

BURGERS



BUILD YOUR OWN BURGER*

your choice of our fresh ground brisket beef blend or grilled chicken served with lettuce, tomato, pickle and onion: 13.50;
each additional item: 0.75

cheddar	sautéed mushrooms
swiss	sautéed onions
provolone	fried egg
american	bacon
pepperjack	avocado
blue cheese	bbq Sauce

STADIUM BURGER*

cane syrup and black pepper glazed bacon, cheddar cheese, sautéed onion, fried jalapeño, lettuce, tomato, jalapeño mayo 16.25

SANDWICHES

ROAST BEEF PO-BOY

red eye gravy, swiss, grilled onion, lettuce, tomato pickle, mayo 14.50

STADIUM SEAFOOD PO' BOYS

Louisiana seafood, dressed, roasted tomato jalapeno tarter sauce, Leidenheimer French Bread

SHRIMP 15.75 | CATFISH 14.75
OYSTERS 16.75 | COMBO (2) 17.75

HOUSE CLUB

smoked turkey, ham, applewood smoked bacon, avocado, iceberg lettuce, tomato, rustic sourdough bread 13.50

SMOKED BRISKET GRILLED CHEESE

sliced cornbread, 4-blend cheddar, pepper jelly slaw, beer battered onion rings \$15.75

FISH TACOS

catfish, cabbage slaw, pico de gallo, cilantro, lime served with chips & salsa 14.75

BLACKENED | FRIED

SIDES

FRENCH FRIES	COLESLAW
SWEET POTATO FRIES	SIDE SALAD
BAKED BEANS	HOUSEMADE CHIPS
MAC-N-CHEESE	BAKED POTATO
SEASONAL VEGETABLES	

ENTREES

12-OZ GRILLED RIBEYE STEAK*

compound butter, caramelized onion and mushroom, seasonal vegetables, loaded baked potato 29.75

CAST-IRON ROASTED NORWEGIAN SALMON*

seasonal vegetables, golden creamer potatoes, pesto butter 22.75

PASTA ALFREDO

marinated gilled chicken, penne, garlic toast, parmesan cheese 17.25

LOUISIANA SEAFOOD PLATTER

fried oysters, catfish, shrimp, crab cake bites, jalapeño corn fritter, coleslaw, garlic toast, french fries 25.75

HICKORY SMOKED ST. LOUIS RIB PLATE

house BBQ sauce, coleslaw, baked beans, cornbread 27.75

HAND-BATTERED CHICKEN TENDERS

coleslaw, fries, garlic toast, housemade chipotle ranch 14.75



ARTISAN PIZZA

BUILD YOUR OWN PIZZA*

12 inch, hand rolled pizza dough, marinara sauce, 4 cheese blend with your choice of any of the below items: 13.75

Additions: \$0.75	Additions: \$1.50
Olives	Pepperoni
Peppers	Italian Sausage
Tomato	Applewood Smoked Bacon
Onion	Mushrooms
Basil	Blackened Shrimp
Fresh Mozzarella	Boudin Crumble

DESSERTS

ABITA ROOT BEER FLOAT 6.75

s'more oreo bar

HOUSEMADE APPLE PIE 8.00

cinnamon sugar, caramel, vanilla ice cream

BANANA BREAD PUDDING 7.50

toffee cream

MISSISSIPPI MUD PIE BROWNIE 8.25

local pecans, praline frosted, a la mode

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.

TASTES FOR SHARING



NACHO EXTRAVAGANZA

cheddar cheese sauce, grilled red onion, sweet pepper, jalapeño, guacamole, sour cream, pico de gallo over crispy tortillas 12.25

ADD GRILLED CHICKEN BREAST 4.00

ADD BLACKENED SHRIMP 6.00

BOUDIN BALLS

hand-battered, stuffed with pepper jack cheese, cajun tiger sauce 9.75

CRISPY FRIED KOSHER DILL PICKLES

Abita tempura battered, chipotle ranch 8.25

GREEN ONION HUSHPUPIES

jalapeno mayo 8.25

BEER BATTERED ONION RINGS

tiger sauce 7.75



SPINACH & ARTICHOKE DIP

melted mozzarella, parmesan, provolone and romano cheeses, toasted white corn tortilla chips 10.75

STADIUM WINGS

choice of bone-in or boneless wings crispy fried and tossed in your choice of traditional buffalo, asian cane, bbq sauce, or mango habanero; served with celery, carrot, bleu cheese or ranch dressing

6 WINGS 11.75 | 12 WINGS 23.50



SOUPS

CHICKEN AND SAUSAGE GUMBO

Louisiana smoked sausage, roasted chicken, fresh okra, Jazzmen rice

CUP 5.00 | BOWL 9.00

CHEF'S DAILY SOUP

CUP 4.00 | BOWL 7.00

ENTRÉE SALADS



GRILLED STEAK SALAD

spinach, cremini mushrooms, candied pecans, shaved red onion, bacon, blue cheese dressing 15.75

CHOPPED SALAD

roasted chicken, crisp bacon, parmesan cheese, tomato, cucumber, red onion, romaine & iceberg lettuce, cucumber, avocado, red wine vinaigrette 14.25

GULF SHRIMP COBB SALAD

red onion, marinated cherry tomato, cucumber, bacon, egg, bleu cheese, iceberg lettuce, remoulade 14.75

GRILLED MARINATED CHICKEN CAESAR SALAD

hearts of romaine, parmesan cheese, black olives, crisp croutons 13.75

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

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Company: L'Auberge Casino & Hotel Baton Rouge

Job #: BTR - 270811

Item #: 2

Product: Small Format Prints 2

Quantity: 400

Designs: 2

Size: 8.5 in(w) x 14 in(h)

Due Date: 8/12/21 4:00 pm

Material: 12 MIL 13X19 Synthetic

Sides: 4/0

Laminate: None

Finishing:

UV Coating: Matte UV - One Side | Padding: None | Drilling: None |

Stapling: None |

Pantone Colors:

None

Designer:

Ainsley Bourgeois
(ainsley@vividink.com)

Proof Date: 8/6/21

Salesperson:

Wayne Macaluso
wayne@vividink.com