

ROUX

Creole Cuisine



APPETIZER

- CAST IRON SKILLET SPICY GARLIC SHRIMP GF** 12
- FRIED CORNMEAL OYSTERS **** 12
with lemon remoulade & cornichons
- SWEET SOY GLAZED PORK BELLY** 14
with southern peanut slaw
- CREAMY ROASTED CAULIFLOWER DIP** 10
with toast points
- MAC & CHEESE** 18/25 Entrée
with creole seafood cream & andouille
- SHRIMP & GRITS** 15/23 Entrée
infused with heirloom tomato gravy
with bacon lardon

SALAD

- ORGANIC BABY KALE GF** Side 5 Entrée 12
crispy roasted chickpeas, red onions, heirloom carrots,
roasted lemon & garlic dressing
- ORGANIC CALIFORNIA GREENS GF** Side 5 Entrée 14
green grapes, celery, candied walnuts, crumbled bleu cheese,
dijon mustard vinaigrette
- ORGANIC SPINACH **** 14
strawberries, drunken raisins, bacon, brie toast, strawberry
vinaigrette, candied walnuts, blueberry gastrique

SIDES

- SOUTHERN PEANUT SLAW GF** 5
- GRITS** with heirloom tomato gravy with bacon lardon 10
- CORN BREAD PUDDING** 9
- RED BEANS & RICE GF** 11
- FRIED GREEN TOMATO** 8
with sweet red tomato jam, grits smear

ENTRÉE

- served with mashed potatoes or rice and seasonal vegetables
- 1855 NEW YORK STEAK **** 36
with red wine peppercorn demi glace
- ATLANTIC SALMON **** 34
with cilantro & lime crème fraiche, radish
- TROTTOLE PASTA** 28
with creamy tomato sauce, andouille sausage,
tasso, chicken, and shrimp
- CATFISH ORLEANS **** 28
dusted with flour, sautéed in olive oil with lump
crab & creamy sauce served over herbed rice
- SEAFOOD GUMBO** 28
chicken, andouille sausage, shrimp, crab claw, with rice
- SHRIMP ETOUFFEE** 32
with fragrant basmati rice & fried green tomato
- SPICY VEGAN JAMBALAYA GF** 20
red beans, cauliflower & enoki mushrooms with rice
- JAMBALAYA GF** 29
red beans, andouille, shrimp, chicken with rice
- AIRLINE CHICKEN CHOP GF** 32
with garlic herb sauce, white sweet potato,
blue lake green beans with pecans

DESSERT

- CRÈME BRULÉE WITH MIXED BERRIES** 9
- CAST IRON SKILLET APPLE & PEACH COBBLER** 9
- BUTTERMILK PIE** 9
- CHOCOLATE BREAD PUDDING TOPPED WITH ICE CREAM** 9

GF
** Can be prepared gluten free

ROUX CREOLE CUISINE

A restaurant serving Southern food with an emphasis on Creole cooking traditions of New Orleans. Roux Creole Cuisine offers dining guests a chance to experience the ambiance, flavors, spices, and comfort New Orleans represents.

ADDRESS

860 Glenneyre St.
Laguna Beach, CA
rouxlaguna.com
949-715-3707

HOURS

TUE-SUN 5:00pm-9:00pm
FRI-SAT 5:00pm-10:00pm

RESERVATIONS

949-715-3707 or email
rouxlb@rouxlaguna.com.
Walk-ins Welcome - check
for availability

DELIVERY OR TO GO

949-715-3707