LEAUXCAL FOOD

MASON'S GRILL

BURGERS • BREWS • BRUNCH

ESTD 1998

LEAUXCAL PEOPLE

STARTERS

BOUDIN STUFFED ONION RINGS 12
Two Thick-Cut Onion Rings stuffed with our Homemade Pork Boudin, Hand-Battered and Deep Fried, served with Remoulade Sauce

SPINACH & ARTICHOKE DIP 12
Served in a Bread Bowl with Homemade Tortilla Chips

Add Sautéed Shrimp +5

FRIED MUSHROOMS 11
Sprinkled with Parmesan Cheese, served with Chipotle Ranch Sauce

HAND-BATTERED ONION RINGS 10
Served with Chipotle Ranch Sauce

BUFFALO WINGS 16
A Dozen Crispy Wings served with Ranch or Bleu Cheese

Original Sauce or **Honey Jalapeño Sauce**

LOADED CHEESE FRIES 11
Topped with Cheddar Cheese, Bacon Bits, and Jalapeños

Add BBQ Pulled Pork +5

BOUDIN BALLS 12
Four Homemade Pork Boudin Balls, Hand-Battered and Deep Fried, served with Remoulade Sauce

CRAB CAKES 15
Served with Remoulade Sauce

SALADS

MIXED GREENS SALAD 11
Mixed Greens with Avocado, Red Onions, Tomatoes, Roasted Corn, and Parmesan Cheese

BLEU CHEESE WEDGE SALAD 12
Iceberg Lettuce Wedge topped with Tomatoes, Red Onions, Bacon Bits, Bleu Cheese, drizzled with a Balsamic Reduction

COBB SALAD 13
Mixed Greens with Avocado, Red Onions, Boiled Egg, Tomatoes, Bacon Bits, and Bleu Cheese Crumbles

CAESAR SALAD 11
Romaine Lettuce, Parmesan Cheese, and Croutons

Add Protein to any Salad:

Grilled or Fried Chicken +5

Grilled or Fried Shrimp +7

Fried Crawfish Tails +7

Grilled Salmon or Ahi Tuna +9

HOMEMADE SALAD DRESSINGS

Ranch • Chipotle Ranch • Honey Mustard
Caesar • Bleu Cheese • Balsamic

BUILD YOUR OWN BURGER

All Burgers are served with your choice of French Fries, Onion Rings, or Coleslaw.
Substitution of Premium Side **+1**

PROTEIN
USDA Choice Beef ½ lb (Single Patty) **11**

USDA Choice Beef ¾ lb (Double Patties) **14**

Chargrilled Chicken Breast **11**

Spicy Fried Chicken Breast **11**

BREAD
Sourdough Bun

Brioche Bun

Leaf Lettuce

Croissant **+1**

2 Grilled Cheese Sandwiches **+4**

Belgian Waffle **+4**

CHEESE
American **+1**

Monterey Jack **+1**

Cheddar **+1**

Swiss **+1**

Pepper Jack **+1**

Bleu Cheese Crumbles **+1**

TOPPINGS
Pickled Jalapeños **+75¢**

Grilled Onions **+75¢**

Sautéed Mushrooms **+75¢**

Honey Jalapeño Sauce **+75¢**

Original Wing Sauce **+75¢**

BBQ Sauce **+50¢**

PROTEIN TOPPINGS
Crispy Bacon **+1.5**

BBQ Pulled Pork **+4**

Grilled Ham **+2.5**

Sautéed Shrimp **+5**

Fried Shrimp **+5**

Soft Shell Crab (seasonal) **Market**

PREMIUM TOPPINGS
Fried Onion Ring **+1**

Fresh Avocado Slices **+1.5**

Fried Jalapeño Chips **+1.5**

Grilled Pineapple Ring **+1.5**

Spicy Slaw **+1.5**

Fried Egg **+2**

Upon request, all Burgers dressed with Mayonnaise, Mustard, Pickles, Lettuce, Tomato, and Red Onions.

HAND-CRAFTED BURGERS



LEVI'S SMOKEHOUSE BURGER 16
Half Pound Beef Patty topped with Grilled Ham, Cheddar Cheese, Crispy Bacon, Fried Onion Ring, Sautéed Bell Pepper, lightly drizzled with BBQ Sauce

BIG DADDY 16
Half Pound Beef Patty topped with Monterey Jack Cheese, Crispy Bacon, and a Fried Egg served between a Belgian Waffle

ECLIPSE BURGER 16
Half Pound Beef Patty topped with Fried Jalapeño Chips, Crispy Bacon, and a Fried Egg served between Two Grilled Cheese Sandwiches

BBQ BURGER 16
Half Pound Beef Patty topped with melted Monterey Jack and Cheddar Cheeses, Jalapeños, Pulled Pork, drizzled with BBQ Sauce

BANGING SHRIMP BURGER 16
Half Pound Beef Patty topped with melted Cheddar Cheese, Crispy Bacon, and Fried Shrimp tossed in Honey Jalapeño Sauce

THE FIERY BIRD 16
Spicy Fried Chicken Breast smothered with Monterey Jack Cheese topped with Bacon, Fried Onion Ring, Fried Jalapeño Chips and Chipotle Ranch Sauce

CAJUN SHRIMP BURGER 16
Featured in Food Network Magazine & Zagat!
Half Pound Beef Patty stuffed with Jalapeños, topped with Sautéed Shrimp, Monterey Jack Cheese and more Jalapeños

SEAFOOD

GRILLED SEAFOOD 24
Choice of Salmon, Shrimp, Ahi Tuna (medium rare), or Redfish served with Seasoned Rice Medley and one regular side

Blackened +1

FRIED SEAFOOD 24
Choice of Fried Shrimp, Fish, or Combination served with French Fries

20% Gratuity added to large parties of 5 or more. We have a NO RETURN POLICY on food and drinks prepared according to our menu description.

HOUSE SPECIALTIES

CHICKEN & WAFFLES 18
Two 6oz Chicken Breasts marinated in a Spicy Brine, Deep-Fried, and half a Belgian Waffle, served with our Caramel Syrup and one regular side

ROASTED HALF CHICKEN 19
Slow Roasted juicy Half Chicken topped with Sweet Chili Glaze, served with one regular side

NOT YOUR ORDINARY SHRIMP & GRITS 19
Our Homemade Spicy Cream Sauce with Smoked Pork Sausage, Roasted Red Peppers, and Onions, topped with Sautéed Jumbo Shrimp

CRAWFISH & SHRIMP ÉTOUFFÉE 16
A Cajun Stew that starts with the "Holy Trinity" of vegetables and roux, then we add Sautéed Crawfish and finish it with Fried Shrimp, served with rice

MASON'S PLATE 20
Five Jumbo Stuffed Shrimp over Rice, topped with our Homemade Crawfish Étouffée, served with one regular side

CATFISH ACADIANA 19
Fried Fish over Rice, topped with our Homemade Crawfish Étouffée, served with one regular side

RED BEANS AND RICE 12
Add Fried Chicken Breast or Fried Fish Fillet +6

CHICKEN AND SAUSAGE GUMBO
Cup 6.5 Bowl 12

QUESADILLAS & TACOS

SPINACH & CHICKEN QUESADILLA 13
Grilled Chicken Breast in a Spinach Cream Sauce, with Sautéed Onions, Mushrooms, Cheddar and Jack Cheese

GRILLED CHICKEN QUESADILLA 12
Grilled Chicken Breast with Sautéed Bell Peppers, Onions, Jalapeños, Cheddar and Jack Cheese

Add Original Buffalo Wing Sauce +75¢

Substitute Grilled Shrimp +4

SEAFOOD QUESADILLA 15
Shrimp and Crabmeat sautéed with Mushrooms, Onions, Jalapeños, Cheddar and Jack Cheese

LEAUXCAL TACOS 16
Choice of Grilled or Fried Chicken, Shrimp, or Fish served on Three Flour Tortillas with our Spicy Slaw, Fresh Avocado Slices, and Chipotle Ranch Sauce, served with Chips and Salsa or one regular side

Blackened +1

BEVERAGES

Coke, Coke Zero, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite, Minute Maid Lemonade, Root Beer **3.5**

Iced Tea, Hot Tea **3.5**

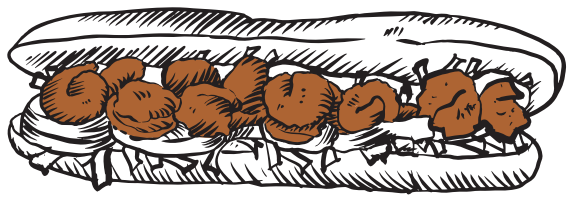
Hot Coffee **3.5**

Kleinpeter Milk, Chocolate Milk **4**

Nitro Cold Brew Coffee **5**
Add Sweet Cream **+50¢**

Juices **4**
Orange, Cranberry, Apple, Pineapple

POBOYS & SANDWICHES



FRIED SHRIMP POBOY 15
Dressed with Tartar Sauce, Lettuce, Tomatoes, and Pickles, served with one regular side

Add Cheese +1

FRIED FISH POBOY 15
Dressed with Tartar Sauce, Lettuce, Tomatoes, and Pickles, served with one regular side

Add Cheese +1

ROAST BEEF POBOY 13
Thinly Sliced Roast Beef topped with Brown Gravy, dressed with Mayo, Lettuce, and Tomatoes, served with one regular side

Add Cheese +1 **Add Ham & Jalapeño Gravy +2**

GROWN-UP GRILLED CHEESE 12
A blend of Four Cheeses with Roasted Tomatoes on pressed French Bread, served with one regular side

Add Bacon +1.5

THE SOUTHERN COMFORT MELT 15
Homemade slow cooked Pot Roast topped with Monterey Jack Cheese and Gravy, served on sliced Jalapeño Cornbread, served with one regular side

TURKEY & HAM CLUB 12
Turkey, Ham, Bacon, Swiss and American Cheese, dressed with Mayo, Lettuce, and Tomatoes, choice of Whole Wheat or White Toast, served with one regular side

Substitute Croissant +1

TRADITIONAL CUBAN 13
Pulled Pork, Sliced Ham, and melted Swiss Cheese, dressed with Mustard and Pickles, pressed on French Bread, served with one regular side

CHARGRILLED

HAND-CUT RIBEYE 34
Certified Choice 14oz Angus Beef Ribeye, with marbling, hand-cut in house served with one regular side

Add our Signature Blend of Cajun Spices +2

SMOTHERED CHICKEN 16
Grilled Chicken Breast smothered with Sautéed Onions, Mushrooms, Bell Pepper, and melted Monterey Jack Cheese served with one regular side

GRILLED CHICKEN BREAST 13
Marinated Chicken Breast served with one regular side

CHOPPED STEAK 16
A Half Pound Beef Patty smothered with Sautéed Onions, Mushrooms, Bell Pepper and Brown Gravy (prepared medium well) served with one regular side

GRILLED PORK CHOP 19
Bone-In Pork Chop served with Mashed Potatoes and one regular side

Hand-Battered and Fried +2

GRILLED CHOICE FILET Market
Open Flame Grilled Filet and one regular side

SIGNATURE TOPPINGS

Grilled Onions **2** • Sautéed Mushrooms **2** • Blackened **1**
Cajun topping (Sautéed Shrimp, Jalapeños, and Melted Jack Cheese - spicy!) **7**

PASTAS

ALFREDO PASTA 13
Penne Pasta with our Homemade Creamy Alfredo Sauce

Add Protein to Alfredo Pasta:

Grilled or Fried Chicken +5

Grilled or Fried Shrimp +7

Sautéed or Fried Crawfish Tails +7

Grilled Salmon or Crab Cakes +9

Add our Signature Blend of Cajun Spices +1

DESSERTS

HOMEMADE WHITE CHOCOLATE PECAN BREAD PUDDING 9
Served with Vanilla Ice Cream, drizzled with Vanilla Sauce, sprinkled with Pecans

HOMEMADE CREAMY CHEESECAKE 9
Thick Pecan Graham Cracker Crust served with your choice of Blueberry or Strawberry Compote

HOT FUDGE BROWNIE SUNDAE 9
Served with Vanilla Ice Cream

CHOCOLATE LAYERED SIN CAKE 9

REGULAR SIDES

French Fries **4**

Onion Rings **4**

Coleslaw **4**

White Rice **4**

PREMIUM SIDES

Seasoned Rice Medley **4.5**

Sweet Potato Fries **5**

Mac-N-Cheese **4.5**

Mashed Potatoes **4.5**
Add Cheese, Bacon, and Sour Cream **+1.5**

Sautéed Green Beans **5**

Broccoli **4.5**

Side Salad **5**

Seasonal Vegetables **5**
(Ask Server)

Add a cup of Gumbo, Soup, or Side Salad to any Entree **+3.5**

Substitution of Premium Side **+1**

Scan to view photos of our menu items!

masonsgrill.com • • •

225.756.8815

Some items served at this establishment may contain imported crawfish due to availability and market pricing from vendors. Please ask for more information.