



KITCHEN HOURS

Sun - Thurs
11:00 AM - 10:00 PM

Fri - Sat
11:00 AM - 11:00 PM



**GLUTEN SENSITIVE
MENU AVAILABLE
UPON REQUEST.**

247 N 8TH ST. STE 101 · LINCOLN, NE 68508 · 402.475.8822 · 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. 8.99

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. 9.99

VELVET ELVIS

Our homemade classic cheese dip with ground beef, diced tomatoes and green chili peppers. Served with tortilla chips. 8.99

MONSTER-ELLA CHEESE STICKS

Four huge hand sliced pieces of cheese, breaded in seasoned flour and buttermilk, served with marinara sauce. 8.99

FRIED CHEESE CURDS

Fresh Wisconsin cheese curds, hand-battered and fried. Served with ranch. 8.99

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. 11.99

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, green and red bell peppers. Served with salsa and sour cream. 9.99

CAJUN NACHOS

Freshly fried corn tortilla chips smothered in cheese sauce, topped with a spicy Cajun sausage, chicken, and ham blend, Mozzarella cheese, banana peppers and fresh pico de gallo. Served with salsa and sour cream. Substitute grilled or blackened chicken if you choose. 10.99

FRIED PICKLES

Thick crinkle-cut dill pickle chips hand-breaded and fried. Served with ranch dressing. 7.99

PULLED PORK NACHOS

Freshly fried corn tortilla chips smothered with 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 salsa. 10.99

MILLER HIGH LIFE SPINACH ARTICHOKE DIP

Creamy spinach dip made from scratch with artichoke hearts, four cheeses and Miller Beer. Served with corn tortilla chips. 8.99

POPCORN CHICKEN

A spicy bowl of fresh diced chicken breast marinated in Buzzard Billy's own Cajun marinade, hand-breaded and deep fried. Served with ranch dressing. 8.99

LOADED BACON CHEESE FRIES

Crispy Crinkle 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. 9.99

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 • TROPICAL HABANERO • THAI PEANUT • SWEET CHILI

TRADITIONAL BONE IN WINGS

Freshness comes First in our Wings and Size a close second! 10 PC. 10.99

BREADED BONELESS WINGS

Tender and Juicy Boneless Wings fried and Spun in your favorite sauce. 10 OZ. 9.99



Cajun Creole Dinners

THE CAJON 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. 14.99

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. 14.99 Add a link of Andouille sausage for 4.00 extra.

RED BEANS AND 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. 10.99 No Sausage 8.99

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. 13.99

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. 14.99

CRAWFISH ÉTOUFFÉE

THE classic Louisiana dish. Crawfish tails sautéed 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. 14.99

CRAWFISH PLATTER

A combination platter of Crawfish Étouffée and fried crawfish tails. Served with rice and hushpuppies. Perfect for the crawfish lover! 16.99

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. 10.99

SEAFOOD JAMBALAYA

This is our own seafood version of the classic dish, combining sauteed shrimp and crawfish tails with rice, tomato, celery, onion, and bell pepper. Served with bread. 14.99

House Specialty Dinners

CHICKEN TCHOUPITOU LAS

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. 14.99

ALLIGATOR GRAND CHENIER

Farm-raised alligator meat sautéed with mushrooms and green onions in a moderately spicy Cajun cream sauce. Served with rice. 15.99

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. 14.99

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. 14.99

VOODOO TUNA

Eight-ounce yellow fin tuna steak, lightly blackened then drizzled with a delicate burgundy wine sauce. Served with rice and vegetables. A delightful surprise. 13.99

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. 15.99

SHRIMP LA GRANGE

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. 16.99

FRENCH QUARTER TUNA

Blackened yellow-fin tuna steak smothered with a creamy crawfish cheese sauce, mushrooms, red bell pepper and green onions. Served with rice and vegetables. 15.99

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 10.49 Large 14.99

CHICKEN FETTUCCINE ALFREDEAUX

Chicken breast diced, and sauteed 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

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. 12.99

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

MARDI GRAS PASTA

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

Small 10.99 Large 14.99

CRAWFISH FETTUCCINE ALFREDEAUX

Tender crawfish tails sauteed in Creole herbs and spices to give the classic Alfredo a flavorful twist and create a rich golden Louisiana delicacy. Small 10.99 Large 14.99

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 8.99 Large 10.99

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 9.99 Large 13.99

CRAWFISH FETTUCCINE ALFREDEAUX

Tender crawfish tails sauteed in Creole herbs and spices to give the classic Alfredo a flavorful twist and create a rich golden Louisiana delicacy. Small 10.99 Large 15.99

CAJUN MAC & CHEESE

Macaroni and cheese with a Cajun twist! Shell pasta in a delicious Cajun seasoned, creamy cheese sauce. 9.99 Add Chicken, Fried Chicken Tenders, Andouille Sausage, or Bacon for 4.00.

BRISKET MAC & CHEESE

Shell pasta with a creamy homemade cheese sauce loaded with tender chunks of beef brisket. 13.99

NEW!



**Reserve our Banquet Room
for your next gathering!**

**Full Service private bar, seating up to 60
people or 100 people cocktail style.**

**Perfect for lunch outings, company parties,
rehearsal dinners + birthday parties, etc.**

**Free rental with minimum
purchase requirements.**

*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.

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! 13.99

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. 13.99

GRILLED SHRIMP DINNER

Eight large shrimp, peeled, skewered, lightly seasoned and grilled. Served with drawn butter and cocktail sauce. 15.99

BLACKENED SKEWERED SHRIMP

Eight gulf shrimp, peeled, skewered and blackened. Served with drawn butter and cocktail sauce. 15.99

BLACKENED CHICKEN DINNER

One large chicken breast blackened, to lock in the juices. Simple and delicious. 10.99

BLACKENED FISH & CHICKEN COMBO

One chicken breast and your choice of one catfish fillet or one tilapia fillet. 13.99 Substitute 4 shrimp for \$1 more.

MUSHROOM GARLIC NEW YORK STRIP

A 12oz cut of USDA choice grain fed Nebraska beef aged 21 days. Perfectly seasoned, grilled and drizzled with a tangy brown sauce of garlic, mushrooms and burgundy wine. 24.99 Without sauce 22.99

12 OZ CHOICE RIBEYE

A juicy 12 oz cut of USDA choice grain fed Nebraska beef. Aged 21 days, perfectly seasoned and grilled to perfection. 24.99

*NEW ORLEANS STEAK & SHRIMP NEW!

An eight ounce Ribeye cooked to order and topped with 4 large grilled shrimp, finished with a Béarnaise sauce. 21.99

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! 14.99

SWAMP PLATTER

A swampy adventure. Fried crawfish tails, fried alligator and four fried shrimp. Served with Cocktail sauce, Creole honey mustard, and remoulade sauce. 19.99

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. 11.99

FRIED ALLIGATOR DINNER

Alligator tail strips hand breaded and fried to a golden brown. Served with a delicious Creole honey mustard dipping sauce. 15.99

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. 16.99

FRIED COMBO PLATTER

Served with cocktail, tartar and remoulade sauce. 17.99 Choose any three to complete this dinner!
1 Catfish Fillet • 1 Tilapia Fillet • 3 Large Shrimp

Soups

GRILLED CHICKEN & ANDOUILLE SAUSAGE GUMBO

Fresh chicken breast and Andouille sausage gumbo served over rice. Cup 3.99 Bowl 5.99

SEAFOOD GUMBO

A magnificent blend of gulf shrimp, crawfish tails, and Andouille sausage, in a highly seasoned roux-based broth served over rice. Cup 3.99 Bowl 5.99

CREOLE CRAB CORN SOUP

A creamy combination of crab meat blend, corn, green onions, Creole herbs and spices make up this delicious soup. Cup 3.99 Bowl 5.99

BUFFALO CHILI

Healthy, low-fat and full of flavor! Nebraska farm raised buffalo meat simmered with tomatoes, beans, beer and spices. Cup 3.99 Bowl 5.99

CRAWFISH BISQUE

Succulent crawfish simmered in a creamy bisque with Creole herbs and spices. Servers # 1 choice! Cup 3.99 Bowl 5.99

Salads

DRESSINGS

Bleu Cheese • Housemade Ranch • Fat Free Ranch
Balsamic Vinaigrette • Parmesan Peppercorn • Honey Mustard
Jalapeño Ranch • Fat Free Raspberry Vinaigrette
Dorothy Lynch. (Additional dressing is \$.59)

TOSSED GARDEN SALAD

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

NEW ORLEANS COBB SALAD

Salad greens topped with diced chicken, gulf shrimp, bacon bits, tomato, Monterey Jack, cheddar, bleu cheese crumbles and diced egg. Served with your choice of dressing. 11.99

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. 10.99

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. 10.99

GRILLED SHRIMP CAESAR

Romaine lettuce tossed with a premium Caesar dressing then sprinkled with shredded Parmesan cheese, croutons and lightly seasoned grilled shrimp. 11.99

BEEF BRISKET SALAD NEW!

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 Jalapeño Ranch dressing or other dressing of your choice. 12.99

POPCORN CHICKEN SALAD

Our spicy fried popcorn chicken made with fresh chicken breast pieces and served on top of Romaine lettuce with diced tomatoes, red onions, and shredded Cheddar Jack cheese. 9.99

SIDE CAESAR SALAD

Fresh romaine lettuce tossed in premium Caesar dressing and sprinkled with shredded Parmesan cheese and croutons. 4.49

GATOR CAESAR NEW!

Romaine lettuce tossed with a premium Caesar dressing then sprinkled with shredded Parmesan cheese, croutons and cornmeal breaded fried alligator. 11.99

*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

A poboy is a hoagie-style sandwich that originated in New Orleans. All poboy are served with a choice of French Fries, Hushpuppies or Pasta Salad. Unless denoted with a (**), all poboy come with lettuce, tomato, onion and dill pickles.

SHRIMP PO'BOY

Fresh shrimp hand breaded and fried. Served with our homemade rémoulade sauce. 10.99

FRIED CATFISH PO'BOY

Farm-raised catfish filet, fried to a golden brown and served with tartar on the side. 10.99

BLACKENED CATFISH PO'BOY

Farm-raised catfish fillet, blackened to perfection and served with tartar on the side. 10.99

HAM & SWISS PO'BOY

Pit smoked ham topped with melted Swiss cheese, served with mayo on the side. 9.99

PHILLY CHEESESTEAK PO'BOY**

Only the best. USDA Choice Philly steak, onions, red and green bell peppers, mushrooms and Swiss cheese on a French roll. Served with a side of mayo. 9.99 Substitute diced chicken breast if you choose. 10.99

GATOR PO'BOY **NEW!**

Our classic alligator tail meat, sliced thin, hand breaded in spicy corn meal and fried, dressed with Creole honey mayo. 10.99

BURNT ENDS PO'BOY** **NEW!**

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. 11.99

Burgers

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

THE BILLY CHEESEBURGER

Hand pattied half pound Angus beef burger, grilled and topped with slices of American and Swiss cheeses. 9.99. Without cheese 8.99

THE BBQ CHEDDAR BURGER

Hand pattied, seasoned, half pound Angus beef patty grilled and topped with bacon and smoked cheddar cheese then smothered in barbecue sauce. 10.99

THE BUFFALO BILL

A six ounce buffalo burger on a toasted hamburger bun. Delicious, healthy buffalo meat has one third the fat and one fifth the cholesterol of ground beef. We only serve Nebraska Buffalo. 10.99 Add chili and cheese for 1.00.

MUSHROOM SWISS BURGER

Hand pattied half pound Angus beef burger patty grilled and topped with sauteed mushrooms, Swiss cheese and our own secret sauce. 10.99

QUESADILLA BURGER** **NEW!**

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 Mexican sauce. 11.99

CAJUN COWBOY BURGER** **NEW!**

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. 12.99

RAGIN' CAJUN

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. 11.99

3 CHEESE BACON MELT** **NEW!**

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. 12.99

BUFFALO PATTY MELT**

Nebraska raised Buffalo burger grilled and served on a toasted marbled rye bread with grilled onions and Swiss cheese. 11.99



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 2.49

JAMAICAN JERK CHICKEN & CHEESE

Fresh chicken breast marinated in and covered with a sweet and fiery jerk rub and Jalapeño Muenster cheese on a fresh roll. 10.99

BLACKENED CHICKEN "N" CHEESE

Boneless chicken breast, dipped in butter, seasoned and blackened, and topped with Swiss cheese. Served on a fresh roll. 9.99

BLACKENED CHICKEN MUSHROOM SWISS

Boneless chicken breast, dipped in butter, seasoned and blackened. Topped with sautéed mushrooms, our own secret sauce and Swiss cheese. Served on a fresh roll. 10.99

TURKEY MELT

Turkey breast, bacon and Swiss cheese with spicy Cajun Aioli. Grilled on sourdough bread. 10.99

CAJUN CLUB

Shaved ham and turkey with lettuce, tomato, jalapeno bacon and two cheeses. Comes on a mildly seasoned jalapeño bread with spicy mayo. 9.99

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. 10.99

BUFFALO CHICKEN RANCH

Fried chicken breast tossed in Buffalo sauce, topped with jalapeno bacon, drizzled with jalapeño ranch and topped with Swiss cheese. Served on a fresh roll. 10.99

GARLIC PARMESAN CHICKEN** **NEW!**

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. 10.99

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. 9.99

PULLED PORK SANDWICH **NEW!**

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. 9.99

BLACKENED RIBEYE STEAK SANDWICH **NEW!**

A tender and juicy Ribeye blackened to your liking, served on toasted garlic Parmesan crusted sour dough roll. 15.99

Drinks

2.79

Coke • Diet Coke • Cherry Coke • Sprite • Lemonade • Raspberry Iced Tea • Root Beer • Dr. Pepper • Mellow Yellow
Coffee • Decaf Coffee • Sweet Tea • Fresh Brewed Ice Tea • Hot Tea • Hot Cocoa