



# Appetizers

## Wild Bill's Famous Cajun Cheese

Warm cheese dip, housemade breadsticks. 14

## Crab Cake

Maryland crab, creole remoulade, arugula. 18

## Crawfish Bayou Dip

Cream cheese, crawfish, jalapeños, green chilies, Lou Lou dust, toasted pita or veggies. (Substitute chicken). 16

## Smoked Salmon Lavash\*

Flatbread, smoked salmon, sun-dried tomatoes, arugula, mozzarella, parmesan, red chili flakes, smoked sea salt. 18

## Oysters on Half Shell\*

Chesapeake, 1/2 dozen or dozen, horseradish, cocktail sauce, lemon, Crystal's hot sauce. 18 / 36

## Creole Mussels

Pei mussels, Tasso ham, garlic, onions, thyme, fire-roasted peppers, creole cream sauce, focaccia bread. 16

## Boudin Balls (3)

Risotto, tasso ham, andouille sausage, cajun seasoning, cajun cream sauce. 22

## Crawfish Mac N Cheese

Crawfish, 3 cheese blend, baked. 16 (Substitute blackened chicken).

## Hummus Trio

House-made traditional hummus, two daily specialty hummus, pita or veggies. 13

## Cheese Sticks

House-made pizza crust, garlic butter, mozzarella, house-made marinara. 15

## Chicken Wings

Roasted wings, Dan O's Chipotle Dry Rub or Cajun Buffalo, choice of house-made bleu cheese or Dan O's Ranch. 15

# Soup & Salad

add salmon 10 | shrimp 9 | roasted chicken 8

## She Crab Bisque

Lump crab, sherry wine, cream, shallots, paprika, green onions. 10

## Classic Wedge

Iceberg lettuce, smoked bacon, Roma tomatoes, red onions, house-made bleu cheese, bleu cheese crumbles. 13

## Caesar

Romaine lettuce, Cajun croutons, parmesan cheese, house-made Caesar dressing. 13

## Seasonal

Spring mix, pepitos, golden raisins, bleu cheese crumbles, Granny Smith apples, molasses vinaigrette. 13

## Roasted Chicken Salad

Roasted chicken, mixed greens, tomatoes, red onions, roasted red peppers, balsamic vinaigrette. 15



# Entrees

## Hot Brown

A Louisville classic! Mornay sauce, roasted turkey, smoked bacon, focaccia bread, tomato. 22

## Louisiana Redfish

Blackened redfish, parmesan mushroom risotto, sautéed spinach, tarragon cream sauce, fried okra. 45

## Short Rib Pasta

Cavatappi pasta, braised short rib, mushrooms, onions, spinach, sun-dried tomatoes, red wine cream sauce. 32 (Gluten-free pasta available +3)

## Bone-In Pork Chop\*

Blackened 12 oz. Allegiance® bone-in pork chop, apple-bourbon reduction, parmesan risotto, creole kale. 34

## Bourbon Street Salmon\*

Pan-seared Alaskan salmon, bourbon glaze, asparagus, cheddar grits. 31

## Blackened Mahi

Blackened mahi mahi, crawfish étouffée, shrimp, mushrooms, peppered white rice. 34

## Shrimp and Grits

New Orleans-style shrimp, garlic, Lou Lou dust, butter, fried okra, tasso ham, scallions, red peppers, cheddar grits. 31

## Seafood Po Boy

Shrimp, crawfish, andouille sausage, lettuce, tomato, remoulade, French bread, fries. 26

## Creole Seafood Fettuccine

Shrimp, mussels, crawfish, asparagus, spinach, onions, sun-dried tomatoes, Cajun cream sauce, fettuccine. 34 (Gluten-free pasta available +3).

## Chicken Carbonara

Chicken, fresh mushrooms, red onions, green onions, bacon, parmesan cream sauce, linguine. 22 (Gluten-free pasta available +3).

## Four Cheese Ravioli

Ricotta, asiago, mozzarella, parmesan, ravioli, zucchini, squash, spinach, red onion, asparagus, mushroom, pesto cream sauce. 23. (Add salmon 10, shrimp 9, roasted chicken 8).

## Hangover Burger\*

Half-pound patty, bacon, fried egg, Wild Bill cheese, smoked honey, brioche bun, Cajun fries. 18

# From the Bayou

Served with bread

## Jambalaya

Cajun tomato broth, smoked chicken, alligator sausage, shrimp, crawfish, peppered white rice. 22

## Gumbo

Deep brown roux, smoked chicken, alligator sausage, shrimp, crawfish, peppered white rice. 22

## Red Beans & Rice

Slow-cooked beans, yellow onion, andouille sausage, peppered white rice. 22

## Étouffée

Creamy tomato sauce, Cajun trinity vegetables, crawfish, peppered white rice. 22

## Bayou Sampler

Jambalaya, gumbo, crawfish etoufee, and red beans and rice, dirty rice. 32

# Pizza

Vegan cheese +3 and cauliflower crust +3

## The Lou Chicago

Chicago deep dish pizza, cheese blend, pepperoni, sausage, mushrooms, bring a fork. (Veggie options available). 12" 35


## Veggie Pizza

Mozzarella cheese, spinach, red peppers, onions, mushrooms, squash, zucchini, garlic butter sauce. 10" 18

## Cajun Seafood Pizza

Mozzarella cheese, crawfish, shrimp, mushrooms, white onions, red peppers, sun-dried tomatoes, blackened parmesan cream sauce. 26

# Sweets

 Bread Pudding Oven-baked brioche, vanilla bourbon sauce, caramel, powdered sugar. 12

## Bananas Foster Cheesecake

Vanilla cheesecake, bananas, dark rum, dark liqueur, brown sugar, cinnamon, powdered sugar, creamy butter sauce. 12

## Beignets

Five fried fritters, chocolate mousse, powdered sugar. 12

## Vegan Ice Cream 9

(Chef's selection)

Notice: \*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

20% gratuity added to parties of 6 or more.

Split plate charge +3

# Sides

Parmesan Risotto 7

Creole Kale 6


Cheddar Grits 6

Sautéed Spinach 6

Peppered White Rice 6

Asparagus 6

Cajun Fries 6

 Hushpuppies & Dip 6