

Sharables

- Brisket Sliders**— Beer braised brisket, smoked mozzarella, bistro sauce on toasted rolls 2 for 6~ 4 for 10~
Add Onion Tangles 1~
- Cajun Fritters**— Andouille, cheddar, and green onion infused potato croquettes, served with sriracha ranch
Solo (4) 5.25~ Shared (8) 10~
- Spinach Dip**— Warm blend of spinach, artichokes, parmesan, and cream cheese. Served with parmesan dusted flour and spinach tortilla chips. Corn chips may be substituted on request 8~
- Chorizo Queso Dip**— Spicy chorizo cheese dip with caramelized onions. Served with tortilla chips. 8~
- Hummus**— Roasted red pepper and garlic hummus, served with carrots, cucumbers, celery sticks, and fresh baked pita bread 7.75~
- Veggie Skewer**— Portabella, red onion, green pepper, and tomato, marinated in balsamic, garlic, and olive oil 2.50~
- Chicken Skewer**— Chicken breast marinated in garlic, olive oil, soy, honey, and lemon 3.50~
- Shrimp Skewer**— Four jumbo shrimp marinated in garlic, olive oil, tomato, and basil and grilled. 4.25~
- Nachos**— Smoked provolone, cheddar jack, onions, tomato, shredded lettuce and jalapenos. Served with Pico de Gallo and IPA sour cream. 7.5~
Add Chicken 2~ Add Pork 3~ Add Brisket 3~
- Fried Green Tomato**— Southern favorite, breaded with cornmeal and fried. Served with chipotle aioli. 7~
- Quesadilla**—Roasted onion, green pepper, jalapeno, cheddar jack, quesadilla sauce. Served with IPA sour cream and Pico de Gallo. 8.50~
Add Chicken 2~ Add Pork 3~ Add Brisket 3~
- Jalapeno Cheddar Hush Puppies**— Classic corn fritters Solo 5.25~ Shared 10~
- Cajun Wings**-10 whole wings fried and tossed with either our Cajun seasoning or Rez wing sauce 10~

Sandwiches and Burgers

Our sandwiches and burgers are served with house made potato chips

Substitute Fries 1~ Sweet Potato Fries 2~ Cajun Fritters 3~

- The Classic**— 1/2 pound angus steak burger, American cheese, lettuce, tomato, pickle, red onion, on a Kaiser roll. 9.50~
- Blue Bayou**— 1/2 pound angus steak burger, bleu cheese, Applewood smoked bacon, haystack onions, chipotle mayonnaise, lettuce, tomato on a Kaiser roll. 11~
- Olive Burger**— 1/2 pound angus steak burger, green olives, Applewood smoked bacon, Swiss cheese, olive aioli, lettuce, tomato on a Kaiser roll 11~
- Chipotle Burger**— 1/2 pound angus steak burger, chipotle puree, American cheese, grilled jalapenos, haystack onions, chipotle mayonnaise, lettuce, tomato on a Kaiser roll 11~
- Blackened Chicken**— Grilled chicken, pepper jack cheese, Applewood smoked bacon, avocado spread, chipotle mayo, lettuce, Pico de Gallo on a Kaiser roll 11~
- Veggie Po-Boy**— Sautéed Portabella, onion, green and red peppers and garlic topped with provolone cheese, spinach, tomato, and pesto aioli. Served on a French roll. 10~
- Shrimp Po-Boy**— Flash fried shrimp, French roll, lettuce, tomato, house remoulade 12~
- Triple P**-Creole braised pork, charred jalapeño pineapple roasted red pepper slaw, with house remoulade 12~
- Farm Burger**— 8 oz burger patty with pulled pork, ham, bacon, fried egg, lettuce, and pickle 13.5~
- Grilled Cheese**— Smoked provolone crusted with pepperjack cheddar and jalapeño jam 7~
- Rez Cuban** - Ham, pulled pork, grain mustard, bacon, swiss cheese, and pickle on a hoagie roll 12~

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrees

All entrees served with soup or salad.

Jambalaya— A Louisiana favorite! Andouille sausage, chicken, red and green pepper, onion, celery, tomato, rice with Cajun spices. Served with cornbread. Prepared to order. Vegan option available. 12.5~

Add Shrimp 4~

Red Beans and Rice— A bayou staple: red beans simmered with Andouille sausage, smoked ham, bacon, red and green pepper, onion, celery, and spices. Served over rice with cornbread. 11~

The Henhouse— Fresh chicken tenderloins sliced thin and hand battered in house breading. Served with fries and sriracha ranch or honey mustard. 12~

Mac & Cheese— Bacon and peas with Cavatappi in a three cheese cream sauce. Topped with breadcrumbs 13~

Add Chicken 2~ Add Pork 3~ Add Brisket 3~

Chicken Mascarpone— Grilled chicken, Applewood smoked bacon, garlic, shallots, grape tomatoes, spinach, and Cavatappi in a white wine mascarpone sauce with a hint of lemon. Served with garlic bread. 14~

Ribeye— 12 oz. USDA choice angus ribeye Topped with house garlic butter, haystack onions. Served with Rez potato and seasonal vegetable 22~

Creole Fettucine— Cajun seasoned grilled chicken breast atop a bed of fettucine in house made Cajun alfredo sauce. Served with garlic bread. 14~

Add shrimp 4~

Pork Porterhouse— Herb marinated and grilled. Served with Spanish rice, seasonal vegetable, and creole cream sauce 17~

Cast Iron Blackened Salmon— With cilantro lime rice, jalapeno honey sauce and IPA sour cream. 15~

Sides

House made Chips 2~

French Fries 3~

Sweet Potato Fries 4~

Haystack Onions 3~

Garlic Bread 2~

Corn Bread 2~

Red Beans and Rice 4~

Seasonal Vegetable 3~

Spanish Rice 2~

Rez Potatoes 2~

Soup and Salad

Add Chicken Breast 2~

Add (4) marinated grilled shrimp 4~

Add Salmon 5~

Maison— Romaine lettuce mix, tomato, cucumber, red onion, croutons, cheddar jack

Small 6.50 Large 8~

Blackened Chicken— Romaine lettuce mix, tomato, cucumber, red onion, egg, cheddar jack, blackened chicken

Small 9~ Large 10.50

Caesar— Romaine, parmesan Reggiano, tomato, croutons, Applewood smoked bacon, Caesar dressing

Small 7~ Large 8.50

Strawberry Spinach – Spinach tossed with fresh strawberries, pecans, bleu cheese, and balsamic vinaigrette

Small 6.5~ Large 8.00

Dressings: Ranch, Sriracha Ranch, Caesar, Avocado Lime Vinaigrette, Balsamic Vinaigrette, Bleu Cheese, Honey Mustard, Cranberry Vinaigrette

Soup of the Day

Cup 4~ Bowl 7~

Gumbo— Traditional New Orleans stew with Andouille sausage and chicken, served over rice

Cup 4~ Bowl 7~

Specialty Pizzas

Our pizza dough is made in house using Michigan craft beer

The Saz—thick cut pepperoni, Italian sausage, ham, bacon, sprinkled with oregano

10" - 9~ 14" - 15~ 18" - 18~

Ragin Cajun— Andouille sausage, green pepper, red onion, cheddar jack cheese with Cajun seasoned crust

10" - 9~ 14" - 15~ 18" - 18~

Voodoo Chicken—Sweet Baby Ray's BBQ sauce, mozzarella, smoked provolone, chicken, bacon, red onion, tomato

10" - 9~ 14" - 15~ 18" - 18~

Pesto Chicken— House made basil pesto, smoked provolone, mozzarella, chicken, artichoke, red onion, tomato, spinach

10" - 10~ 14" - 16~ 18" - 19~

Veggie Medley— portabella, onion, green pepper, black olives, green olives, banana pepper, broccoli, tomato

10" - 9~ 14" - 15~ 18" - 18~

The Works—Thick cut pepperoni, Italian sausage, bacon, ham, portabella, green pepper, onion, black olive, green olive

10" - 10~ 14" - 16~ 18" - 19~

Margherita— Mozzarella, smoked provolone, tomato, red onion, garlic, pesto, balsamic stout glaze

10" - 9~ 14" - 15~ 18" - 18~

Spicy Hawaiian— ham, pineapple, bacon, banana peppers, jalapeno, Cajun seasoned crust

10" - 9~ 14" - 15~ 18" - 18~

Create Your Own Pizza

10 inch cheese 6~ each topping 1.25

14 inch cheese 9~ each topping 1.75

18 inch cheese 14~ each topping 2.25

Substitute Gluten Free 10" Crust add 2~

Breadsticks— mozzarella, house garlic butter, Italian seasoning

Small 6~ Large 9~

Sauces: House garlic butter, Sweet Baby Ray's BBQ, Marinara, Olive oil, Pesto (add 1~)

Toppings: Cheddar jack, Smoked provolone, Pepperoni, Italian sausage, Andouille, Ham, Bacon, Chicken, Brisket, Pork, Onion, Red onion, Green pepper, Portabella, Artichoke, Banana peppers, Black olives, Broccoli, Green olives, Jalapenos, Pineapple, Roasted red peppers, Tomato

