

AND DON'T FORGET...

Pints \$ 9.00

Includes: One pint of the entrée of your choice, one pint of rice, and two orders of spiced bread.

Quarts \$16.00

Includes: One quart of the entrée of your choice, one quart of rice, and four orders of spiced bread.

DESSERTS

Peanut Butter Pie \$ 3.00
Cookies \$.50

DRINKS

Bottled Water \$ 1.25
Nantucket Nectars \$ 2.00
Sparkling Waters \$ 2.00
Brewed Iced Tea \$ 1.25
Brewed Sweet Iced Tea \$ 1.25
Soft Drinks \$ 1.25

(Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Pink Lemonade, Dr. Pepper)

ASK US ABOUT CATERING



DATS
ON GRANT
REAL CAJUN - REAL FAST!

Visit us here:
211 South Grant
Bloomington, IN 47408
Phone: (812) 339-3090

Hours of Operation:
Mon.-Sat: 11:00 a.m. to 9:00 p.m.
Sun: Noon to 6:00 p.m.

Payment by Cash, Visa or Mastercard

TRADITIONS

DINNER ORDERS ARE SERVED OVER RICE WITH SPICED BREAD.

ENTREES	\$ 5.75
HALF & HALF	\$ 6.75
SUPERSIZE (70% more food, or entrée w/sandwich)	\$ 8.75

We offer at least 12 of the following items every day!

Gumbo

The Mother of all Gumbos and the essence of Creole and Cajun cookery! A rich and hearty soup thickened with our homemade brown roux. Sausages, chickens, cooked okra and fresh vegetables give flavor and meaning to this dish. File is added to give our Gumbo it's "power".

Chicken Chili

Bob-O's hearty white bean chili, stocked with chicken, and served over rice Louisianne style.

Jambalaya

"Jambalaya is like the fleeting moment after a beautiful wet kiss." Named from French (ham=jambon) and Spanish (rice=aya). Rice is cooked down in a rich chicken stock with sausages, onions, bell peppers and celery.

Ropa Vieja

A classic Cuban dish. Sweet marinara sauce is combined with slow-cooked pork, olives, capers and eggplant.

Red Beans

Mon'te chou (my petit little cabbage head), give papa some mo' o' dem red beans! Usually eaten on Mondays, or "Wash Day", this treat is available here every day. Beans are soaked overnight, then slowly cooked down with sausage, onions, peppers, celery & spices.

Chicken Creole

Creole tomatoes are stewed down with onions - then bell peppers and fresh green onions are combined in this most famous dish. A bit too much white wine is added to chickens cooked down in olive oil, then all is delicately spiced with Creole seasonings to create this triumph in taste!

MO' TRADITIONS

Etoffee

Etoffee, a French patois word, loosely means "to smother with kisses". A truly heartwarming dish, your choice of crawfish, shrimp or chicken smothered down with fresh vegetables in a creamy light roux. Then a delicate blend of our own secret spices is added to create this Epicurean classic. So good it could make your brains fall out! Select one of the following:

- ~ Shrimp Etoffee
- ~ Chili-Cheese Etoffee with Crawfish
- ~ Chili-Cheese Etoffee with Chicken

Bourbon Chicken Stew

Chicken slow-cooked in a rich Bourbon sauce.

The Datwich Sandwich

The Original Po' Boy! Slow-cooked turkey with Italian herbs, garlic, tomato sauce and spices. Served on fresh French bread.

Voodoo Wich

Slow cooked chicken with Italian herbs, garlic, five hot sauces and spices. Served on fresh French bread.

VEGETARIAN

Vegan Succotash

A hearty vegetarian blend of tomatoes, red and navy beans, fresh onions, bell peppers, corn, and okra, mingled with our secret Creole spices.

Black Beans and Carmelized Corn

Mache Chous laced with black beans for a spicy-sweet sensation.

Spinach-Artichoke Etoffee

Spinach, artichokes and cheese are smothered to perfection and create a delightful twist on this Etoffee extravaganza!

Spinach-Mushroom Etoffee

Spinach and mushrooms are the focus of this classic, delicate creation.