# MBERIOR

### **APPETIZERS**

| Boudin Balls                                 | 10 |
|--|----|
| Cumb annu's formite vice describe valled and |    |

deep-fried, served with Cajun Dippin' Sauce

Gator Eggs 12

Jalapeños, shrimp, and a combination of cheeses deep-fried and served on a nest of buffalo straws, served with Sweet Chili dip

Bourbon Pork Belly

Skewered pineapple and smoked pork belly, glazed with a pineapple Bourbon sauce

Hot Wings 14

**Sauces Dry Rubs** Buffalo tt Spicy Ranch Bourbon Garlic Parmesan Honey Garlic ttt Tiger Bait

BBQ

Nacheaux

White corn tortillas loaded with queso, shredded Cheddar/Jack, sour cream, and chives

Add Beef 16 Add Seafood **17** 

Chips & Queso 10

Potato Skins 10

Stuffed with buffalo chicken, cream cheese, bacon, and chives, served with Buffalo Ranch dipping sauce

Boudin Quesadillas 13

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

#### atbreads are served with Alfredo Ranch Dippin' Sauce

14

12

#### Spinach & Chicken 14

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

Crawfish Bread

Louisiana crawfish tails tossed in a Cajun cheesy cream sauce, piled on French bread and baked to perfection

Garlic Shrimp

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

#### Down South

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

BBQ Chicken

14

14

10

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

# GUMBEAUXS & GREENS



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 The name gumbo comes from the West African word for okra, implying that gumbo was originally made with okra.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

#### Seafood Gumbo

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

Louisiana Gumbo

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

Chicken & Sausage Gumbo

Brimming with flavor, made with boneless chicken and smoked sausage

Crawfish & Potato Soup

A creamy Cajun soup, enriched with Louisiana's finest crawfish



#### Wild Game Gumbo

Sportsman's paradise in a bowl. Louisiana wild game stewed in flavors from the bayou

Gumbeaux's Salad

Spring mix with cucumbers, tomatoes, bacon, egg slices, mixed cheese, red onions, and croutons

Add Chicken **16** Add Shrimp **17** 

#### Chopped Caesar Salad

Chopped romaine lettuce, Caesar dressing, parmesan cheese, and bacon bits

Add Chicken **16** Add Shrimp **17** 

Cup/Bowl **11/15** 

Cup/Bowl **12/15** 

Cup/Bowl **9/11** 

Cup/Bowl **12/15** 

Cup/Bowl **13/16** 

11

11

# PUNEBERAUX

### HANDHELDS

erved with potato wedges

| ADD C | N | Bacon 2 | Cheese <b>1</b> | Extra Meat <b>6</b> |
|-------|---|---------|-----------------|---------------------|
|       |   |         |                 |                     |

15

17

#### Half A Cow 15

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 17

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 15

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

#### 14 BBQ Bacon Sliders Juicy mini burgers with applewood bacon, coated with signature Bacon BBQ Sauce

#### Shrimp Po-boy

Fried shrimp on toasted French bread, dressed with lettuce, tomatoes, rémoulade sauce

#### "Spicy Chicken Sliders

Nashville hot & spicy fried chicken sliders with lettuce, pickles, and rémoulade sauce

### SPECIALTIES

#### BBQ Brisket Potateauxz

Crisp fried sliced potatoes topped with queso, smoked brisket, red onions, and onion straws

#### Crawfish Potateauxz 17

Crisp fried sliced potatoes topped with crawfish queso, pico de gallo, green onions, and fried crawfish

#### 14 Good Ol' Gravy Potateauxz

Crispy fried sliced potatos covered with beef tips, gravy, and cheese

#### Crawfish Mounds

Sweet potato cornbread smothered with Crawfish Cream Sauce, and fried crawfish

#### "Fried Ravioli

Crispy fried cheese filled ravioli pasta

#### Chicken Alfredo 15

Crawfish Cream Sauce 18

### **ENTREES**

#### Seafood Dinners

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

#### Catfish **19** Shrimp **22** Oyster **22**

**17** 

29

Market Price

#### Seafood Platter

Fried shrimp, fried catfish, fried oysters, crab cake and gator eggs, hushpuppies, and choice of side item

#### U.S.D.A. Beef Ribeye

12 oz. ribeye grilled to perfection with your choice of side item

Add Shrimp 6

Frog Legs 23

### SIDELINES

| Potato Wedges          | 5 |
|------------------------|---|
| Hushpuppies            | 5 |
| Onion Rings            | 7 |
| Buffalo Straws         | 5 |
| Potato Salad           | 4 |
| Garlic Parmesan Wedges | 6 |
| Side Salad             | 5 |

### KID'S MEALS

#### Served with potato wedges

Cheeseburger Chicken Tenders Cheesy Flatbread

### DESSERTS

Southern Bread Puddin' 7 Fried Banana Split Warm Brownie Tower

# GUMBERUN

### **BEVERAGES**

| 10               |
|------------------|
| Louisiana Sunset |
| Sweet Summer     |
| Dayz             |
|                  |

| Frozen Margarita           | 8 |
|----------------------------|---|
| Frozen Piña Colada         | 8 |
| Frozen Strawberry Dajquiri | 8 |

## WINE SELECTIONS

| Red Wine |   |
|----------|---|
| Cali-Red | 9 |
| Cabernet | 7 |
| Merlot   | 9 |

# UGARLANDS® MOONSHINE OCKTAILS

| Apple Cranberry Mule | 8 |  |
|----------------------|---|--|
| Lemon Berry Chiller  | 8 |  |
|                      |   |  |

#### Flight Paddles

| Appalachian Apple Pie          |
|--------------------------------|
| Bockader's Blackberry          |
| Butterscotch Gold              |
| Cole Swindell's Peppermint     |
| Cole Swindell's Pre Show Punch |
| Mark & Digger's Hazelnut Rum   |
| Ryder Cup Lemonade             |

| ReeL /          |   |
|-----------------|---|
| Abita Amber®    | į |
| Yuengling®      | į |
| Corona®         | į |
| Dos Equis®      | į |
| Heineken®       | į |
| Shiner Bock®    | į |
| Coors Lite®     | A |
| Miller Lite®    | A |
| Bud Light®      | A |
| Budweiser®      | A |
| Michelob Ultra® | A |
|                 |   |
| White Wine      |   |

| Moscato         |   |
|-----------------|---|
| Chardonnay      | 7 |
| Pinot Grigio    | : |
| White Zinfandel |   |

#### **Appalachian Sippin Creams** 6

| Danana i udum         |
|-----------------------|
| Butter Pecan          |
| Electric Orange       |
| Strawberry Dream      |
| Dark Chocolate Coffee |

Banana Puddin'

#### Peanut Butter & Jelly

Piña Colada Root Beer

Mark & Digger's Rye Apple

Silver Cloud Tennessee Sour Mash

Chipper Jones' Sweet Tea

Tom Kendrick's Unaged Rye

Maple Bacon