



ROTATING MENU

CHECK WITH YOUR LOCAL YATS FOR THEIR DAILY MENU

YATSCAJUNCREOLE.COM

CHILI CHEESE ÉTOUFFÉE WITH CRAWFISH: OUR SIGNATURE DISH! A RICH BLONDE ROUX-BASED SAUCE WITH CHILI SEASONINGS, CUMIN AND CORIANDER, FINISHED WITH CHEDDAR CHEESE AND CRAWFISH TAIL MEAT.

DRUNKEN CHICKEN: A SPICY STEW OF SHREDDED CHICKEN, ROSEMARY, GARLIC, CRUSHED RED PEPPER, BEER AND BREAD CRUMBS.

RED BEANS WITH SMOKED SAUSAGE: A CLASSIC NEW ORLEANS DISH OF SLOW COOKED RED BEANS AND SMOKED SAUSAGE.

GUMBO: THE ESSENCE OF CREOLE COOKING. A DARK SMOKY ROUX FEATURING SAUSAGE AND CHICKEN.

WHITE CHILI WITH CHICKEN: A SPICY SOUTHWESTERN STYLE CHILI WITH NAVY BEANS, PULLED CHICKEN, ROASTED RED PEPPERS, JALAPEÑOS AND TOMATOES.

MAQUE CHOUX: (PRONOUNCED "MOCK SHOE") A SPICY AND SWEET ÉTOUFFÉE WITH CARMELIZED CORN AND CHICKEN.

JAMBALAYA: A TRADITIONAL CREOLE RICE DISH WITH CHICKEN, SAUSAGE, BELL PEPPERS, ONIONS AND TOMATOES.

CHIPOTLE ALEXIO: A RICH CREAM SAUCE WITH CHICKEN, GARLIC AND CHIPOTLE PEPPERS.

ITALIANO: A RICH ROUX BASED ITALIAN RED SAUCE WITH PULLED CHICKEN, ITALIAN SAUSAGE, RED WINE AND FENNEL SEED.

BLACK CHILI: A THICK BLACK BEAN CHILI WITH ONIONS, CARROTS, MUSHROOMS, BACON AND CHORIZO, FINISHED WITH DRY SHERRY.

PARMESAN AND ARTICHOKE WITH SHRIMP: A WHITE PARMESAN WITH SAUTÉED ARTICHOKE HEARTS, GARLIC, CRUSHED RED PEPPER FLAKES AND SHRIMP.

CARIBBEAN JERK ÉTOUFFÉE: A RICH ROUX BASED SAUCE WITH JERK CHICKEN, SHREDDED CARROTS, ONIONS, MUSHROOMS AND COCONUT MILK.

CHORIZO ÉTOUFFÉE: A SPICY MEXICAN SAUSAGE ÉTOUFFÉE WITH CHICKEN, PEPPERS, AND ONIONS.

CHICKEN CREOLE: A MILD RED SAUCE WITH PULLED CHICKEN, WHITE WINE, ONIONS AND BELL PEPPERS.

CURRY CHICKEN AND MUSHROOM ÉTOUFFÉE: A YELLOW CURRY ÉTOUFFÉE WITH CHICKEN, MUSHROOMS, AND CARROTS.

HUNTER'S STEW: A HEARTY BLEND OF RED, BLACK AND WHITE BEANS WITH SAUSAGE, CORN, TOMATOES, OKRA, CHIPOTLE AND JALAPEÑO PEPPERS.

CAJUN RED CHILI: A THICK TOMATO BASED CAJUN CHILI WITH TWO KINDS OF SAUSAGE AND GROUND BEEF.

THAI PEANUT ÉTOUFFÉE: A CAJUN TAKE ON THAI CUISINE WITH MUSHROOMS, SHREDDED CARROTS, BABY CORN, AND CHICKEN OR SHRIMP.

POZOLE: A SOUTHWESTERN STEW WITH SHREDDED TURKEY, HOMINY, CORN, BLACK BEANS, TOMATOES, ONIONS AND PEPPERS.

ROPA VIEJA: A CUBAN-STYLE TOMATO STEW OF PULLED PORK, CAPERS, GREEN AND BLACK OLIVES, ONIONS, CARROTS AND WHITE WINE.

VEGETARIAN

B&B: BLACK BEANS AND CARMELIZED CORN IN A SPICY-SWEET CREAM SAUCE.

SPINACH AND MUSHROOM ÉTOUFFÉE: A CREAMY VEGETARIAN ROUX-BASED SAUCE WITH MUSHROOMS, SPINACH AND A COMPLEX BLEND OF SPICES, INCLUDING GREEN CURRY.

VEGAN

VEGAN WHITE CHILI: A SPICY SOUTHWESTERN VEGAN CHILI WITH NAVY BEANS, ONIONS, ROASTED RED PEPPERS, JALAPEÑOS AND TOMATOES.

SUCCOTASH: A VEGAN STEW OF RED BEANS, CORN, OKRA, PEPPERS AND ONIONS.