

TO SHARE

CAJUN COUNTRY BOUDIN ROLL-UPS 12.25
pepper jelly

CHIPS & QUESO 13.25
spicy guacamole, rustic salsa, beer cheese sauce

CHICKEN & SAUSAGE GUMBO FRIES 13.25
gratinéed Monterey Jack

FRIED GARLIC & JALAPEÑO CHEESE CURDS 12.75
tomato-basil red sauce

SPINACH & ARTICHOKE DIP 13.25
four cheese blend, crisp tortilla chips

CHILI STEAK FRIES 11.75
Cheddar Jack, cilantro lime crema, sweet white onion, fresh jalapeño

MEATY BITES 13.25
BBQ sweet & spicy meatballs & andouille sausage

**SOUTHERN FRIED PICKLES, JALAPEÑOS
& GREEN BEANS** 11.25
buttermilk ranch dressing

NACHO TIME 15.25
beer cheese sauce, sweet onion, roasted red pepper, jalapeños, guacamole, cilantro lime crema, crisp tortilla chips

ELEVATE IT
roasted chicken, blackened shrimp, salmon +10
10oz strip steak +12

GREEN SPACE

GRILLED STRIP STEAK ROMAINE SALAD 18.75
paprika croutons, kalamata olives, shaved sweet onion, feta, red ranch dressing

HOUSE CHOPPED SALAD 17.75
smoked chicken, cherry tomatoes, chickpeas, iceberg lettuce, red onion, cucumber, parmesan, red wine feta vinaigrette

HERB CRUSTED FRIED CHICKEN WEDGE 17.25
iceberg lettuce, cherry tomatoes, cucumbers, shaved red onion, bleu cheese dressing

GULF SHRIMP COBB 18.50
hard-boiled egg, avocado, bacon, roasted peppers, chopped romaine, remoulade dressing

BOWLS

GAME DAY CHILI 10.75
red beans, sweet white onion, ranch sour cream, fresh jalapeño, sharp cheddar

CHICKEN & SAUSAGE GUMBO 11.25
smoked pork sausage, roasted chicken, okra, popcorn rice

**BACON POTATO
CHOWDER** 10.25



SIDES 8.00

**SIDEWINDER
FRENCH FRIES**

SIDE SALAD

HOUSE SLAW

**STONE GROUND
GRITS**

TORTILLA CHIPS

COLLARD GREENS

**POTATO & BACON
HASH**

SAUTÉED VEGETABLE

SWEET DREAMS 10.25

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



L'auberge®

CASINO HOTEL
BATON ROUGE



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Call the front desk or concierge to place your order at (888) 901-4050. The total of your order plus a \$5 delivery fee will be charged to your card on file with the resort. One of our Tiger's Trail staff members will deliver your order to you at your RV site, cottage or the pool area.

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ROOM SERVICE COURTESY OF THE SPORTSBOOK AT

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ENTRÉES

HERB CRUSTED CHICKEN TENDERS 21.50

house slaw, sidewinder fries, bourbon mayoque

16OZ GRILLED T-BONE 34.75

garlic aioli, chimichurri, French fries

BLACKENED

MISSISSIPPI CATFISH 23.25

meunière sauce, stone ground grits, collard greens

SHRIMP & SAUSAGE

BAKED RIGATONI 19.75

Roma tomatoes, baby spinach, fresh basil, mozzarella, Parmesan

CAST IRON GRILLED

SALMON 28.25

sautéed vegetables, caramelized onion, potato & bacon hash, shrimp Creole sauce

12OZ GRILLED RIBEYE 31.75

caramelized onion, bacon, mushrooms, brabant potatoes, steak butter

PASTA ALFREDO 18.75

grilled chicken, rigatoni pasta, shaved Parmesan

SHRIMP TACOS 19.25

corn-fried or blackened gulf shrimp, house slaw, cilantro lime crema, sweet onion, fresh jalapeño, white corn tortillas, chips & salsa

Menus are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

CUSTOM BURGER SHOP

sidewinder French fries or tater tots | sub any side +2

BYOB 18.75

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
- AVOCADO
- BACON

HANDHELDS

sidewinder French fries or tater tots
sub any side +2

SOUTHERN BIRD 19.75

old hickory fried chicken, house slaw, Mike's Hot Honey, sliced pickles, brioche bun

LONG DOG 19.75

12-inch all beef hot dog, house chili, sharp Cheddar, fresh jalapeño, sweet onion relish, cilantro

REUBEN CLUB 18.25

warm shaved corned beef, sauerkraut, Russian dressing, spicy whole grain mustard, Swiss, bacon, seeded rye bread

ROAST BEEF POBOY 18.25

redeye 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 seafood corn-fried, roasted tomato jalapeño tartar sauce, lettuce, tomato, pickle, onion, Leidenheimer French bread

CATFISH 21.25

OYSTER 23.25

SHRIMP 20.25

JUMBO WINGS

marinated overnight & served with bleu cheese or ranch dressing

BONE IN 06 14.00 | 12 25.50

Dressed in choice of sauce

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| • SWEET GOLDEN SOUTH CAROLINA | • MILD BUFFALO MANGO HABANERO | • KICKIN' BOURBON BBQ | • HOT HONEY PEPPER JELLY |
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PERSONAL FLATBREADS 18.50

OLD WORLD SPICY PEPPERONI

caramelized onions, aged mozzarella

GRILLED MEATBALL & PESTO

sweet onion, roasted garlic, basil marinara sauce, mozzarella

UPTOWNER

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

PHILLY CHEESESTEAK

thin-sliced ribeye, caramelized onion, red & yellow roasted peppers, garlic, provolone

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