

Gourmet Salads served with corn chips



Louisiana Green Salad - 16¾
Avocado, mixed cheeses, field greens, Pico de Gallo, garbanzo bean salsa (no tortilla shell)
Add shrimp, chicken, pulled pork, Ahi Tuna 4¾

Cajun Cobb Salad - 19¾

Choice of blackened **Salmon**, or **Chicken**, or **Shrimp**, or **Ahi Tuna**, iceberg lettuce, bacon, boiled egg, feta, avocado, Pico de Gallo



Memphis Crunch Salad - 16¾
Sliced almonds, sesame & sunflower seeds, cole slaw mix
Add shrimp, chicken, pulled pork, Ahi Tuna 4¾

Quinoa Kale Salad - 16¾

Fresh kale, quinoa, avocado, apricots, pecans, raisins
Add shrimp, chicken, pulled pork, Ahi Tuna 4¾

Dressings:

- Ranchero Yogurt (low cal)
- Apple Cider Vinaigrette (low cal)
- Lazy Lime (low cal)



15 Sides

Extra Sides 6⁹⁵
Any 2 sides make a light meal



1. Yam Fries



2. Crispy Chunk Potatoes



7. Cajun rice



3. Crispy Chunk Poutine (Haitian gravy)



8. Asparagus



5. White cheddar mashed potatoes & Haitian gravy



9. Broccoli



6. Bacon and Cheddar smashed potatoes



10. Peppered cauliflower



11. Quinoa Kale salad



12. Caesar salad (no parmesan, no croutons)

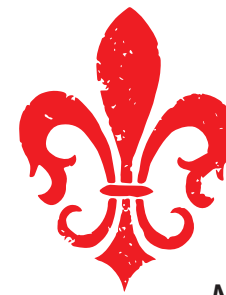


13. Coleslaw



14. Memphis Crunch salad

15. Mini Louisiana green salad (no shell)



Gluten Friendly MENU

Note on gluten sensitivity: Our restaurant is not certified gluten free.

Appetizers



Smoked Wings - 13¾
Smoked! NOT deep fried, large roaster size, includes one dipping sauce



Louisiana Tacos - 16¾
Your choice of: **Blackened Catfish**, **Sauteed Jumbo Shrimp**, **Blackened Chicken**, OR **Seared Ahi Tuna** with guacamole and Pico de Gallo salsa, served on corn tortillas



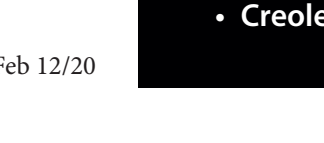
Montreal Skins - 11¾
Potato skins, Montreal Smoked Meat, cheese curds, & sour cream
Or vegetarian **Bruschetta Skins** - 10¾



Brutus Ribs - 13¾
Four tender St.Louis ribs, Brodeur's southern spices, & BBQ sauce



Lettuce Wraps - 16¾
Pulled chicken, peanuts, cilantro/green onion garnish; cilantro cream and sweet chili dipping sauces



Bayou Shrimp - 13¾
Tasty shrimp in a spicy creole tomato sauce with feta cheese, served with tortilla corn chips

Tortilla corn chips and Dip - 12¾
Tortilla corn chips with smoked gouda cheese dip
Great for sharing

Nacho Skillet - 17¾
Tortilla corn chips, lots of cheese, Montreal Smoked Meat, guacamole, jalapeños, habanera cilantro sauce, salsa and sour cream
Great for sharing

Appetizer dipping sauces: (0.50 for extra sauce)

- Chipotle Heat (most popular)
- Ranchero yogurt (low cal)
- Creole remoulade
- Maple Cajun honey
- Honey mustard
- JD Nectar
- Guy's garlic
- Sweet chili
- Cilantro cream
- Bourbon BBQ
- Hot sauce



Montreal Smoked Meat Add any side 6¾

Smoked in-house. Original Montreal recipe. Served on lettuce. Regular or lean beef. Comes with an original brine dill pickle. Your choice of mustard: Regular, Dijon, Grainy Dijon or Hot

Classic (6 oz) - 10¾

Petite (4 oz) - 9¾

Le Grande (10 oz) - 14¾

Le Monster (16 oz) - 17¾

Lettuce wrap sandwiches:

Beef Dip Po Boy - 17¾

Tender beef brisket, horseradish aioli
Includes any one side

Pierre's Cuban - 17¾

Montreal Smoked Meat, chicken, bacon, Swiss cheese, tomatoes & Chipotle Heat Sauce
Includes any one side

Pulled Pork Po Boy - 17¾

Smoked pork, coleslaw, cucumbers, jalapenos, sweet pepper aioli, habanero cilantro & BBQ sauce
Includes any one side

Blackened Fish Po Boy - 17¾

Lightly spiced fish, greens, onion, tomato, Creole sauce
Includes any one side

Shrimp Po Boy - 17¾

Sautéed jumbo shrimp, coleslaw, greens, tomatoes, onions, Creole sauce
Includes any one side

BBQ Chicken Club - 17¾

Grilled chicken breast & BBQ sauce, bacon, cheese, greens, tomato, Guy's Garlic sauce
Includes any one side

Le Burger - 17¾

Montreal Smoked Meat, bacon, cheese, lettuce, onion, tomato, Guy's garlic sauce
Includes any one side

Luc's Reuben - 17¾

Smoked Meat, Swiss cheese, sauerkraut, 1000 Islands, on Rye
Includes any one side

Vegetarian Plantation Pita - 14¾

Cucumber, sweet peppers, green onions, pico de gallo, cilantro, & Feta cheese, served on a corn tortilla
Includes any one side

Add shrimp, chicken or Ahi tuna 4¾

15 Sides

Photos on back page

1. Yam Fries
2. Crispy Chunk Potatoes
3. Crispy Chunk Poutine
4. Nacho Style Chunk Potatoes
5. White cheddar mashed potatoes & Haitian gravy
6. Bacon & cheddar smashed potatoes
7. Cajun Rice
8. Asparagus
9. Broccoli
10. Peppered cauliflower
11. Quinoa Kale salad
12. Caesar salad (no parmesan no croutons)
13. Coleslaw
14. Memphis Crunch salad
15. Mini Louisiana green salad

Extra Sides 6¾
Any 2 sides make a light meal

Specialties of the House



Jambalaya - 20¾ *(spice it up - 0 to 6 peppers)*

Shrimp, chicken, Andouille sausage, sweet peppers, corn, beans onions & celery on Cajun rice; crème fraîche

Blackened Catfish - 21¾

Lightly spiced catfish, Pico de Gallo, Guy's Garlic sauce
Includes any one side



Cajun Salmon - 23¾

Steelhead Salmon, Pico de Gallo, Cajun Creole sauce
Includes any one side

Chicken & Ribs

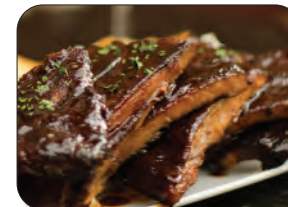
Montreal-Haitian Style Chicken

Roast chicken recipe from Montreal's Haitian community. Local Rosstown Farms chicken. Dipping sauce & coleslaw.
Includes any one side

1/4 Chicken Dinner (dark meat) 15¾

1/4 Chicken Dinner (white meat) 16¾

1/2 Chicken Dinner 19¾



Real McCoy Rack of Ribs

Tender St. Louis ribs, choice of sauce, coleslaw
Includes any one side

1/4 Rack of Ribs 17¾

1/2 Rack of Ribs 21¾

Full Rack of Ribs 29¾

Southern Combo - Chicken & Ribs

1/4 Rack of Ribs and 1/4 Chicken (or 5 smoked wings), coleslaw - 29¾
Includes any one side

Desserts

Crème Brûlée 2⁹⁵
A specialty of the house



Vanilla ice cream 2⁹⁵

Affogato 2⁹⁵
Espresso (reg or decaf)
Vanilla ice cream

