



BREAKFAST

Fried Chicken & Waffles - \$12

Cajun battered fried chicken, stacked on bacon & scallion waffles, topped with bacon, shredded cheddar & spicy syrup

Deuce's Wild* - \$8

Two golden pancakes, two eggs your way, two bacon strips and a sausage patty

Steak & Eggs* - \$12

6 oz sirloin & two eggs your way, served with breakfast potatoes & choice of toast

Huevos Rancheros* - \$10

Refried beans & cheese quesadilla, topped with green chili, shredded cheddar & two eggs your way, served with pico & roasted jalapenos

Breakfast Sandwich* - \$10

Egg your way, American cheese, choice of sausage, bacon or rosemary sundried tomato ham on buttermilk jalapeno cheddar biscuit, served with breakfast potatoes

STARTERS

Boudin Balls - \$9

Fried Cajun sausage & rice balls, served with Cajun sauce & Creole mustard

Bruschetta - \$8

Tomatoes, basil & shallots on crostini, drizzled with balsamic glaze

Shrimp Cocktail - \$10

Chilled tail on shrimp, served with grilled lemon & cocktail sauce

PLAY & EARN

Fried Shrimp - \$10

Fried shrimp basket served with cocktail sauce, tarter & sweet chili

Fried Pickles - \$8

Freshly sliced pickles, deep-fried, served with Sriracha ranch and sweet chili

Artichoke & Crab Dip - \$12

Cheese medley, artichokes & crab meat, served with crostini & vegetables

Hot Wings - \$10

Hot buffalo or whiskey BBQ, served with carrots, celery & ranch dressing

SOUPS & SALADS

Salad Additions: Steak \$7, Chicken \$5, Shrimp \$6

Gumbo - \$7

Andouille sausage, shrimp & chicken simmered in a flavorful rye with onions & peppers, served over rice

Chicken Caesar - \$11

Blackened chicken, Romaine lettuce, parmesan & croutons, served with Caesar dressing

Soup of The Week - \$5

Ask your server about our house made soups

Shaved Brussels & Kale - \$13

Dried cranberries, pistachios, orange wedges & Manchego cheese, served with creamy lemon vinaigrette

Garden Salad - \$9

Mixed greens, tomatoes, cucumbers, carrots & croutons, choice of dressing

TRY OUR FEATURED FAVORITES LISTED IN BLUE.

*Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, milk, poultry or shellfish, reduces the risk of foodborne illness.
An individual with certain health conditions may be at a higher risk if these are raw or uncooked.
18% Gratuity will be added to all parties of 7 or more.

BOURBON STREET CAFÉ

HANDHELD

CHOICE OF FRENCH FRIES, ONION STRINGS OR SIDE SALAD

Shrimp Po'Boy - \$14

Crispy fried shrimp, creamy Cajun sauce, tomato & lettuce, served on warm French roll

Andouille Po'Boy - \$10

Andouille sausage, Creole mustard, tomato & lettuce, served on warm French roll

Mardi Gras Club - \$12

Ham, turkey, pepper jack cheese, bacon, lettuce, onion, fried green tomato & Cajun mayo on white or wheat bread

Brisket & Fried Green Tomato - \$10

Two BBQ brisket sliders, topped with a fried green tomato, cheddar cheese, & Cajun sauce

Chicken Caprese Sandwich - \$14

Pesto chicken breast, mozzarella, basil spinach, tomato, balsamic drizzle & basil pesto mayo, served on brioche bun

THE FAMOUS

Double-Up Burger* - \$8

Two all beef patties, American cheese, lettuce, tomato, onion & pickles, served on brioche bun

Whisky BBQ Kahuna Burger* - \$14

Two all beef patties, grilled pineapple, Swiss cheese, bacon, lettuce, tomato & onion, served on brioche bun

ENTREES

PLAY & EARN

Prime Rib* - \$22

Tender prime rib served with sautéed asparagus & mashed potatoes

6oz Sirloin* - \$16

House seasoned sirloin grilled to perfection, served with sautéed asparagus & mashed potatoes

7oz Filet* - \$24

House seasoned filet grilled to perfection, served with sautéed asparagus & mashed potatoes

Crab Legs - Market Price

By the pound, served with drawn butter & grilled lemon

Fish 'N' Chips - \$13

Beer-Battered cod, served with tartar sauce, grilled lemon & French Fries

Build Your Own Mac & Cheese - \$15

Add Any Two:

Chicken	Brisket
Bacon	Shrimp
Bell Peppers	Corn
Green Chilies	Spinach
Lobster \$6	Tomatoes

House Special

Cajun Andouille Mac & Cheese

Spaghetti & Meatballs* - \$19

Spaghetti and large meatballs tossed in house made tomato sauce, served with garlic bread

Pistachio Crusted Halibut* - \$24

Pan seared halibut with orange beurre blanc sauce, served with arugula salad & citrus sesame dressing

Homestyle Chicken - \$11

Hand battered chicken tender strips with whiskey BBQ or hot buffalo sauce, served with French Fries

SIDES \$3

Asparagus	Sautéed Kale & Spinach
Mashed Potatoes	White Rice
French Fries	Side Salad
Onion Strings	Side Caesar

ELEVATED SIDES

Crispy Brussels \$4
Mac & Cheese \$5
Shrimp Skewer \$6
Baked Potato \$3
Loaded Baked Potato \$4.50

BEVERAGES \$2

We proudly serve Pepsi Products: Pepsi, Diet Pepsi, Cherry Pepsi, Mountain Dew, Sierra Mist, Lemonade, Raspberry Iced Tea, Mug Root Beer, Tea, Coffee, Milk, Pineapple Juice, Orange Juice, Apple Juice & Cranberry Juice.

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