



KITCHEN HOURS

Sun - Thurs

11:00 AM - 10:00 PM

Fri - Sat

11:00 AM - 11:00 PM



**GLUTEN SENSITIVE
MENU AVAILABLE
UPON REQUEST.**

615 3RD STREET • DES MOINES, IOWA • 50309 • 515-244-BUZZ (2899) • WWW.BUZZARDBILLYS.COM

Appetizers

GATOR FINGERS

Farm-raised alligator tail. Sliced into thin strips, hand breaded and deep-fried to a golden brown. Served with a Creole honey mustard dipping sauce. 10.99

ARMADILLO EGGS

A South Texas specialty. Fresh bacon wrapped chicken tenders stuffed with sliced jalapeños and pepper jack cheese. Served with ranch or jalapeño ranch dressing. 11.99

FRIED PICKLE CHIPS

Thick crinkle-cut dill pickle chips hand-breaded and fried. Served with ranch dressing. 8.99

MONSTERELLA CHEESE STICKS

Four huge hand sliced pieces of cheese, breaded in seasoned flour and buttermilk, served with marinara sauce. 10.99

CAJUN NACHOS

Freshly fried corn tortilla chips smothered in cheese sauce, topped with a spicy Cajun sausage blend, Mozzarella cheese, banana peppers and fresh pico de gallo. Served with salsa and sour cream. Substitute grilled or blackened chicken if you choose. 12.99

FRIED CHEESE CURDS

Fresh Wisconsin cheese curds, hand-battered and fried. Served with ranch. 9.99

THE BIG FAT CHICKEN QUESADILLA

No searching for the chicken in this one. Flour tortilla stuffed with juicy diced chicken breast meat, Monterey Jack and cheddar cheeses, onion, tomato and red bell pepper. Served with salsa and sour cream. 11.99

PULLED PORK NACHOS

Freshly fried corn tortilla chips smothered with Jamaican cheese sauce, topped with slow roasted pulled pork, roasted corn, red peppers and black beans then drizzled with our Jamaican jerk BBQ sauce and finished with melted Cheddar Jack cheese. Served with fresh mango salsa. 12.99

LOADED BACON CHEESE FRIES

Crispy thin cut fries, smothered in monterey jack cheese sauce, crispy bacon, topped with melted cheddar, green onions and you guessed it - More Bacon!! Served with sour cream. 11.99

SPINACH ARTICHOKE DIP

Creamy spinach dip made from scratch with artichoke hearts, four cheeses and of course beer. Topped with Roma tomatoes and served with fried Naan chips. 9.99

CATFISH STRIPS

Catfish Strips Our famous catfish recipe cut into strips perfect for dipping and fried to a golden brown. Served with tartar sauce. 9.99

STEAK QUESADILLA

A giant flour tortilla loaded with Ribeye steak, black beans, bell pepper, onion, and Cheddar Jack cheese. Served with salsa and sour crème. 13.99

SHRIMP GABRIELLE

Shrimp sautéed in a white wine butter sauce and a special New Orleans herb and spice blend. Served with bread to soak up the sauce. 13.99

POUTINE

A taste of Canada in the Bayou!! Crispy fries topped with real Wisconsin cheese curds, tasty pot roast and smothered in brown gravy. 12.99

RANCHER'S POUTINE

Crispy fries loaded with our smoky BBQ burnt ends, crispy bacon, House BBQ sauce, melted Cheddar Jack cheese and green onion. Served with your choice of ranch or jalapeño ranch. 13.99

PRETZEL FRIES

A basket of delicious mini soft pretzel sticks perfect for dipping! Served with house queso cheese and pub style mustard. 8.99

SOUTHWEST STEAK NACHOS

Fresh fried tortilla chips layered with Monterey Jack cheese sauce, tasty Ribeye steak, black beans, roasted corn, bell pepper, and onion and finished with melted Cheddar Jack cheese and fresh Pico de Gallo served with salsa and sour crème. 13.99

Wings

ADDITIONAL DRESSING AVAILABLE FOR .59

Choose from the following sauces:

BUFFALO • BUFFALO RANCH • BAYOU BOURBON • ORIGINAL BBQ • SPICY BBQ
MAPLE BBQ • ROASTED GARLIC PARMESAN • TERIYAKI • THAI PEANUT • SWEET CHILI

TRADITIONAL BONE IN WINGS

Freshness comes First in our Wings and Size a close second! 10 PC. 14.99

BREADED BONELESS WINGS

Tender and Juicy Boneless Wings fried and Spun in your favorite sauce. 10 OZ. 11.99

Cajun Creole Dinners

RED BEANS & RICE WITH ANDOUILLE SAUSAGE

With this classic dish, we simmer red beans for hours in a special blend of herbs and spices, then serve them over rice with a spicy link of grilled Andouille sausage and homemade hushpuppies. 13.99 No Sausage 10.99

CHICKEN CREOLE

Juicy chicken breast meat sauteed in garlic and Southern spices, then simmered with a Creole sauce of tomatoes, onions, celery and bell pepper. Served around a mound of rice with bread. 15.99

THE BAYOU PLATTER

A great sampling from Bayou country. One blackened chicken breast, a half order of red beans and rice, a cup of chicken and sausage gumbo and hushpuppies. 16.99 Add a link of Andouille sausage for 4.00 extra.

SHRIMP CREOLE

Gulf shrimp sauteed in garlic and Southern spices, then simmered with a Creole sauce of tomatoes, onions, celery and bell pepper. Served around a mound of rice with bread. 18.99

THE CAJUN COMBO

It doesn't get any more Cajun than this. One blackened catfish fillet, a half order of Jambalaya, a cup of seafood gumbo and hushpuppies. 16.99

CRAWFISH PLATTER

A combination platter of Crawfish Étouffée and fried crawfish tails. Served with rice and hushpuppies. Perfect for the crawfish lover! 19.99

JAMBALAYA

Our version of this classic Louisiana dish is a spicy blend of ham, chicken breast, Andouille sausage, rice, tomatoes, celery and bell pepper. Served with bread. 13.99

SEAFOOD JAMBALAYA

This is our own seafood version of the classic dish, combining sautéed shrimp and crawfish tails with rice, tomato, celery, onion, and bell pepper. Served with bread. 16.99

CRAWFISH ÉTOUFFÉE

THE classic Louisiana dish. Crawfish tails sauteed with garlic, celery, onions and Cajun spices, then simmered in a spicy and buttery mahogany roux sauce. Served around a mound of rice with bread. Substitute shrimp if you like. 16.99

House Specialty Dinners

SEAFOOD EGGPLANT PIROGUE

Half an eggplant, hollowed out like a Cajun canoe known as a "pee-row", hand breaded, fried, then filled with shrimp, crab meat blend, mushrooms, and green onions sauteed in a seasoned au gratin sauce. Served with rice and Cajun Crème corn. 18.99

CHICKEN CZARINA

Gulf shrimp, sliced mushrooms, and green onions sauteed in a Creole style Parmesan cream sauce, ladled over a hand breaded, fried chicken breast. Served on top of rice with Cajun Crème corn. 17.99

SHRIMP LA GRANGE A Texas specialty.

Large Gulf shrimp stuffed with jalapeños and pepper-jack cheese and wrapped in bacon. Served with rice and Cajun Crème corn, ranch dressing and cocktail sauce. 18.99

ALLIGATOR GRAND CHENIER

Farm-raised alligator meat sautéed with mushrooms and green onions in a moderately spicy Cajun cream sauce. Served with rice. 18.99

LOUISIANA PURCHASE

A culinary adventure through Bayou Country. Fried crawfish, fried alligator tail & fried oysters served with a quartet of sauces: Creole honey mustard, cocktail sauce, rémoulade and tartar. Served with French fries, hushpuppies and coleslaw. 24.99

CHICKEN TCHOUPITOLAS

Pronounced chop-a-TOO-lus and named for a Native Louisiana Indian tribe. A fresh chicken breast seasoned with Cajun spices and grilled, served over a hash of diced fried potatoes, ham, mushrooms and green onions. Topped off with a New Orleans béarnaise sauce, and sided by Cajun Crème corn. 18.99

CRESCENT CITY CHICKEN

Fried chicken breast topped with shrimp, crab meat blend, mushrooms, and green onions sautéed in a seasoned au gratin sauce. Served over fried potatoes with Cajun Crème corn on the side. 18.99

SHRIMP GABRIELLE

Shrimp sautéed in a white wine butter sauce with a special New Orleans spice blend. Served with rice, Cajun Crème corn and bread. 18.99

Pasta

New Orleans chefs, especially the Creole-Italians, have always loved to create pasta dishes. You'll notice the jazzed-up twist in our creations that use only the freshest and finest ingredients available. All served with fresh bread.

CLASSIC FETTUCCINE ALFREDEAUX

Fettuccine is tossed with the Creole herbs and spices of our classic Alfredo sauce. Finished with fresh parsley and green onions. Small 10.99 Large 12.99

SHRIMP FETTUCCINE ALFREDEAUX

Succulent and tender gulf shrimp sautéed in Creole herbs and spices to give the classic Alfredo a flavorful twist that is like none you've ever tasted before. Small 13.99 Large 17.99

CRAWFISH FETTUCCINE ALFREDEAUX

Tender crawfish tails sautéed in Creole herbs and spices to give the classic Alfredo a flavorful twist and create a rich golden Louisiana delicacy. Small 13.99 Large 17.99

CHICKEN FETTUCCINE ALFREDEAUX

Chicken breast diced, and sautéed in Creole herbs and spices to give the classic Alfredo a flavor that is like none you've ever tasted before. Small 12.99 Large 16.99

BLACKENED CHICKEN FETTUCCINE ALFREDEAUX

Fettuccine noodles tossed with our classic Alfredo sauce blended with Creole herbs and spices topped with a freshly blackened chicken breast. Small 12.99 Large 16.99

BRISKET MAC & CHEESE

Shell pasta with a creamy homemade cheese sauce loaded with tender chunks of beef brisket. 16.99

RASTA PASTA

A spicy sweet combination of fettuccine Alfredo made with Caribbean spices and topped with slices of fiery Jamaican jerk chicken. A very unique and spicy pasta dish. 15.99

MARDI GRAS PASTA

A taste as sinful as the celebration it's named for! Andouille sausage, chicken and ham sautéed in Creole herbs and spices then blended with fettuccine noodles and our creamy Alfredo sauce. 15.99

JAMBALAYA PASTA

Our classic jambalaya with ham, chicken and Andouille sausage, tossed with fettuccine noodles instead of rice topped with mozzarella. A great spicy dish for any pasta lover. 15.99

CAJUN MAC & CHEESE

Macaroni and cheese with a Cajun twist! Fresh shell pasta in a delicious Cajun seasoned, creamy cheese sauce. 12.99 Add Chicken, Fried Chicken Tenders, Andouille Sausage, or Bacon for 4.00.

TEXAS MAC & CHEESE

Shell pasta in our creamy homemade Cajun spiced cheese sauce with fresh Jalapeno peppers and topped with our famous sliced Armadillo Eggs. (Armadillo egg = Bacon wrapped chicken tenders stuffed with Jalapeños and Pepper jack cheese) 16.99

BACON CHEESEBURGER MAC & CHEESE

Not you're moms hamburger helper! Shell pasta in a delicious smoked cheddar cheese sauce loaded with ground beef. Topped with Crispy bacon and fried pickles. 16.99

Southern Classics

CHICKEN & WAFFLE NEW!

Southern Fried chicken the old fashioned way! Buttermilk marinated, fried crispy and drizzled with honey. Served on a made to order Belgian waffle. Served with Creole Honey Mustard, Maple syrup, Butter, and a side of cajun crème corn and hot sauce on the side. 13.99

COUNTRY FRIED STEAK NEW!

A massive 9oz country fried steak fried to perfection and smothered in our country sausage gravy. Served with mashed potatoes, Cajun crème corn and a buttermilk biscuit. 15.99

SOUTHERN FRIED CHICKEN & BISCUITS NEW!

Buttermilk Biscuits topped with mashed potatoes and hand breaded buttermilk marinated crispy chicken tenders then smothered in our country sausage gravy. Served with Cajun crème corn. 14.99

COUNTRY FRIED PORK NEW!

Hand breaded with a little zip! A 1/2 lb. pork cutlet breaded and fried to perfection and smothered in our sausage gravy and served with mashed potatoes and gravy, Cajun corn and a buttermilk biscuit. 14.99

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

ADDITIONAL DRESSING AVAILABLE FOR .79

Blackened & Grilled Specialties



Ooo-oui, mes amies!

Blackening is a Louisiana cooking method in which the meat is dredged in butter and coated with spices, then dropped in an extremely hot cast iron skillet. The butter cooks off, leaving a dark, flavorful crust on the outside and tender, juicy meat on the inside. All served with rice and Cajun Crème corn. Items preceded by * can be cooked to temperature.

BLACKENED CATFISH

Two farm-raised fillets. One of the best fish for blackening. Most people don't realize that catfish can be this good! 16.99

BLACKENED TILAPIA

A white flaky fish, also known as St. Peter's fish. A very mild taste sure to please all palates. Served with tartar sauce. 16.99

BLACKENED SKEWERED SHRIMP

Eight gulf shrimp, peeled, skewered and blackened. Served with drawn butter and cocktail sauce. 18.99

GRILLED SHRIMP DINNER

Eight large shrimp, peeled, skewered, lightly seasoned and grilled. Served with drawn butter and cocktail sauce. 18.99

BLACKENED CHICKEN DINNER

One large chicken breast blackened, to lock in the juices. Simple and delicious. 12.99

ANGLER'S TRIO

One catfish fillet, one tilapia fillet, and four large shrimp. A perfect sampling of our blackened seafood. Served with tartar sauce, cocktail sauce, and drawn butter. 20.99

BLACKENED FISH & CHICKEN COMBO

One chicken breast and your choice of one catfish fillet or one tilapia fillet. 17.99 Substitute 4 shrimp for \$1 more.

GRILLED CHICKEN DINNER

One large chicken breast grilled just right. Don't fix it if it ain't broke. 13.99

*NEW ORLEANS STEAK & SHRIMP

An eight ounce Ribeye cooked to order and topped with 4 large grilled shrimp, finished with a Béarnaise sauce. 24.99

Fried Dinners

All served with French fries, hushpuppies and coleslaw. Enjoy!

FRIED CATFISH DINNER

Two farm-raised fillets rolled in seasoned cornmeal and fried to a golden brown. Served with tartar sauce. Enough to satisfy the heartiest appetite. Substitute Tilapia if you like! 16.99

SOUTHERN FRIED SHRIMP DINNER

Large butterflied gulf shrimp hand-breaded in spicy corn meal and deep fried to a golden brown. A Southern favorite. Served with cocktail sauce. 18.99

FRIED OYSTER DINNER

Fresh oysters tossed in corn meal, breaded and fried, served with cocktail, tartar and rémoulade sauce. 18.99

CATFISH STRIPS

Our famous catfish recipe cut into strips perfect for dipping and fried to a golden brown. Served with tartar sauce 13.99

FRIED COMBO PLATTER

Choose any three to complete this dinner!
Catfish Fillets • Tilapia Fillets • 3 Large Shrimp • 3 Large Oysters
Served with cocktail, tartar and rémoulade sauce. 20.99

FRIED ALLIGATOR DINNER

Alligator tail strips hand breaded and fried to a golden brown. Served with a delicious Creole honey mustard dipping sauce. 16.99

FRIED CHICKEN TENDER DINNER

Home-style chicken tenders served with your choice of ranch, BBQ or honey mustard dipping sauce. Served without coleslaw unless otherwise requested. 13.49

ADDITIONAL DRESSING AVAILABLE FOR .79

Soups

SEAFOOD GUMBO

A magnificent blend of gulf shrimp, crawfish tails, and Andouille sausage, in a highly seasoned roux-based broth served over rice. Cup 4.99 Bowl 6.99

CRAB CORN SOUP

A creamy combination of crab meat blend, corn, green onions, Creole herbs and spices make up this delicious soup. Cup 4.99 Bowl 6.99

CHICKEN & SAUSAGE GUMBO

Fresh chicken breast and Andouille sausage gumbo served over rice. Cup 4.99 Bowl 6.99

BURNT ENDS GUMBO

Our famous dark roux gumbo recipe with a BBQ twist! We add slow roasted brisket pieces to give this masterpiece a hint of BBQ flavor. Cup 4.99 Bowl 6.99

CHEF'S SOUP OF THE DAY

Ask your server for today's offering. Cup 4.99 Bowl 6.99

Salads

DRESSINGS

Bleu Cheese • Caesar • Jalapeño Ranch • Ranch • 1000 Island
Italian Vinaigrette • Parmesan Peppercorn • Honey Mustard
Creole Honey Mustard • Fat Free Ranch • Balsamic Vinaigrette
Creamy Caribbean • Oil & Vinegar. Additional dressing available for .79

JAMAICAN JERK CHICKEN SALAD

Boneless chicken breast marinated in and rubbed with an authentic sweet and fiery Jamaican Jerk paste, then grilled, sliced, and served atop fresh salad greens with tomato, red onion, cucumber and Cheddar and Monterey Jack cheeses; recommended with our creamy Caribbean dressing. 12.99

TOSSED GARDEN SALAD

Fresh salad greens tossed with tomato, cucumber, red onion, cheese and croutons. Served with your choice of dressing. 5.99

SIDE CAESAR SALAD

Fresh romaine lettuce tossed in premium Caesar dressing and sprinkled with shredded Parmesan cheese and croutons. 6.49

GATOR CAESAR

Romaine lettuce tossed with a premium Caesar dressing then sprinkled with shredded Parmesan cheese, croutons and cornmeal breaded fried alligator. 13.99

BLACKENED CHICKEN CAESAR

Romaine lettuce tossed with a premium Caesar dressing then sprinkled with Parmesan cheese and croutons. Topped with slices of juicy chicken breast perfectly blackened. 12.99

GRILLED SHRIMP CAESAR

Romaine lettuce tossed with a premium Caesar dressing then sprinkled with shredded Parmesan cheese, croutons and lightly seasoned grilled shrimp. 13.99

BEEF BRISKET SALAD

Tender chunks of Beef Brisket grilled and glazed with BBQ sauce and served over fresh salad greens with tomato, red onion, cucumber and cheddar and monterey jack cheese with a side of Jalapeno Ranch dressing or other dressing of your choice. 13.99

FRIED CHICKEN SALAD

Three breaded chicken strips chopped and served on top of fresh salad greens with diced tomatoes, red onion, cucumbers, Cheddar and Monterey Jack cheeses with your choice of dressing. Fried Catfish Strips can be substituted at no additional charge. 12.99

BLACKENED CHICKEN SALAD

Juicy slices of chicken breast that have been blackened using the traditional Louisiana cooking method. Served over fresh salad greens with tomato, red onion, cucumber and Cheddar and Monterey Jack cheeses with your choice of dressing. Grilled chicken can be substituted at no additional charge. 12.99

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Po' boys

GATOR PO'BOY

Our classic alligator tail meat, sliced thin, hand breaded in spicy corn meal and fried, dressed with Creole honey mayo. 12.99

PEACEMAKER PO'BOY

Can't decide between shrimp and oysters? Here's the perfect choice! Cornmeal breaded shrimp and oysters served with our homemade rémoulade sauce. 13.99

BLACKENED CATFISH PO'BOY

Farm-raised catfish fillet, blackened to perfection and served with tartar on the side. 12.99

FRIED CATFISH PO'BOY

Farm-raised catfish fillet, fried to a golden brown and served with tartar on the side. 12.99

SHRIMP PO'BOY

Fresh shrimp hand breaded and fried. Served with our homemade rémoulade sauce. 13.99

OYSTER PO'BOY

Fresh oysters breaded in cornmeal and fried. Served with our homemade rémoulade sauce. 14.99

HAM & SWISS PO'BOY

Pit smoked ham topped with melted Swiss cheese, served with mayo on the side. 10.99

BURNT ENDS PO'BOY

BBQ meets the bayou! The slow smoked BBQ delicacy piled on a French rolled topped with melted Smoked Cheddar cheese and crispy fried onion ring straws finished with lettuce, tomato, and pickle. 14.99

PRIME PHILLY CHEESE STEAK**

A bakery fresh French loaf loaded with thin sliced prime rib, sautéed bell pepper, onion and mushrooms topped with melted white American cheese. Served with our tasty Herb Au Jus and your choice of side. 13.99

Burgers

ADD ANY TOPPING TO YOUR BURGER!

Bacon \$1.50 • Jalapeño Bacon \$1.50 • Ham \$1.50
Andouille Sausage \$1.50 • Fried Egg \$1.00
Mushrooms .75 • Fried Onion Straws \$1.50
Caramelized Onions .50 • Jalapeño Peppers .50
Cheese 2 slice \$1.00 Cheddar • American
White American • Mozzarella • Jalapeño Muenster

*BBQ CHEDDAR BURGER

A 1/2 lb. Angus Beef Patty, hand pattied fresh daily. Topped with Smoked Cheddar cheese, bacon and BBQ sauce and served on a fresh roll. 13.49

*3 CHEESE BACON MELT**

A 1/2 lb. Angus Beef Patty on grilled sourdough with melted American, Swiss and Cheddar cheeses and thick cut Applewood smoked bacon, finished with caramelized onions and our spicy aioli. 14.49

*BILLY CHEESEBURGER

A 1/2 lb Angus Beef Patty charbroiled to perfection and topped with Swiss and American cheeses served on a fresh roll 12.99
Billy Burger no cheese. 11.99

*BILLY JR.

A 1/3 lb. Angus Beef Patty, hand pattied fresh daily, grilled and served on a fresh roll. 10.99

*QUESADILLA BURGER

"Try it Fried!"

1/2 lb Angus Beef Patty wrapped in a grilled tortilla stuffed with cheddar jack cheese, queso cheese, crunchy tortilla chips, shredded lettuce, pico de gallo and our Housemade Mexi-sauce. 13.99

*BAYOU TRIPLE DOUBLE BACON CHEESEBURGER

The biggest, baddest burger in the Bayou!! Double 1/3 lb Angus Beef Patties, double bacon, double Swiss and American cheese served on a bakery fresh roll. 15.99

CAJON COWBOY BURGER

A 1/2 lb Angus Beef Patty topped with BBQ burnt ends, Applewood smoked bacon, melted smoked cheddar cheese and finished with a pile of fried onion ring straws and our special BBQ Aioli. 14.49

*BIG "OVER" EASY BURGER**

A 1/2 lb. Angus Beef Patty char grilled to perfection topped with ham, bacon, American and Swiss cheeses, and you guessed it an egg over easy. Served on a bakery fresh roll. (Fried hard upon request) 14.49

RAGIN' CAJON

A 1/2 lb Angus beef patty topped with grilled Andouille sausage, Jalapeño Muenster cheese, jalapeno bacon, spicy aioli and served on a bakery fresh roll. 14.49

SOUTHWEST VEGETARIAN BLACK BEAN BURGER

A blend of black beans, roasted corn and smoked peppers make up this patty. Topped with Mozzarella cheese, shredded lettuce, spicy aioli and fresh pico de gallo. Served with a side of sour cream. 11.99

All burgers are served with a choice of French fries, cottage cheese, coleslaw, rice or hushpuppies. Burgers come with lettuce, tomato, onion and dill pickles, Unless denoted with a (**).

Sub sweet potato fries for .99 or salad for 2.99.

Items preceded by * can be cooked to temperature. If not specified, they will be prepared medium well.

Specialty Sandwiches

All sandwiches are served with a choice of French fries, cottage cheese, coleslaw, rice or hushpuppies. Sandwiches come with lettuce, tomato, onion and dill pickles, Unless denoted with a (**). Sub sweet potato fries for .99 or salad for 2.99

LIVE A LITTLE! Top any sandwich with American, Swiss or Smoked Cheddar cheese for just .50 • Add our award winning Jalapeño Muenster for .85

JAMAICAN JERK CHICKEN & CHEESE

Fresh chicken breast marinated in and covered with a sweet and fiery jerk rub and Jalapeño Muenster cheese on a grilled sourdough. 11.99

BOURBON STREET BACON & SWISS

Big juicy chicken breast, marinated using our own sweet and tangy recipe topped with bacon and Swiss cheese. Grilled and served on a fresh roll. 12.99

BUFFALO CHICKEN RANCH

Grilled or fried chicken breast tossed in Buffalo sauce, topped with jalapeño bacon, drizzled with jalapeño ranch and topped with Swiss cheese on a fresh roll. 13.99

BLACKENED CHICKEN "N" CHEESE

Boneless chicken breast, dipped in butter, seasoned and blackened, and topped with Swiss cheese. Served on a fresh roll. 11.99

CREOLE-ITALIAN GRINDER**

A Des Moines classic! Graziano's Italian sausage blended with ground beef, bell peppers, onions and marinara in a sourdough hoagie with mozzarella cheese. 12.99

BLACKENED RIBEYE STEAK SANDWICH

A tender and juicy Ribeye blackened to your liking, served on toasted garlic Parmesan crusted sour dough roll. 19.99

CAJON CLOB

Shaved ham and Cajun turkey, Swiss and American cheeses, jalapeño bacon, Cajun aioli, lettuce, tomato and onion on toasted jalapeño bread. 12.49

TURKEY MELT**

Spiced turkey breast, bacon and Swiss cheese with a spicy Cajun aioli. Grilled on sourdough. 11.99

RANCHERS BBQ MELT

Delicious thin sliced roast beef, smoked cheddar cheese, house BBQ on grilled thick cut sourdough bread. 13.99

WESTERN BBQ CHICKEN

Our hand-breaded and fried or grilled chicken breast, painted with BBQ sauce and topped with bacon and Cheddar cheese. 13.49

POPEYE CHICKEN SANDWICH**

"You'll be strong to the finish if you eat your spinach."

A 6 oz grilled chicken breast grilled or fried, topped with our house-made spinach artichoke dip, melted mozzarella and parmesan cheeses served on a toasted Brioche bun. 13.99

JERK PULLED PORK SANDWICH

Tender Pulled Pork roasted with our house made jerk seasoning, finished with jerk BBQ Sauce on a bakery fresh roll, served with a coleslaw topping on the side. 11.99

GARLIC PARMESAN CHICKEN**

A tender chicken breast grilled or fried tossed in our signature creamy roasted garlic parmesan sauce and topped with bacon and melted Mozzarella and Parmesan cheeses and served on a fresh roll. 13.99

HAND BREADED PORK TENDERLOIN

Our take on the Iowa classic! Covers the bun and then some. 12.99 • Add cheese and bacon \$1 more. Available Blackened upon request!

KICKIN' CHICKEN

A tender chicken breast grilled or fried tossed in our signature Bayou Bourbon sauce and topped with Jalapeño Bacon and melted Jalapeño Muenster cheese. Served on a fresh roll. 13.99

SMOKED FRENCH DIP

Delicious thin sliced smoked roast beef topped with melted smoked Mozzarella cheese and our creamy horseradish sauce served on a bakery fresh French loaf with your choice of side and our tasty Herb Au jus. 13.99

Drinks

Coke • Diet Coke • Cherry Coke • Sprite • Root Beer • Mr. Pibb
Lemonade • Raspberry Iced Tea • Coffee • Decaf Coffee
Hot Cocoa • Fresh Brewed Ice Tea • Hot Tea