

Broussard's

Delta Kitchen

Appetizers

Fried Artichoke Hearts 8
Roasted garlic aioli

Avocado Crisp 9.5
Lebanese flatbread, avocado, artichoke,
roasted red pepper, black olive, mozzarella

Gator Bites 12.5
Tender tail meat with roasted garlic aioli

Boudin Balls 7.5
Spicy fried sausage & rice balls served with sauce remoulade

GF **Cajun Sampler** 12.5
Red beans, Jambalaya and Seafood Gumbo
Larger single portions 8 each

Crawfish and Smoked Salmon Tart 10.5
Savory mascarpone and aged gouda tart
roasted tomato cream

Giant Onion Rings 7.5
Smoked tomato ketchup

Popcorn Crawfish 12.5
Sauce remoulade

GF **Cajun Fire Wings** 8.5
Spicy bleu cheese dipping sauce

Fried Deviled Eggs 7
A Bourbon Street favorite that you just can't resist

Salad

GF **Mixed Baby Greens** 5
Tomato and herb concasse, cucumbers,
roasted garlic croutons

GF **Caesar** 6
Romaine hearts, shaved parmesan,
roasted garlic croutons

GF **Black and Bleu Salad** 15
Blackened filet mignon and giant shrimps
Tomato concasse, cucumbers, bleu cheese crumble

Kids

Catfish, shrimp, chicken fingers, or hamburger
served with fries 5.5

Sides

All sides are gluten free except Mac N' Cheese

Roasted Garlic Smashies
Corn Maque Choux
Creole Green Beans w/ Bacon
Honey Citrus Glazed Baby Carrots
Dirty Rice *
Macaroni & 9 Cheeses *

* = \$2 upgrade
GF = gluten free

Surf

Shrimp and Mushroom Duxelle 19
Sherry and lobster cream over bowtie pasta

GF **Shrimp and Grits** 19
New Orleans BBQ shrimp with andouille,
buttery white grits loaded with aged gouda

GF **Grilled Mahi Mahi** 20
Jerk marinade, mango & avocado salsa with two sides

Crawfish Etouffee 22.5
Sweet Louisiana tails in a rich brown sauce with white rice

Tuscan Salmon 18
Spinach and roasted tomato cream with white rice

Seafood Diablo 25
Shrimp, crawfish, redfish and andouille
fiery champagne sauce over fettuccini
(can be not so fiery if you really insist)

Shrimp & Smoked Salmon Pasta 23.5
Sherry & lobster cream, spinach & saffron tortellini

GF **Blackened Red Fish Meunierre** 16
Chef Paul Prudhomme's Masterpiece with two sides

Crabcake Remoulade 25
Lake Pontchartrain lump crab with two sides

Fried Seafood Platter
Fries and horseradish spiked coleslaw
Shrimp 19 Catfish 16 Combo 18

Turf

GF **Chicken & Andouille Jambalaya** 16
Tasso, tomatoes, the trinity & white rice

GF **Filet Mignon** 26
Port Wine demi-glace and two sides
(no sauce on gluten free option)

GF **Bacon Wrapped Pork Tenderloin** 16
Apricot and creole mustard glaze with two sides

GF **NY Strip** 24
12 ounces of angus beef with port wine demi-glace and two sides
(no sauce on gluten free option)

Buttermilk Fried Chicken 14.5
Boneless, skinless thighs with two sides

Granny Broussard's Prize Meatloaf 15
Roasted garlic smashies, wild mushroom gravy and 1 side

Cajun Chicken Pasta 16
Red bell peppers, red onions, mushrooms, andouille sausage
champagne sauce over bowtie pasta

Po'boys

Traditional New Orleans French Loaf
With remoulade, lettuce, tomatoes

Catfish 11 Shrimp 13 Cheeseburger 11 add bacon 2

All po'boys include fries. Upgrade to Onion Rings 2