

LOUISIANA CLASSIC ENTREES includes a bag of Zapp's Voodoo chips

New Orleans Style Creamy Red Beans & Rice - A Creole classic, slow-cooked and served with a scoop of steamed white rice

Vegetarian

With smoked andouille sausage

Jambalaya - Traditional Louisiana one-pot favorite with seasoned rice, chicken, pork, smoked andouille sausage & trinity vegetables

Chicken & Sausage Gumbo - The signature dish of Southern Louisiana! Andouille sausage & pulled chicken in a dark-brown roux served over steamed white rice

Crawfish Étouffée - Louisiana crawfish tails simmered with trinity vegetables in a decadent spicy sauce served over steamed white rice

Pot Roast NOLA - Shredded pot roast slow cooked in a rich Creole red gravy Over steamed white rice or our seasoned curly fries

SECOND LINE SIDES

Zapp's Voodoo Kettle Chips Seasoned Curly Fries with Voodoo Remoulade Jambalaya New Orleans Style Creamy Red Beans Mardi Gras Slaw Garden District Salad

CANAL STREET COMBOS - includes our seasoned curly fries

Southern Fried Chicken Po' Boy

Juicy chicken breast tenderloins served on French bread from Gambino's Bakery in New Orleans. Dress it your way with Monterey Jack Cheese, Zesty Dill Pickles, Mardi Gras Slaw and our Voodoo Remoulade

Louisiana Hot Chicken Po' Boy

Our Southern Fried Chicken tossed in our exclusive Red Stick Kick Sauce served on French bread from Gambino's Bakery in New Orleans. Dress it your way with Monterey Jack Cheese, Zesty Dill Pickles, Mardi Gras Slaw and our Voodoo Remoulade

Roast Beef & Gravy Po' Boy

Our savory pot roast and gravy served on French bread from Gambino's Bakery in New Orleans. Dress it your way with Monterey Jack Cheese, Zesty Dill Pickles, Shredded Lettuce, Sliced Tomato, Mayonnaise

Toasted Muffaletta quarter, half or whole

A HUGE New Orleans original sandwich loaded with Italian meats, provolone cheese and a marinated olive salad on Muffaletta bread from Gambino's Bakery

Voodoo Fried Chicken

Juicy chicken breast tenderloins breaded with herbs & spices then deep-fried and tossed in one of our signature sauces:

Voodoo Remoulade - mild Big Easy Green - tangy, medium Red Stick Kick – cayenne, spicy Mardi Gras Flambeaux – habanero!

L'il NOLA Kid's Meal

Southern Fried Chicken Tenders, Curly Fries and a baked chocolate chunk cookie

COLD DRINKS

Barg's Root Beer, Coke, Coke Zero, Sprite, Sweet Tea, Iced Tea, Bottled Water

BENTEAUX BOX LUNCH SPECIAL 11am - 2pm Monday - Friday

Choice of 1 entrée, 1 side & salad

Entrée Choices: Red Beans & Rice – vegetarian or with sausage

Jambalaya

Pot Roast NOLA

Side Choices: Red Beans

Jambalaya

Seasoned Curly Fries

Salad Choices: Garden District Salad with Voodoo Remoulade or Oil & Vinegar

Mardi Gras Slaw

HAPPY HOUR small bites

3pm - 6pm Monday - Friday Dine-in only

Charbroiled Oysters Mkt Price

A New Orleans favorite! 1/2 dozen broiled in the half shell at 500 degrees in a smoky compound butter of garlic, herbs and Tasso and topped with parmesan breadcrumbs.

Boudin Balls

6 golf ball sized pieces of deep fried awesome! Ground pork, veggies & rice seasoned just right & drizzled with our exclusive Sweet Heat Syrup or Voodoo Remoulade

Po' Fries

Voodoo Curly Fries smothered with our Pot Roast NOLA & Creole red gravy

Cajun CrawFries

Voodoo Curly Fries smothered with Crawfish Étouffée

Dirty Voodoo Fries

Voodoo Curly Fries smothered with Chicken & Sausage Gumbo

Seasoned Curly Fries

Finished with fresh herbs and our Voodoo Remoulade Sauce

DESSERT

Bananas Foster Bread Pudding

A New Orleans twist on traditional bread pudding. French bread soaked in a sweet vanilla, cinnamon, and banana puree, baked and topped with a caramel sauce

Chocolate Chocolate Chunk Cookies (2)

ROTATING & SEASONAL ITEMS

Entrees

Pastalaya
Shrimp & Grits
Shrimp Creole
Fettuccini Alfredeaux
Fried Shrimp Po'Boy
Fried Fish Po'Boy
Fried Fish Platter
Smoked Andouille Sausage Po'Boy

Sides

Maque Choux Gulf South Potato Salad Dirty Rice

Happy Hour Small Bites

CrabCake Bruneaux Crescent City Meat Pie

SEASONAL

Turducken Platter
Turducken Slider
Crawfish & Artichoke Bisque
Shrimp & Mirliton Casserole