

# ACADIAN GRILLE

SCRATCH  KITCHEN

## — APPETIZERS —

- Gator Bites 12  
fried with poblano fig jam
- Homemade Cajun Fried Potato Chips 5
- Crab Cakes 12  
mango slaw salad, creole mustard sauce
- Boudin Balls 9  
made from scratch & deep fried with  
remoulade sauce

### PATTY O'BRIEN'S LEGENDARY TACO

- one for 4.25  
two for 8  
three for 11.50

homemade fried dough, beef topped with pork  
chili, shredded lettuce, tomatoes, cheddar cheese

## — SAUTEED PASTA — & BAYOU FAVORITES

- Gouda Mac 'n Cheese  
with Tasso Ham & Cavatappi 14
- Five-Pepper Cream with Blackened  
Chicken & Pappardelle 14
- Shrimp & Grits with Crispy Tasso 14
- Crawfish Etouffee 14
- Red Beans and Rice with Andouille 14
- Traditional Gumbo 14  
add shrimp or crawfish +4
- Jambalaya with Sausage & Chicken 14  
add shrimp or crawfish +4

## — SOUPS & SALADS —

- [ Bowl of Featured Soup 5  
Bowl of Gumbo 5 ]
- Wicked Chicken 12  
red onion, shredded pepper jack, roasted  
poblano, lime seasoned tortilla strips
- Acadian House 11.50  
dried cranberries, spicy roasted pecans,  
gorgonzola cheese
- Seared Crab Cake 12.50  
kale, brussel sprouts, napa cabbage,  
red cabbage, radicchio
- Tasso Wedge 11.50  
crispy tasso, peppadews, red onions, asiago
- Louisiana Smoked Salmon Dill 12.50  
avacados, cucumbers, watermelon radishes,  
capers, lemon
- Southern Garden 11.50  
cucumbers, cauliflower, sweet peppadews, figs,  
garlic flakes, blood orange
- DRESSINGS:  
mango vinaigrette · ranch · balsamic vinaigrette · Cajun  
ranch · gorgonzola cheese · lemon lime vinaigrette ·  
creole honey mustard vinaigrette

## — PO BOYS —

- fried or blackened, served on a French loaf with lettuce,  
tomato, onion & choice of chips, dirty rice, red beans &  
rice, cornbread or gouda mac
- sub a cup of soup, coleslaw or Acadian House Salad +2.50
- Roast Beef 11  
topped with house gravy
- Catfish 12  
drizzled with remoulade and agave nectar
- Shrimp 12  
drizzled with remoulade and agave nectar

Have Acadian cater your next business lunch, office party or home celebration.

Contact us at [AcadianGrille@gmail.com](mailto:AcadianGrille@gmail.com) with 'CATERING' as the subject.

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## — KIDS MENU —

- Chicken Corn Dawg 3.50  
Foster Farms, no hormones or steroids
- Chicken Fingers 5
- Gouda Mac 4
- Chicken Fingers & Mac 8
- Corn Dawg & Mac 7
- Kid's Pop .50

## CHEF'S FEATURES

Served with fresh bread & Acadian House Salad

Smoked Chipotle Rubbed Ribeye 27  
12 oz Ribeye with au gratin potatoes & asparagus

Black Cat 16.50  
blackened cat fish over dirty rice  
with creole mustard

## — BURGERS —

served with lettuce, tomato, onion & choice of chips,  
dirty rice, red beans & rice, cornbread or gouda mac  
sub a cup of soup, coleslaw or Acadian House Salad  
+2.50

Acadian 12  
ground chuck, andouille, roasted poblano, gouda  
cheese topped with onion straws, served with a  
side of remoulade sauce

Portabella Swiss 12  
marinated portabella topped with swiss, served  
with a side of creole mustard sauce

Portabella Vegg 11.50  
two large portabella caps  
marinated in wine & Dijon mustard

The Mickey 11.50  
your basic backyard burger  
cheddar if desired +.25

Chicken Sandwich 12  
grilled or blackened, coleslaw, fresh avocado,  
house creole sauce, pepper jack cheese

## — SIDES —

- Collard Greens 4
- Dirty Rice 4
- Homemade Coleslaw 4
- Red Beans & Rice 4
- Cornbread 2.75
- Gouda Mac 'n Cheese 4  
add Tasso +3
- Homemade Cajun Fried Chips 4
- Fresh Bread .25
- Extra Dressing .25

## — DESSERTS —

- Pecan Sandies Cookies  
one for 1.00 || six for 5.00
- Blood Orange Crème Brulee 6
- Banana Fosters 8  
serves 2 to 4 people
- Homemade Ice Cream 4.50
- Homemade Ice Cream & 2 Sandies 6

Underneath the cuisine of the Acadians lies a tumultuous history. Acadians, now popularly referred to as "Cajuns" ('Cajun' is technically a slang word, derived from 'Acadian') descended from French colonists who settled in what is now Eastern Canada. During the 17th Century, Acadian culture flourished; they began speaking a newly evolved dialect of their native French language, forming communities, cultivating land, and developing original fare.

The mid-1700's proved less prosperous for the colonies. Skittish about the French-Indian War, the British government, which had gained more control of the region, deported thousands of Acadians from the area. Most were sent to the American colonies, while others were deported to the Caribbean, England or France. The community of displaced Acadians migrated to present day Louisiana, developing what we recognize as the vibrant Cajun culture in the region.

Acadian food, then and now, presents a blend of French and soul food widely beloved by not only those in Louisiana, but around the world — including Omaha.