

# A taste of Louisiana in Colorado!



The patio dining is a great way to enjoy a summer evening!

After a day of mountain fun, there's nothing better than a piping hot bowl of slow-cooked seafood gumbo or creamy lobster bisque. Top off your meal with a couple of fresh beignets (fried pastry doughnuts)...delicious!



Hailing from Barataria, Louisiana, we strive to recreate a true Cajun dining experience. We prepare our dishes with great care and know that as soon as you try our authentic food, *you'll love it as much as we do!*

## Cajun in the mountains?

**You bet!** At The Lost Cajun, we serve up Louisiana classics like fried oysters, po-boy sandwiches and red beans & rice in a down-home atmosphere that makes you feel like you're in the Bayou.



**Cuisine** Authentic Cajun

**Hours** 11 am - 9 pm Every day

**Address** 711 Grand Avenue  
Glenwood Springs, CO

**Phone** (970)230-9410

**Credit Cards** All major cards

**Price Range** \$ to \$\$\$

**Alcohol** Wine and Louisiana Beer

[www.facebook.com/LostCajunGWS](http://www.facebook.com/LostCajunGWS)

COUPON INSIDE



Down-home atmosphere!

Food you can taste!

970-230-9410

## Gumbos & Cajun Classics

### Seafood Gumbo

A great blend of Gulf shrimp and crab meat, in a rich dark roux with rice.

### Chicken & Sausage Gumbo

Our spiciest, with chicken and special Louisiana spicy sausage with rice.

### Chicken Gumbo

Our mildest, made with boneless chicken & chicken stock in a light brown roux with rice.

### Vegetarian Gumbo

Big chunks of okra & tomato in a thick brown roux with rice.

### Red Beans and Rice

Creamy red beans with spicy sausage.

### Crawfish Etouff  

Smothered down crawfish tails in a thick roux served with rice.

**Lobster Bisque** Rich and creamy!

### Voodoo Pasta

Andouille sausage, shrimp, and diced red, yellow & orange bell peppers in a white wine tomato cream sauce over fettuccine.

### Cat-touff  

Southern fried catfish glazed with crawfish etouff   over rice. Served with potato salad & French bread.

### Cajun Stir Fry Shrimp

Shrimp sauteed in olive oil, lemon, butter, garlic with cajun spices. Served over rice with bread and coleslaw.

### Seafood Platter

Shrimp, fried catfish, and crispy oysters. Served with fries, French bread and slaw.

### Fried Catfish Plate

Lightly battered Southern fried catfish. Served with fries, French bread and slaw.

## Louisiana Favorites

### Fried Shrimp Plate

Large tail-on shrimp, golden fried. Served with fries, coleslaw and French bread.

### Fried Oyster Plate

Crispy fried oysters. Served with fries, coleslaw and French bread.

### Po-Boy Sandwiches

Served on warm 8" garlic French bread with tartar sauce. Add lettuce and tomato to your Po-Boy for free.

- Fried Catfish
- Fried Shrimp
- Fried Oyster
- Spicy Cajun Sausage

### Family Sizes to Go

Many of your favorites can be ordered in quart, 1/2 gallon or gallon to-go containers. Sure to delight your family or group!

## For Da Kids

### Catfish & Fries

### Chicken Tenders & Fries

### Shrimp & Fries

## Beignets (Ben Yay)

First introduced to New Orleans in 1727 by the Ursuline Nuns of France! These fried pastry donuts are served topped with plenty of powdered sugar.

COUPON

**FREE** with  
**Beignet\*** purchase  
of a meal

\*Single Beignet  
Must present coupon. Not valid with other offers.