioche bun. Served with your choice of Pepper Jack, Swiss, American, or Cheddar cheese, lettuce, tomatoes, onions and pickles. Served with your choice of side.	

After Effect

1/2 lb. burger piled with Pepper Jack cheese, hashbrowns, bacon, fried egg, Buffalo straws, lettuce, tomatoes and pickles on a sourdough bun. Served with your choice of side.



1/2 lb. burger topped with Chef's blazing hot "Give'em Hell 'Cel" speciality sauce, Buffalo straws, habañero chow, Pepper Jack cheese, fried jalapeños,

bun dressed with lettuce, tomatoes and Cajun rémoulade sauce. Served grilled or deep fried with your choice of side.

ADD ON Bacon 2 Cheese 1 Extra Meat 5

FRIED POTATEAUXS

BBQ Pork Crisp fried potato skins topped with queso, BBQ pork, red onions and onion straws.	- 12
BBQ Brisket Crisp fried potato skins topped with queso, smoked brisket, red onions and onion straws.	14

Crawfish Crisp fried potato skins topped with crawfish queso, pico de gallo, green onions and fried crawfish.

SIDELINES

Potateaux Salad	3
Potateaux Wedges	5
Buffalo Straws	5
Onion Rings	6
Side Salad	4

SEAFOOD

Seafood Dinners

Fried seafood served with hushpuppies and your choice of side item.

Catfish 14 Shrimp 16 Oyster 18

Seafood Sampler

Shrimp Po-Boy

12

20

14

12

Fried shrimp on a toasted French bread, dressed with lettuce, tomatoes, and rémoulade or tartar sauce Served with potato wedges.

DESSERTS

Southern Bread Puddin'

Mouth-watering bread pudding, made in-house daily. Served á la mode with Sugarlands Butter Pecan Shine cream sauce.

Cheesecake

Delicious cheesecake topped with good 'ol southern blackberry coulis.

6

6

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