



KITCHEN HOURS

Sun - Thurs
11:00 AM - 11:00 PM

Fri - Sat
11:00 AM - MIDNIGHT

**GLUTEN-FREE
MENU***



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

*All items on this menu are produced in a kitchen that contains gluten.

Salads

TOSSED GARDEN SALAD

Fresh salad greens tossed with tomato, cucumber, red onion and cheese. Served with your choice of dressing. 3.99

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 cheese. Grilled chicken can be substituted at no additional charge. 8.99

ADDITIONAL DRESSING AVAILABLE FOR **2.99** FOR A SMALL, **3.99** FOR A LARGE.

Pasta

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 10.99 Large 14.99

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 11.99 Large 15.99

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 9.99 Large 13.99

ALLIGATOR PASTA BAKE

Alligator and mushrooms tossed with fettuccine and our Creole-Italian red sauce, finished with Mozzarella and Parmesan cheeses, baked to a golden brown and topped with green onion. 17.99

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. 12.99

Suitable Dressings

Thousand Island • Bleu Cheese • Ranch
Parmesan Peppercorn Honey Mustard
Creole Honey Mustard • Fat Free Ranch
Balsamic Vinaigrette • Creamy Caribbean
Oil & Vinegar • Jalapeño Ranch

MEAN GREEN CHICKEN SALAD

Grilled chicken breast drizzled with our Mean Green Sauce and served atop fresh salad greens with tomato, red onion, cucumber and Cheddar and Monterey jack cheese. 8.99

SMOKED SALMON SALAD

Hickory- and apple wood-smoked salmon atop fresh salad greens with tomato, cucumber, red onion and shredded cheese. Served with your choice of dressing. 12.99

ALL OF OUR PASTAS ARE MADE WITH A BROWN RICE FETTUCCINI STYLE PASTA THAT IS BOTH WHEAT + GLUTEN FREE!

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 10.99 Large 14.99

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. 13.99

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. 12.99

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 7.99 Large 10.99

PLEASE ALLOW FOR
EXTRA COOK TIME.

AN 18% GRATUITY WILL BE APPLIED TO ALL PARTIES OF 12 OR MORE.

*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.



GLUTEN-FREE MENU

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. 8.99 No Sausage 5.99 Substitute a blackened chicken breast for 2.00 extra.

CHICKEN CREOLE

Juicy chicken breast meat sautéed in garlic and Southern spices, then simmered with a Creole sauce of tomatoes, onions, celery, and bell pepper. 12.99

SHRIMP CREOLE

Gulf shrimp sautéed in garlic and Southern Spices, then simmered with a Creole sauce of tomatoes, onions, celery, and bell pepper. Served around a mound of rice. 13.99

JAMBALAYA

Our version of the classic Louisiana dish is a spicy blend of ham, chicken breast, andouille sausage, rice, tomatoes, celery, onion and bell pepper. 9.99

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. 13.99

Blackened & Grilled Specialties



BLACKENING IS A LOUISIANA COOKING METHOD IN WHICH THE MEAT IS DREGGED IN BUTTER AND COATED WITH SPICES, THEN COOKED ON AN EXTREMELY HOT CAST IRON PLATE. THE BUTTER LOOKS OFF, LEAVING A DARK, FLAVORFUL CRUST ON THE OUTSIDE AND TENDER, JUICY MEAT ON THE INSIDE. ALL SELECTIONS WILL BE SERVED WITH GLUTEN-FREE RICE AND MAQUE CHOUX.

BLACKENED CATFISH

Two farm raised filets. One of the best fish for blackening. Most folks don't realize catfish can be this good! Served with tartar sauce. 13.99

BLACKENED TILAPIA

A white, flakey fish that is very mild, sure to please most palates. Served with tartar sauce. 13.99

BLACKENED SKEWERED SHRIMP

Gulf shrimp, peeled, skewered and blackened. Served with drawn butter and cocktail sauce. 13.99

GRILLED SHRIMP DINNER

Large shrimp, peeled, skewered, lightly seasoned and grilled. Served with drawn butter and cocktail sauce. 13.99

BLACKENED CHICKEN DINNER

A fresh eight-ounce chicken breast charbroiled. 9.99

BLACKENED FISH & CHICKEN COMBO

One chicken breast and your choice of one catfish filet, one tilapia filet or four shrimp. 12.99

ANGLER'S TRIO

One catfish filet, one tilapia filet and four large shrimp. A perfect sampling of our seafood. 15.99

GRILLED CHICKEN DINNER

A fresh eight-ounce chicken breast char broiled. 9.99

TOP SIRLOIN

A twelve ounce cut seasoned and grilled just the way you want it! 18.99

BREADED CHICKEN TENDER DINNER

Gluten-free chicken tenders pan fried just like home. Please allow for extra cook time. 9.99



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Sandwiches

ALL SANDWICHES SERVED TOPPED WITH LETTUCE, TOMATO, PICKLE AND ONION.

ALL SANDWICHES COME WITH COTTAGE CHEESE, COLE SLAW OR RICE.

SUBSTITUTE A FRUIT CUP FOR AN ADDITIONAL \$.50 OR SIDE SALAD FOR AN ADDITIONAL \$1.99.

CHEESEBURGER

A 1/2 lb. of certified Angus Beef, hand pattied daily, grilled and served on gluten-free bread. 9.49

BBQ CHEDDAR BURGER

A 1/2 lb. of certified Angus beef, hand pattied fresh daily. Topped with Cheddar cheese, bacon and BBQ sauce and served on gluten-free bread. 10.49

GRILLED CHICKEN SANDWICH

A big juicy chicken breast grilled and served on gluten-free bread. 9.49

CHICKEN TENDER MELT

Three gluten-free chicken tenders pan-fried and drizzled with jalapeño ranch, topped with Jalapeño Muenster and Cheddar cheese, jalapeño bacon and tomato. Served on gluten-free bread. 11.49

Desserts

SALTED CARAMEL CHEESECAKE

Creamy caramel cheesecake, on a sweet and salty almond crust, topped with a thick bed of buttery caramel and a sprinkle of almonds. Contains milk, egg and tree nuts. 4.99

SOFT SERVE ICE CREAM

Anderson Erickson Vanilla soft-serve in a dish with chocolate, caramel or raspberry syrup. 1.49

BANANAS FOSTER

Prepared tableside: bananas, butter, brown sugar, cinnamon, dark rum, and banana liqueur make up this classic. The butter, sugar and bananas are cooked in banana liqueur and then rum is added and ignited. The bananas and sauce are then served over ice cream. A Southern Classic! 4.99

Kids Menu



ALL KIDS MENU ITEMS COME WITH EITHER COTTAGE CHEESE, COLE SLAW OR RICE. SUBSTITUTE A FRUIT CUP FOR AN ADDITIONAL \$.50 OR SIDE SALAD FOR AN ADDITIONAL \$1.99.

CHICKEN TENDERS

Breaded and pan fried, just like home. Please allow for extra cook time. 6.99

BUTTERED NOODLES

Brown rice fettuccine tossed in clarified butter and topped with shredded Parmesan cheese. 5.79

CHEESEBURGER

A 1/3 lb. certified Angus Beef patty on gluten-free bread with pickles. 6.59

GRILLED CHICKEN SANDWICH

A big, juicy chicken breast grilled and served on gluten-free bread with pickles. 9.99

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