


DATS

ON GRANT

REAL CAJUN - REAL FAST!



Visit us here:
211 South Grant
Bloomington, IN 47408
Phone: (812) 339-3090
Hours of Operation:
Mon.-Sun.: 11:00 a.m. to 10:00 p.m.

Payment by Cash, Visa or Mastercard

TRADITIONS

DINNER ORDERS ARE SERVED OVER RICE WITH SPICED BREAD.

ENTREES	\$ 7.00
HALF & HALF	\$ 8.00
SUPERSIZE (70% more food, or entrée w/sandwich)	\$ 10.75

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 sausage, onions, bell peppers and celery.

Buffalo Chicken

Chicken slow cooked in a buffalo sauce. Spicy and flavor full.

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.

Spinach-Artichoke Etouffee

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

MO' TRADITIONS

Etouffee

Etouffee, a French patois word, loosely means "to smother with kisses". A truly heartwarming dish 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:

- ~ **Chili-Cheese Etouffee with Crawfish**
- ~ **Thai Peanut Etouffee 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.

Creole Ratatouille

Louisiana sweet tomatoes slow cooked with red wine, onions, green peppers, celery and spices and then laced with green and yellow squash.

AND DON'T FORGET...

Pints \$ 13.00
Includes: One pint of the entrée of your choice, one pint of rice, and two orders of spiced bread.

Quarts \$25.00
Includes: One quart of the entrée of your choice, one quart of rice, and four orders of spiced bread.

DESSERTS

Peanut Butter Pie \$ 3.75
Cookies \$ 1.00

DRINKS

Bottled Water \$ 2.00
Nantucket Nectars \$ 2.50
Sparkling Waters \$ 2.00
Brewed Iced Tea \$ 1.75
Brewed Sweet Iced Tea \$ 1.75
Soft Drinks \$ 1.75
(Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Pink Lemonade, Dr. Pepper)

ASK US ABOUT CATERING
