



GUMBEAUX'S

PRE GAME

 **Boudin Balls** 9
Gumbeaux's favorite rice dressing rolled and deep-fried. Served with Cajun dip dressing.

Chips & Salsa 8
House made tequila charred salsa. Served with white corn tortilla chips.

 **Gator Eggs** 10
Mixed cheeses with shrimp, bacon and jalapeños, deep fried. Served with Sweet Chili dipping sauce.

Chips & Queseaux 10
House made Queso Blanco. Served with white corn tortilla chips.

HOT WINGS 12

Sauces

🍴 G.H.C.

🍴 Buffalo

BBQ

Sweet Bourbon

Dry Rubs

🍴 Spicy Ranch


Garlic Parmesan

Smoked Bourbon Brown Sugar

FLATBREADS

Spinach & Chicken 12
Grilled chicken, sautéed spinach and mushrooms with our signature Alfredo sauce and Mozzarella cheese. Served with Alfredo Ranch dipping sauce.

 **Shrimp Scampi** 12
Sautéed shrimp and garlic on a bed of Boursin and Mozzarella cheeses. Served with Alfredo Ranch dipping sauce.

 **Down South** 12
Andouille sausage, tasso, red onions and diced jalapeños on a bed of Chipotle Ranch and topped with Mozzarella cheese. Served with Tasso dipping sauce.

THE OYSTER BED

 **Oysters On A Half-Shell** 1/2 Dozen 11
Dozen 20


 **Chargrilled Oysters** 1/2 Dozen 12
Dozen 24


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The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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

 **Seafood Gumbo** Cup/Bowl 9/12
Louisiana's finest array of shrimp, oysters and crabmeat in our most flavorful gumbo in the South.

 **Louisiana Gumbo** Cup/Bowl 11/13
Chicken, andouille sausage, pork tasso, crabmeat, shrimp and okra combined to meet all expectations of Louisiana down home flavor!

 **Chicken & Sausage Gumbo** Cup/Bowl 7/9
Brimming with flavor, made with boneless chicken and smoked sausage.

SALADS

Gumbeaux's Salad 8
Chefs salad with cucumbers, tomatoes, bacon, egg slices, mixed cheeses, red onions and croutons.

Add Chicken 4

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. 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

GUMBEAUX'S

HANDHELDS

BBQ Bacon Sliders 12

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

Baja Tacos

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.

Shrimp 13 Catfish 12

BURGERS

Half A Cow 14

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.

🔥 The G.H.C. 15

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, lettuce, tomatoes, onions and pickles. Served with your choice of side.

After Effect 15

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.

All Star Chicken 14

8oz boneless marinated chicken breast on a brioche 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 POTATEAUX

BBQ Pork 12

Crisp fried potato skins topped with queso, BBQ pork, red onions and onion straws.

BBQ Brisket 14

Crisp fried potato skins topped with queso, smoked brisket, red onions and onion straws.



Crawfish 15

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

SEAFOOD

Seafood Dinners

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

Catfish 14 Shrimp 16 Oyster 18

Seafood Sampler 20



Shrimp Po-Boy 14

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

SIDELINES

Potateaux Salad 3

Potateaux Wedges 5

Buffalo Straws 5

Onion Rings 6

Side Salad 4

DESSERTS



Southern Bread Puddin' 7

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

Cheesecake 7

Delicious cheesecake topped with good 'ol southern blackberry coulis.

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