



# GUMBEAUX'S

## PRE-GAME

 **Boudin Balls** 10  
Gumbeaux's favorite rice dressing rolled and deep-fried. Served with Cajun Dippin' Sauce.



 **Gator Eggs** 11  
Mixed cheeses with shrimp and jalapeños, deep-fried. Served on a nest of buffalo straws with Sweet Chili Dippin' Sauce.

### Dippers & Chippers



Salsa Fresca 9 Queso Blanca 10

## HOT WINGS 12

### Sauces

 Pow Wow  
 Buffalo  
Bourbon  
Honey Garlic  
BBQ

### Dry Rubs

 Spicy Ranch  
Garlic Parmesan  
 Tiger Bait  
 Nashville Hot

**Nacheaux** 10

White corn tortillas loaded with queso, shredded Cheddar/Jack, pico de gallo, sour cream, and chives.

Add Seafood 16 Add Beef 13

**BBQ Pork Belly** 10

Chef's award-winning pork belly skewers, grilled with pineapple and glazed with bourbon sauce.

**Potataeux Skins** 10

Stuffed with buffalo chicken, cream cheese, bacon, and chives. Served with Buffalo Ranch Dippin' Sauce.

 **Boudin Quesadillas** 12

Grilled boudin, Pepper Jack cheese, and green onions enclosed in a buttery grilled tortilla, served with Chipotle sour cream and pico de gallo.

**Mozzarella Planks** 10

House made, deep-fried cheese served with marinara.

## FLATBREADS

Flatbreads are served with Alfredo Ranch Dippin' Sauce

**Spinach & Chicken** 12

Grilled chicken, spinach, and mushrooms with our signature Alfredo Ranch sauce and mozzarella cheese.

 **Garlic Shrimp** 12

Sautéed shrimp and garlic on a bed of Boursin and mozzarella cheeses.

 **Down South** 12

Andouille sausage, tasso, red onions, and diced jalapeños on a bed of Chipotle Ranch sauce, topped with mozzarella cheese.

**BBQ Chicken** 12


BBQ chicken, bacon, and red onions on a bed of BBQ Ranch sauce, topped with mozzarella cheese.


## GUMBEAUX & BISQUE





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The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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 Gumbaux** Cup/Bowl 10/13  
Louisiana's finest array of shrimp, oysters, and crabmeat in our most flavorful gumbo in the South.

 **Louisiana Gumbaux** Cup/Bowl 12/14  
Chicken, andouille sausage, pork tasso, crabmeat, shrimp, and okra combined to meet all expectations of Louisiana down home flavor!

 **Chicken & Sausage Gumbaux** Cup/Bowl 8/10  
Brimming with flavor, made with boneless chicken, and smoked sausage.

 **Crawfish & Potataeux Bisque** Cup/Bowl 12/14  
A creamy Cajun bisque, enriched with Louisiana's finest crawfish.

**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.

# SALADS

**Gumbeaux's Salad** 10  
Spring mix with cucumbers, tomatoes, bacon, egg slices, mixed cheeses, red onions, and croutons.

Chicken 14 Shrimp 16

**Chopped Caesar Salad** 10  
Chopped romaine lettuce, Caesar dressing, Parmesan cheese, and bacon bits.

Chicken 14 Shrimp 16

# HANDHELDS

Handhelds are served with potateaux wedges

ADD ON Bacon 2 Cheese 1 Extra Meat 5

**Half A Cow** 14  
1/2 lb. burger on a brioche bun, topped with your choice of Pepper Jack, Swiss, American, or Cheddar cheese, lettuce, tomatoes, onions, and pickles.

**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.


**All Star Chicken** 14  
8 oz. boneless marinated chicken breast on a brioche bun dressed with lettuce, tomatoes, and Cajun rémoulade sauce, served grilled or deep-fried.

**Shrimp Po-boy** 14  
Fried shrimp on toasted French bread, dressed with lettuce, tomatoes, rémoulade sauce.

**BBQ Bacon Sliders** 12  
Juicy mini burgers with Applewood bacon, coated with signature bacon BBQ sauce


**Spicy Chicken Sliders** 12  
Nashville hot & spicy fried chicken sliders with lettuce, pickles, and rémoulade sauce.

**The G.H.C.** 15  
1/2 lb. burger topped with blazing hot "Give'em Hell 'Cel" speciality sauce and habañero chow.

 **Crawfish Bread** 16  
Louisiana crawfish tails tossed in generously seasoned, cheesy cream sauce, all piled on French bread with Monterey Jack cheese.

# SPECIALTIES

**BBQ Brisket** 14  
Crisp fried sliced potateaux topped with queso, smoked brisket, red onions, and onion straws.

 **Crawfish** 16  
Crisp fried sliced potateaux topped with crawfish queso, pico de gallo, green onions, and fried crawfish.

**Good Ol' Gravy** 14  
Crispy fried sliced potateaux covered with beef tips, gravy, and cheese.

 **Crawfish Mounds** 16  
Sweet potateaux cornbread smothered with Crawfish Cream Sauce, and fried crawfish.

**Fried Ravioli**  
Crispy fried cheese filled ravioli pasta.  
Chicken Alfredo 14 Crawfish Cream Sauce 16

# ENTRÉES

**Seafood Dinners**  
Fried seafood served with hushpuppies, and your choice of side item.  
Catfish 14 Shrimp 16 Oyster 18

**Seafood Sampler** 20

**U.S.D.A. Beef Ribeye** Market Price  
12 oz. ribeye grilled to perfection.  
Add Shrimp 6

# DESSERTS

 **Southern Bread Puddin'** 7

**Fried Banana Split** 7

**Warm Brownie Tower** 7

**à la Mode** 2

# SIDELINES

**Potateaux Salad** 4

**Potateaux Wedges** 4

**Buffalo Straws** 5

**Onion Rings** 6

**Side Salad** 4

**Hushpuppies** 4

**Garlic Parm Wedges** 5

ASK YOUR SERVER ABOUT THE CHEF'S SPECIAL