



AT

**L'auberge**  
CASINO HOTEL  
BATON ROUGE

## TO SHARE

**CAJUN COUNTRY BOUDIN ROLL-UPS** \$10.25  
pepper jelly

**CHIPS & QUESO** \$11.25  
spicy guacamole, rustic salsa, beer cheese sauce

**CHICKEN & SAUSAGE GUMBO FRIES** \$10.25  
gratinéed Monterey Jack

**FRIED GARLIC & JALAPEÑO CHEESE CURDS** \$10.75  
tomato-basil red sauce

**SPINACH & ARTICHOKE DIP** \$11.25  
four cheese blend, crisp tortilla chips

**CHILI STEAK FRIES** \$9.75  
Cheddar Jack, cilantro lime crema, sweet white onion, fresh jalapeño

**MEATY BITES** \$11.25  
BBQ sweet & spicy meatballs & andouille sausage

**SOUTHERN FRIED PICKLES, JALAPEÑOS & GREEN BEANS** \$9.25  
buttermilk ranch dressing

**NACHO TIME** \$13.25  
beer cheese sauce, sweet onion, roasted red pepper, jalapeños, guacamole, cilantro lime crema, crisp tortilla chips

**ELEVATE IT**  
ROASTED CHICKEN, BLACKENED SHRIMP, SALMON +10  
100Z STRIP STEAK +12

## BOWLS

**GAME DAY CHILI** \$8.75  
red beans, sweet white onion, ranch sour cream, fresh jalapeño, sharp cheddar

**CHICKEN & SAUSAGE GUMBO** \$9.25  
smoked pork sausage, roasted chicken, okra, popcorn rice

## GREEN SPACE

**GRILLED STRIP STEAK ROMAINE SALAD** \$16.75  
paprika croutons, kalamata olives, shaved sweet onion, feta, red ranch dressing

**HOUSE CHOPPED SALAD** \$15.75  
smoked chicken, cherry tomatoes, chickpeas, iceberg lettuce, red onion, cucumber, parmesan, red wine feta vinaigrette

**HERB CRUSTED FRIED CHICKEN WEDGE** \$15.25  
iceberg lettuce, cherry tomatoes, cucumbers, shaved red onion, bleu cheese dressing

**GULF SHRIMP COBB** \$16.50  
hard-boiled egg, avocado, bacon, roasted peppers, chopped romaine, remoulade dressing

## JUMBO WINGS

marinated overnight & served with bleu cheese or ranch dressing

### BONE IN

6 WINGS \$12.00  
12 WINGS \$23.50

### DRESSED IN CHOICE OF SAUCE

SWEET GOLDEN SOUTH CAROLINA

MILD BUFFALO

MANGO HABANERO

KICKIN' BOURBON BBQ

HOT HONEY

PEPPER JELLY

## PERSONAL FLATBREADS

\$16.50

**OLD WORLD SPICY PEPPERONI**  
caramelized onions, aged mozzarella

**SHRIMP & SPINACH**  
feta, Vidalia onions, mushrooms, Parmesan white garlic sauce

**UPTOWNER**  
bacon, smoked chicken, sweet onions, tomatoes, garlic white sauce, aged cheese blend

**PHILLY CHEESESTEAK**  
thin-sliced ribeye, caramelized onions, red & yellow roasted peppers, garlic, provolone

Suggested gratuity of 20% for parties of 6 or more.  
We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



AT

L' Auberge  
CASINO HOTEL  
BATON ROUGE

## HANDHELDS

sidewinder French fries or tater tots  
sub any side +2

**SOUTHERN BIRD** \$17.75  
old hickory fried chicken, house slaw,  
Mike's Hot Honey, sliced pickles, brioche bun

**LONG DOG** \$17.75  
12-inch all beef hot dog, house chili,  
sharp Cheddar, fresh jalapeño, sweet onion relish,  
cilantro

**REUBEN CLUB** \$14.25  
warm shaved corned beef, sauerkraut,  
Russian dressing, spicy whole grain mustard,  
Swiss, bacon, seeded rye bread

**ROAST BEEF PO'BOY** \$16.25  
red eye gravy, Swiss, grilled onions, lettuce,  
tomato, pickle, Leidenheimer French bread

**SMOKED BRISKET GRILLED CHEESE** \$16.75  
jalapeño cornbread pullman, blended Cheddar,  
pepper jelly slaw, spicy pickle slices

**LOUISIANA SEAFOOD PO'BOY**  
local corn-fried seafood, roasted tomato jalapeño  
tartar sauce, lettuce, tomato, pickle, onions,  
Leidenheimer French bread

**CATFISH** \$19.25  
**OYSTER** \$21.25  
**SHRIMP** \$18.25

## CUSTOM BURGER SHOP

sidewinder French fries or tater tots  
sub any side +2

**BYOB** \$16.75  
two 1/3lb fresh ground Angus patties or a  
marinated chicken breast served with lettuce,  
tomato, pickle, onion

**ELEVATE IT** +\$1 EACH  
**CHEDDAR**  
**SWISS AMERICAN**  
**PEPPER JACK**  
**BLEU CHEESE**  
**SAUTÉED MUSHROOMS**  
**FRIED EGG**  
**GRILLED ONIONS**  
**BACON**  
**AVOCADO**

Suggested gratuity of 20% for parties of 6 or more.

We use only the highest quality ingredients; however, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## ENTRÉES

**HERB CRUSTED CHICKEN TENDERS** \$19.50  
house slaw, sidewinder fries, bourbon mayoque

**16OZ GRILLED T-BONE** \$32.75  
garlic aioli, chimichurri, French fries

**BLACKENED MISSISSIPPI CATFISH** \$21.25  
meunière sauce, stone ground grits, collard greens

**SHRIMP & SAUSAGE BAKED RIGATONI** \$17.75  
Roma tomatoes, baby spinach, fresh basil,  
mozzarella, Parmesan

**CAST IRON GRILLED SALMON** \$26.25  
sautéed vegetables, caramelized onions, potato &  
bacon hash, shrimp Creole sauce

**PASTA ALFREDO** \$16.75  
grilled chicken, rigatoni pasta, shaved Parmesan

**12OZ GRILLED RIBEYE** \$29.75  
caramelized onion, bacon, mushrooms,  
brabant potatoes, steak butter

**SHRIMP TACOS** \$17.25  
corn-fried or blackened gulf shrimp, house slaw,  
cilantro lime crema, sweet onions, fresh jalapeño,  
white corn tortillas, chips & salsa

## SIDES \$6.00

**SIDEWINDER FRENCH FRIES**

**SIDE SALAD**

**HOUSE SLAW**

**STONE GROUND GRITS**

**WHITE CORN TORTILLA CHIPS**

**COLLARD GREENS**

**POTATO & BACON HASH**

**SAUTÉED VEGETABLES**

## SWEET DREAMS \$8.25

**BROWN BUTTER CARAMEL BANANA SPLIT**  
crushed peanuts, pineapple,  
dark chocolate hot fudge, cherries

**CUP O' DONUT HOLES**  
seasonal icing, Louisiana candied pecans

**CHOCOLATE SKILLET COOKIE OVERLOAD**  
caramel crunch, peanut butter gelato

**MISSISSIPPI MUD PIE BROWNIE**  
fudgy brownie topped with toasted marshmallows,  
fudge icing, chopped pecans