

# HIGHWAY 61 ROAD HOUSE

## LUNCH MENU

### Opening Numbers

#### Louisiana BBQ Shrimp

A New Orleans favorite. Plump shrimp sautéed and then baked in Worcestershire herb butter and served with french bread so you don't have to leave any of the butter behind. \$9.95

#### Black Bean Hummus

Pureed black beans seasoned with cilantro, lime juice, white onions, jalapenos, garlic and Cajun spices. Served with pita chips. \$6.95

#### Crab Cakes

Crispy pan-fried cakes loaded with crab. Vegetables and seasoned just right. Served with creole mustard. \$9.45

#### Wings

A pound and a half of jumbo crisp wings tossed in your choice of our homemade BBQ, Voodoo (a blend of our hot sauce and cajun seasonings), Crossroads(a mix of BBQ & hot sauce) or hot sauce. Served with carrot sticks and gorgonzola dressing. \$7.95

#### Hot Crab Dip

Sweet crab claw meat blended with cream cheese, almonds and spices. Served with crispy pita chips for dippin'. \$9.45

#### Fried Tamales

We know you've never heard of them but they're great. We served this Mississippi Delta favorite with a spicy tomato sauce. \$6.45

#### Andouille Arancini

We mix our creole rice with andouille sausage and asiago cheese and then form it into balls, bread them and then deep fry. Accompanied by creole sauce. \$7.95

#### Gorgonzola Fries

Waffle fries smothered in Gorgonzola sauce and then topped with applewood-smoked bacon and scallions. \$6.95

#### Roadhouse Fries

Waffle fries topped with pulled pork, applewood smoked bacon, cheddar cheese sauce and scallions. \$8.45

#### Stuffed Mushrooms

Jumbo mushroom caps stuffed with a mixture of crab, crawfish, shrimp and artichokes, then topped with asiago cheese before we bake them. \$8.95

#### Grilled Tasso Shrimp Kabobs

Shrimp wrapped in Tasso, a spicy cajun ham, brushed with herb butter and grilled. Served with a side of herb butter for dippin'. \$9.95

#### Cajun Chips

A giant platter of golden fried potato slices tossed with our Cajun spices. \$4.50 Add a side of cheddar dippin' sauce for \$2.25

#### Piquant Fried Shrimp

Plump shrimp breaded in a spicy flour, fried to a golden brown with creole mustard on the side. \$7.95

#### Toasted Raviolis

How can you have a restaurant in St. Louis without this traditional favorite! Right from Mama Toscano's on The Hill. \$7.45

#### The Sampler

A samplin' of our most famous opening numbers; Wings, Crab Dip, Fried Tamales and Andouille Arancinis. (Sorry, No Substitutions). \$12.95

### From The Fields

All salads served with a fresh baked corn muffin. All our dressings are homemade:  
House (a Parmesan Cream), Balsamic Vinaigrette, gorgonzola Cream, Caesar, Ranch and Cajun Herb.

#### House Salad

A bed of fresh mixed greens topped with green peppers, celery, red onions cornbread croutons, tomatoes, a sweet yeast roll and your choice of dressing. \$4.95

### Po' Boy Salad

Fried shrimp, oysters, crawfish, or chicken on a bed of mixed greens tossed with our Cajun ranch dressing and then topped with tomatoes. Served with a corn muffin. Chicken \$7.95 Shrimp - \$8.95 Crawfish or Oyster - \$9.95

### Southern Pecan And Apple Salad

Julienne apples baked in balsamic vinegar and then tossed in balsamic vinaigrette dressing with salad greens, red onions and spicy Cajun bacon. Topped with gorgonzola cheese and spicy pecans. \$8.95

### Grilled Caesar Wedge

A wedge of romaine lettuce grilled and then topped with our homemade Caesar salad dressing, Asiago cheese and cornbread croutons. Served with a sweet yeast roll. \$6.95 With Blackened Chicken \$9.45

### Voodoo Salad

Salad greens and diced tomatoes tossed in Cajun Herb dressing, Gorgonzola cheese, Applewood-smoked bacon crumbles, mozzarella cheese and breaded or fried chicken breast or shrimp pieces tossed in VooDoo sauce. Chicken \$8.95- Shrimp \$9.95

### Killed Salad

A Southern Classic. A mixture of salad greens, spinach, Applewood-smoked bacon and red onions tossed in our hot bacon dressing and then topped with a sliced hard boiled egg. \$8.45

### Crab Cake Salad

A bed of salad mix topped with our crab cakes, celery, green peppers, scallions and cornbread croutons. \$10.95

## Soups

### Chicken And Sausage Gumbo

How can you say you have cajun cooking, if you don't serve this classic? Chunks of chicken and andouille sausage in a thick, dark and spicy broth and served over white rice. Cup \$3.95 Bowl \$6.45

### Soup Of The Day

All of our soups are homemade. Cup \$3.50 Bowl \$4.95

## Between Our Buns

All sandwiches come with a pickle spear and your choice of waffle fries or cole slaw.

Substitute a cup of soup or house salad for a side \$1.50

Add a house salad or cup of soup for \$2.50

### Po' Boyz

A New Orleans staple, overflowing with your choice of chicken, crawfish, oysters or shrimp, lettuce tomatoes and our special po'boy sauce on the side. Chicken \$7.95 Shrimp \$8.95 Crawfish or Oyster \$9.95

### Roast Beef Po' Boy

Thin slices of our specially seasoned and slow roasted beef served on a hoagie roll with lettuce, tomato and mayonnaise. It is then smothered with debris gravy. \$8.95

### Crab Cake

Our succulent and crispy crab cakes served on a flaky roll with a side of Creole mustard. \$10.95

### Black 'N' Bleu Steak

A 1/2 pound petite tenderloin rolled in Cajun seasoning and grilled the way you want it, cut into medallions and topped with gorgonzola sauce, flash-fried onions and served on a french roll. \$10.95

### Bayou Reuben

A farm raised catfish filet rolled in spicy flour and fried to a golden brown and topped with provolone cheese and cole slaw. Served on toasted honey wheat bread. \$9.95

### Voodoo Chicken

A breaded chicken breast deep-fried and tossed in our VooDoo sauce. Topped with mozzarella cheese and Applewood-smoked bacon. It's served on our egg bun with lettuce, tomato and Gorgonzola cream dressing. \$8.95

### Voodoo Shrimp

Plump shrimp breaded in spicy flour and fried to a golden brown then shaken in VooDoo sauce and served on a hoagie roll topped with mozzarella cheese, Applewood-smoked bacon, lettuce and tomato. Served with Gorgonzola cream dressing on the side. \$9.95

### Smoked Turkey Cajun Club

Thin slices of turkey breast that we have encrusted with cajun spices and slow smoked. We add tasso and Applewood-smoked bacon on toasted honey wheat bread with lettuce, tomato and mayonnaise. \$7.95

### BLT

A half a pound of Applewood-smoked bacon on toasted honey wheat bread with lettuce, tomato and mayonnaise. \$6.95

### Pulled Pork

Just like they served it in Memphis, tossed in our BBQ sauce, piled high on a bun and topped with cole slaw. If you're not that adventurous we can put the slaw on the side. \$7.95

### Cajun Burger

A 1/2 pound burger rolled in Cajun seasoning and grilled the way you want it. Topped with mozzarella cheese, sautéed onions, celery and peppers. \$7.95

### Roadhouse Burger

A 1/2 pound burger grilled the way you want it and then topped with Cheddar cheese, Applewood-smoked bacon, our BBQ sauce and flash-fried onions. \$8.95

### Roadhouse Chicken

A grilled chicken breast topped with Cheddar cheese, Applewood-smoked bacon, our BBQ sauce and flash-fried onions. \$8.95

### Cajun Chicken

A chicken breast rolled in Cajun seasonings, grilled and topped with Mozzarella cheese, sautéed onions, celery and peppers. \$7.95

Build Your Own 1/2 Pound Burger - Plain \$6.95

Build Your Own Chicken Sandwich - Plain \$6.95

Choose from any of our great toppings

Cheese-Cheddar, Provolone, or Mozzarella \$.95

Applewood Smoked bacon \$1.50

BBQ sauce \$.50

Flash fried onions \$.95

## Combos

Cup of Soup and House Salad Combo \$7.50

Cup of Soup of House Salad and Half Smoked Turkey Cajun Club, BLT, or Pulled Pork \$8.95

Cup of Soup or House Salad and Half of a 2 Topping Pizza \$8.95 With Shrimp \$9.95

## Roadhouse Favorites

Sub a cup of soup for \$1.95 or a house salad for \$2.95

Add a cup of soup for \$1.95 or a house salad for \$3.45

### Smothered Catfish

A large farm-raised catfish filet lightly breaded and pan-fried. Served on a bed of rice and then smothered in our Shrimp and Crawfish Étouffée. \$9.95

### Mississippi Fried Catfish

A large farm-raised catfish filet rolled in cornmeal and fried to a golden brown. Served with our homemade tartar sauce and one of our great B Sides and homemade tartar sauce. \$8.45

### Shrimp and Crawfish Étouffée

Thick spicy cajun stew with shrimp, crawfish and vegetables served over a bed of rice. \$11.95

### BBQ Spaghetti

Huh? It's a Memphis specialty. Spaghetti tossed in our bbq sauce with chunks of pulled pork. You've got to try this! \$8.95

### Meat and One

Your choice of slow roasted beef topped with brown gravy or smoked turkey topped with white gravy and one B Side. \$8.95

## From Our Pit

With your choice of one B Side

### Pulled Pork

Lightly smoked shredded pork shoulder smothered in our homemade BBQ sauce. \$10.95

### St. Louis Style Spare Ribs

We slowly smoke these meaty ribs and then glaze them with our homemade BBQ sauce. Full Slab \$17.95 Half Slab \$12.95

### One Pound Pork Steak

Our version of the St. Louis favorite. Slowly smoked and glazed with our BBQ sauce and of course more for the dippin'. \$10.95

### BBQ Chicken

Perfectly slow-smoked and slathered in BBQ sauce. 1/4 Chicken \$6.95 1/2 Chicken \$8.95

### BBQ Sampler

1/4 slab ribs, 1/4 BBQ chicken and pulled pork. The perfect answer for those who can't make up their mind. \$12.95

## 12" Discs

### Shrimp

Plump shrimp, garlic, red onion, artichokes and Mozzarella cheese on top of an olive oil sauce. \$10.95

### BBQ Chicken

Hand-picked, slow-smoked chicken with red onions and Cheddar cheese on a bed of Roadhouse BBQ sauce. \$8.95

### The Acadian

Andouille sausage, peppers, onions and celery on top of our spicy pepper tomato sauce all smothered in Mozzarella cheese. \$9.95

### 4 Cheese

Definitely for the cheese lover. Gorgonzola, Asiago, Mozzarella and Provolone with our homemade pizza sauce. \$9.95

### Build Your Own

Just Mozzarella cheese or choose from any of our great toppings.

Cheese only \$7.95

Italian sausage, Applewood smoked bacon, Tasso, Andouille sausage, smoked chicken or artichoke hearts \$1.50 each

Green peppers, onions or mushrooms \$.99 each

Shrimp or Crawfish \$2.25 each

## B Sides

### Mac and Cheese

Homemade and as cheesy as we could get it and baked so the top's good and crunchy. \$3.25

### Green Beans

Our version of this southern favorite. \$2.95

### Grilled Corn on the Cob

Close your eyes and you'll think you're eating popcorn. \$2.25

### Sweet Potato Pie

Reward yourself and have a little dessert with your dinner. The pie is topped with marshmallows and pecans. \$3.25

### Cream Corn Soufflé

Sweet corn in a thick cream sauce and baked with corn meal. \$3.25

### Creamy Cole Slaw

Our recipe and if you like slaw, you'll love ours. \$2.25

### Red Beans and Rice

How can you have a cajun restaurant without this? Plump red beans, chunks of ham in a rich and spicy gravy served over white rice. \$2.50

### BBQ Spaghetti

Huh? It's a Memphis specialty. Spaghetti tossed in our BBQ sauce with chunks of pulled pork. You've got to try this?. \$2.95

### Baked Beans

How can you have a BBQ restaurant without this classic? We're sure you've had plenty but none as good as these. \$2.25

### Waffle Fries

Cooked to a golden brown. \$2.95

### Mashed Potatoes

With your choice of white or brown gravy. \$2.95

## Encores

### Goopy Butter Cake

A sample of both, The St. Louis Classic and our very own Rajun' Cajun Chocolate. \$4.95

### Pralines (prow-lean) And Cream

A scoop of Webster's own Serendipity vanilla ice cream served with 2 homemade pecan pralines and then topped with a cinnamon caramel sauce. A praline is a southern candy made with heavy cream, vanilla, brown sugar and pecan halves. \$4.95

### Banana Pudding

It's topped with whipped cream. You'll think you've died and gone to the South. \$4.45

### Mississippi Mud Cake

For all you chocolate lovers. It's topped with marshmallows, pecans, Webster's own Serendipity coffee ice cream and chocolate syrup. \$5.95

### Fried Apple Pie

Flaky dough filled with apples baked in balsamic vinegar, cinnamon and sugar. We then deep fry it and top it with Webster's own Serendipity vanilla ice cream and cinnamon caramel sauce. \$4.95

### Miss Margaret's Lemon Ice Box Pie

A great Southern tradition, a slightly tart pie topped with whipped cream. \$5.45

### Rootbeer Float

Webster's own Serendipity vanilla ice cream and Mug Rootbeer. \$3.95

## Junior Menu

All items come with one B Side and soda or iced tea

*12 yrs and under, please!!!*

¼ BBQ Chicken \$5.95

Baked Spaghetti \$4.95

2 Mini Burgers \$4.95

¼ Slab of Ribs \$7.95

Kid Shrimp \$5.95

Mac & Cheese \$4.95

## Beverages

ROOT BEER FLOAT - Webster's own Serendipity vanilla ice cream and Mug Rootbeer. \$3.95

MILK 12 oz serving \$1.95 no refills

JUICE 12 oz serving \$2.25 no refills

PEPSI, DIET PEPSI, DR. PEPPER, DIET DR. PEPPER, SIERRA MIST, LIGHT LEMONADE, MOUNTAIN DEW, ICED TEA, HOT TEA, COFFEE \$1.95 free refills

Prices and Selection Subject to Change.