

Appetizers

CALAMARI

Lightly Floured and Fried Tossed in Our Spicy House Pepper Mix topped with Parmesan Cheese and a Small Side of Marinara 9.75

OYSTERS PUJO

Oysters Battered with Pecan/Panko Bread Crumbs and Fried to a Golden Brown. Topped with a Creamed Spinach, Tasso and Smoked Gouda sauce 11.75

PAN-FRIED CORN FRITTERS

Homemade Corn Fritters Pan-Fried Served with a Bacon Aioli 8.75

HUMMUS

CHICKEN QUESADILLA

Flour Tortillas with Grilled Chicken and ~~Shredded Colby Jack Cheese Served with Sour~~
Cream and Picante Sauce
Small 7.00 | Large 11.75

TUNA NACHOS

Ahi Tuna Atop Crispy Wontons with Wasabi Mayo, Pickled Ginger and Sriracha Sauce 13.75

SPINACH AND ARTICHOKE DIP

A Pujo St. Favorite Served with Pita Chips 9.00

CRAB AND AVOCADO SALAD

Lump Crabmeat and Avocado Tossed in our Spicy Creole Dressing Atop Fresh Baby

Burgers - Sandwiches & Poboy's

All sandwiches come with you choice of
 French Fries | Pub Chips | Side Salad | Fruit Cup | Sweet Potato French Fries

FRENCH QUARTER-ONION BURGER

½ lb. Ground Chuck patty with Melted Provolone
 Served with a Side of French Onion Soup Au
 Jus 11.95

BLUE CHEESE BACON BURGER

Bacon Strips with Blue Cheese Crumbles 11.95

MUSHROOM SWISS BURGER

Sautéed Mushrooms and Melted Swiss
 Cheese 10.95

PUJO SIGNATURE BURGER "ONE OF LAKE CHARLES' BEST BURGERS"

½ lb. Ground Chuck With Condiments on the
 Side 9.95

MONTE CRISTO

Smoked Turkey and Swiss on Egg Battered Texas
 Toast Grilled and Sprinkled with Powdered Sugar
 Served with a Raspberry Sauce for Dipping. NOT
 DEEP FRIED 9.95

RYAN STREET REUBEN

Thinly sliced Corned Beef, Sauerkraut, Swiss
 Cheese and Thousand Island Dressing on
 Rye 9.95

GRILLED CHICKEN CORDON BLEU

A 8 oz. Grilled Chicken Breast, 3 oz. Pit Roast
 Ham Swiss Cheese with Grilled Pineapple,
 Jalapeño, Onions and Mayo 10.50

GRILLED VEGETABLE SANDWICH

Seasoned Zucchini, Yellow Squash, Purple Onion
 and Red Bell Pepper Grilled and served on a Herb
 Sun-Dried Tomato Focaccia Bread Topped with a
 Wasabi Mayo 8.95

TOMATO PESTO

Sliced Tomato, Provolone and Baby Greens Served
 on a Herb Sun-Dried Tomato Focaccia Bread with
 Pesto Mayonnaise 8.95

CHICKEN SALAD SANDWICH

Roasted Chicken Breast, Celery, Caramelized
 Pecans, Dried Cranberries and Apples tossed in a
 Honey Sweetened Dressing Served on a Buttery
 Croissant with Spinach 10.50

SHRIMP, OYSTER OR CATFISH PO-BOY

Lightly Breaded and Fried, Served on a Po-Boy
 Bun, Lettuce, Tomato and Pujo Remoulade
 6" 9.75 | 12" 15.25

CHEESESTEAK POBOY

Tender shaved Sirloin, with Mushrooms, jalapeños
 and Onions Topped with American Cheese and
 Mayo
 6" 9.25 | 12" 15.25

TURKEY AND HAM CLUB

Smoked Turkey, Ham, Bacon, Lettuce, Tomato,
 Cheddar and Mayonnaise Served on Toasted White
 Bread 11.25

BLT

Crispy Bacon with Lettuce and Tomato Served on
 Grilled Texas Toast 9.25

SOUTHWEST WRAP

Grilled Chicken Breast, Southwest Dressing,
 Spinach, Diced Tomatoes, Monterey Jack and
 Cheddar all Wrapped in Jalapeño-Cheddar
 Tortilla 8.95

SHRIMP SALAD WRAP

Boiled Gulf Shrimp, Bell Pepper, Onion, Celery
 Blended with Mayonnaise and a Mix of Louisiana
 Seasonings Topped with Shaved Romaine Lettuce
 and Our Special Contraband Sauce Wrapped in a
 Flour Jalapeño Tortilla 9.50

CHICKEN CAESAR WRAP

Tender Slices of Grilled Chicken Breast, Romaine
 Lettuce and Parmesan Cheese Tossed in Caesar
 Dressing and Served in Jalapeño-Cheddar
 Tortilla 8.95

Entrées

AHI TUNA

Pan Seared to Perfection Served Over Sautéed Spinach and Seasonal Vegetables Complimented with Wasabi Mayo and Sriracha Sauce 24.95

GRILLED SALMON

Spicy Orange Glazed Fillet of Farm Raised Salmon Served with Grilled Vegetables and Rice Pilaf 25.00

CHICKEN TORTELLINI

Diced Grilled Chicken, Bacon, Mushrooms, Garlic, Shallots, Bell Peppers and Red Pepper Flakes Sautéed in a Rich White Wine Cream Sauce Served with 3-Cheese Tortellini 14.95

BLUE CRAB RAVIOLI

Blue Crab Ravioli Topped with an Alfredo Sauce Served with Grilled Vegetables 16.50

CHIPOTLE PEPPER LINGUINE

An Amazing Chipotle Cream Sauce Served over Linguine Pasta 10.25

Add: Chicken 8.00 | Crawfish 8.00
Shrimp 10.00 | Grilled Vegetables 4.50

RED SNAPPER

Pan Seared Red Snapper Fillet Topped with a New Orleans Style Meuniere and Lump Crabmeat Served with Rice Pilaf and Grilled Vegetables 35.95

FILET MIGNON

The Most Tender of Steaks an 8 oz. Filet Grilled to Order Served with Two Sides 32.50

DELMONICO CUT RIB-EYE

16 oz. Hand Cut - Well-Marbled for the Fullest of Flavor Grilled to Order, Served with Two Sides 35.00

FISH OR SHRIMP TACOS

Seasoned, Blackened, Grilled Tilapia or Shrimp Topped with Cabbage, Sliced Avocado and a Chipotle Ranch Dressing Served on Corn Tortillas 14.50

Add Sour Cream or Picante Sauce .75

CHICKEN MYKONOS

Spinach, Feta, Parmesan and Panko Rolled Inside a Juicy Chicken Breast Wrapped with Bacon, Seared to Perfection, Topped with a Feta-Cream Sauce Served with Grilled Vegetables and Baked Potato 18.95

PECAN CRUSTED TILAPIA

Lightly Breaded with Crushed Pecans Served with a Lemon Butter Sauce over Rice Pilaf and Grilled Vegetables 18.25

EGGPLANT PARMESAN

Layers of Fried Eggplant, Marinara Sauce, Parmesan Cheese Baked to Perfection and Served with Angel Hair Pasta and Marinara 12.95

SHRIMP ANGEL

Large Succulent Shrimp Sautéed with Roasted Garlic, Fresh Diced Tomatoes, Fresh Basil, Balsamic Vinegar, Lemon Butter Sauce and Select Spices Served over Angel Hair Pasta Topped with Parmesan Cheese 21.50

CRAB STUFFED SHRIMP

Three Jumbo Shrimp wrapped in our Crab Cake Mix and Fried to a Golden Brown, Served with a Baked Potato and Grilled Vegetables 21.50

COCONUT SHRIMP

Eight Gulf Shrimp Battered in Coconut and Panko Bread Crumbs Fried to a Golden Brown, A Tangy Apricot Horseradish Sauce Accompanies this Dish, Served with French Fries 19.95

SURF AND TURF

8 oz. Filet Grilled to Order, Topped with Six Blackened Shrimp, Served with your choice of Two Sides 35.00

STEAK FLORENTINE

8 oz. Filet Topped with our Spinach, Tasso Smoked Gouda Sauce and Served with Choice of Two Sides 33.95

SHRIMP PRIMAVERA

Six Large Shrimp Sautéed in a Zesty Lemon Butter Sauce with Fresh Vegetables and Served over Angel Hair Pasta 21.50

Steak Toppers

BROILED BLUE CHEESE 3.50 | SAUTÉED LUMP CRABMEAT 7.95
MEUNIÈRE SAUCE 3.50 | SAUTÉED GARLIC MUSHROOMS 3.50

Pujo St Cafe "Cook Temperatures"

Rare: 125 - Cold Center | Medium Rare: 130 - Warm Red Center | Medium: 135 - Pink Center
Medium Well: 140 - Little Pink in Center | Well: 145 - No Pink

GLUTEN FREE

Sides

● **GRILLED VEGGIES** 3.75

● **BAKED POTATO**

Comes with butter 4.00 | Loaded 5.00

● **BAKED SWEET POTATO**

Butter, Cinnamon and Sugar...served on the side 4.50

SWEET POTATO FRIES 4.50

● **SAUTÉED GARLIC MUSHROOMS** 3.75

FRENCH FRIES 3.75

● **SIDE SALAD**

A Fresh Lettuce Blend of Romaine and Baby Greens
Topped with Shredded Carrots 3.75

Sunday Brunch

BEIGNETS

Six New Orleans Style Beignets Made Right Here! 4.50

EGGS BENEDICT

Two Poached Eggs Served on English Muffin with Ham, Tomatoes and Hollandaise Sauce 9.75

WAFFLE AND BACON

Buttermilk Waffle Topped with Whipped Cream and Strawberries Served with three Bacon Slices 7.95

SHRIMP AND GRITS

A Rich Cream Sauce with Mushrooms Bacon and Smoked Gouda over Stone Ground Grits topped with Blackened Shrimp 16.95

CHICKEN AND WAFFLES

Fried Chicken Breast and Bacon Sandwiched Between a Thick Waffle Served with a Side of Warm Maple Syrup and Fries 9.50

MARYLAND BENEDICT

Two Jumbo Lump Crab Cakes topped with Poached Eggs and Hollandaise 17.25

LIGHT AND FLUFFY CHEESE OMELET

A delicious Three-Egg Omelet Filled with Shredded Colby Jack Cheese, Served with Toast 6.95

OMELET ADD ONS:

Ham 1.25 | Bacon 1.25 | Onions .50

Green Peppers .50 | Mushrooms .75

Crawfish 1.50 | Shrimp 1.50 | Salsa .75

Tomatoes .50 | Sour Cream .75

BRUNCH BURGER

Our Pujo Burger with a Fresh Fried Egg on a Croissant Served with French Fries 13.50

BREAKFAST CROISSANT

Ham or Bacon, Egg and Cheese on a Buttery Croissant Served with French Fries 9.25

BREAKFAST BOWL

Hash Browns topped with Biscuits, Sausage Gravy and Egg of your choice 10.25

Sunday A La Carte

SIDE OF EGGS 3.25

SIDE OF TOAST 1.75

SIDE OF HAM 2.50

SIDE OF BACON 3.00

WAFFLE ONLY 3.50

ENGLISH MUFFIN 1.75

CUP OF FRUIT 3.75

STONE GROUND GRITS 2.95

HASH BROWNS 3.75

BISCUITS AND SAUSAGE GRAVY 4.50

Sunday Brunch
... **Happy Hour Special** ...