

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

# Appetizers



### Smoked Wings - 1834

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

#### Louisiana Tacos - 18<sup>3</sup>/<sub>4</sub>

Your choice of: Blackened Catfish, Sauteed Shrimp, OR Blackened Chicken, Pico de Gallo, coleslaw, pickled red onions, cilantro cream & chipotle heat, served on corn tortillas

# Montreal Skins - 1434

Potato skins, Montreal Smoked Meat, cheese curds, & sour cream Or vegetarian Bruschetta Skins - 14<sup>3</sup>/<sub>4</sub>

#### Large Brutus Ribs - 1634

Four tender St.Louis ribs, Brodeur's southern spices, & BBQ sauce









#### Lettuce Wraps - 1934

Pulled chicken, peanuts, cilantro/green onion garnish; cilantro cream dipping sauce (no crispy wontons)

#### Bayou Shrimp - 1534

Tasty shrimp in a spicy creole tomato sauce with feta cheese, served with tortilla corn chips Great for sharing





#### Tortilla corn chips and Dip - 1534

Tortilla corn chips with smoked gouda cheese dip **Great for sharing** 

#### Nacho Skillet - 20<sup>3</sup>/<sub>4</sub>

Corn chips, lots of cheese, guacamole, jalapeños, habanero cilantro sauce, salsa and sour cream Add sauteed shrimp, chicken, or Montreal Smoked Meat 5<sup>3</sup>/<sub>4</sub>



#### **Appetizer dipping sauces:** (0.90 for extra sauce)

- Chipotle Heat (most popular)
- Spicy Chipotle Heat
- Ranchero yogurt (low cal)
- Cajun remoulade

- Maple Cajun honey
- Honey mustard
- Brodeur's BBQ
- Guy's garlic
- Sweet chili
- Cilantro cream
- Hot sauce

# **Specialties of the House**



# **Jambalaya** - 26<sup>3</sup>/<sub>4</sub> *(spice it up - 0 to 6 peppers)* Shrimp, chicken, Andouille sausage, bacon, sweet peppers, corn, beans, onions & celery on Cajun rice; crème fraîche

### Blackened Catfish - 25<sup>3</sup>/<sub>4</sub>

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





**Cajun Salmon** - 29¾ 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.1/2 Chicken Dinner 27¾Dipping sauce & coleslaw.Includes any one side





# **Rack of BBQ Ribs**

Tender St. Louis pork ribs, coleslaw Includes any one side 1/4 Back of Bibs 24<sup>3</sup>/<sub>4</sub> 1/2 Back of Bibs 30<sup>3</sup>/<sub>4</sub> Full Back of Bibs 38<sup>3</sup>/<sub>4</sub>

**1/4 Rack of Ribs** 24<sup>3</sup>/<sub>4</sub> **1/2 Rack of Ribs** 30<sup>3</sup>/<sub>4</sub> **Full Rack of Ribs** 38<sup>3</sup>/<sub>4</sub>



**BBQ Ribs & Chicken Combo** 1/4 Rack of Ribs and 1/2 Chicken, coleslaw - 33<sup>3</sup>/4 *Includes any one side* 



# Montreal Smoked Meat Add any side 7<sup>95</sup>

**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) - 15<sup>3</sup>/<sub>4</sub> Le Grande (10 oz) - 18<sup>3</sup>/<sub>4</sub> Petite (4 oz) - 14¾ Le Monster (16 oz) - 24¾

# Lettuce wrap sandwiches:

Pierre's Cuban - 21¾

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

**Beef Dip** - 21<sup>3</sup>/<sub>4</sub>

Tender beef brisket, horseradish aioli Includes any one side

#### Blackened Fish - 21<sup>3</sup>/<sub>4</sub>

Lightly spiced fish, greens, onion, tomato, Cajun remoulade *Includes any one side* 

# **Shrimp** - 21<sup>3</sup>⁄<sub>4</sub>

Sautéed shrimp, coleslaw, greens, tomatoes, onions, Cajun remoulade *Includes any one side* 

### BBQ Chicken Club - 2134

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

# Le Fromage Burger - 21¾

Montreal Smoked Meat, cheese, mustard & relish, onion, tomato Includes any one side

#### Luc's Reuben - 21¾

Smoked Meat, Swiss cheese, sauerkraut, Grainy dijon mustard Includes any one side

### Garden Tortilla - 18¾

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

#### Add sauteed shrimp, blackened chicken, Ahi tuna, or Salmon 73/4

# **9 Sides** Photos on back page

- 1. Yam Fries
- 2. Bacon & cheddar smashed potatoes
- 3. Provence Style Rice
- 4. Asparagus
- 5. Peppered cauliflower
- 6. Caesar salad (no parmesan no croutons)
- 7. Coleslaw
- 8. Memphis Crunch salad
- 9. Mini Louisiana green salad

**Extra Sides** 7<sup>95</sup> Any 2 sides make a light meal

# **Gourmet Salads** served with corn chips



# Louisiana Green Salad - 18<sup>3</sup>/<sub>4</sub>

Avocado, mixed cheeses, field greens,

### **Dressings:**

- Ranchero Yogurt (low cal)
- Lazy Lime (low cal)
- Balsamic Vinaigrette

Pico de Gallo, garbanzo bean salsa (no tortilla shell) Add sauteed shrimp, blackened chicken, Ahi Tuna, or salmon 7<sup>3</sup>/<sub>4</sub>

### Cajun Cobb Salad - 23<sup>3</sup>/<sub>4</sub>

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





# Memphis Crunch Salad - 1634

Sliced almonds, sesame & sunflower seeds, cole slaw mix (no crunch mix, only almonds) Add sauteed shrimp, blackened chicken, Ahi Tuna or salmon 7<sup>3</sup>/<sub>4</sub>

## Chopped lettuce & Chicken - 2034

Pulled Chicken, peanuts, cilantro/green onion garnish, cilantro cream dressing on the side (No crispy wontons)

# Dessert

3<sup>95</sup> Crème Brûlée A specialty of the house



# 9 Sides

Extra Sides 7<sup>95</sup> Any 2 sides make a light meal



1. Yam Fries

**2**. Bacon and

potatoes

Cheddar smashed



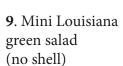
4. Asparagus, sautéed with garlic butter

5. Peppered

cauliflower



8. Memphis Crunch salad (no crunch mix, only almonds)





3. Provence style rice



6. Caesar salad (no parmesan, no croutons)



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