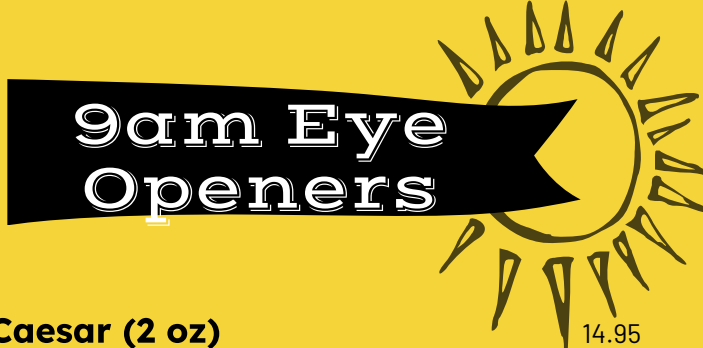




Tooloulou's BREAKFAST / BRUNCH



available until 2:00pm every day!

Cajun Canadian Favourites

a little Louisiana .. a little Acadiana .. a little Canadiana



NEW ORLEAN'S BREAKFAST SKILLET 23.95

two eggs any style, two pork sausages, Canadian back bacon, grilled tomato, skillet potatoes, pancake & buttermilk biscuit

substitute pancake for one piece French toast 2.95

COWBOY FRICASSEE HASH 23.95

scrambled eggs, skillet potatoes, pork sausage, bacon & onion, Cajun seasoning, cheddar cheese with a pancake & multi grain toast

BREAKFAST POUTINE 22.95

Cajun potatoes topped with scrambled eggs, bacon, grilled onion, cheese curds & hollandaise sauce

add andouille sausage 5.25

add BBQ pulled pork 4.95

add grilled tomatoes 4.75

RED NECK GRITS 21.95

creamy cheesy garlic grits with fricasséed ham & scrambled eggs covered with red eye gravy & buttermilk biscuit

CANADIAN HASH 19.95

potatoes, onions, mushrooms, bell peppers, tomatoes & Cajun seasoning with a buttermilk pancake & toast

add one egg 3.75 add cheese 3.75

add bacon, pork sausage or ham 4.95

add andouille sausage 5.25

STARVIN' MARVIN 28.95

5oz sirloin steak, three eggs any style, grilled tomato, skillet potatoes & multi grain toast

add 1/2 avocado 3.75 add pancake 4.95

BREGGFAST SANDWICH 19.95

two fried eggs, Canadian back bacon, fried onions, tomato & lettuce on toasted bun with skillet potatoes

add cheese 3.75 add 1/2 avocado 3.75

TOOLOULOU'S BLT 18.95

Canadian back bacon, fresh tomato slices, crispy lettuce, & mayonnaise on multi grain toast with skillet potatoes

sub a bagel 1.00 add one egg 3.75

add cheese 3.75 add 1/2 avocado 3.75

ACADIAN BLT PO'BOY 22.95

thick cut crispy pork belly, fried green tomatoes, bacon jam, lettuce, remoulade sauce on a toasted bun with skillet potatoes

GRILLED CHEESE & CANADIAN BACON 17.95

cheddar cheese & Canadian back bacon on multi grain toast with skillet potatoes

add fresh tomato slices 4.75

WRAP IT UP 19.95

scrambled eggs, pork sausage, tomatoes, bell peppers, cheddar jack cheese & salsa in a flour tortilla with skillet potatoes

add fresh avocado 3.75

WAFFLEWICH 24.95

belgian waffle stuffed with two fried eggs, bacon, fresh avocado, cheese, mixed greens & pickled jalapenos with skillet potatoes

Eggs Your Way

One Egg & Honey Whole Grain Toast 7.50

Two Eggs & Honey Whole Grain Toast 9.50

Three Eggs & Honey Whole Grain Toast 10.50

sub toast for bagel or English muffin 1.00

complements

strip bacon (3), Canadian bacon (2), pork sausage (2) or ham (2) 4.95

andouille sausage 5.25

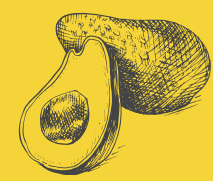
skillet potatoes, Cajun potatoes or fresh tomato slices 4.75

half fresh avocado or cheesy garlic grits 3.75

Pacific smoked salmon 9.95

jumbo side pancake or side fresh seasonal berries 8.95

sliced banana 2.95



KICK STARTS

SMOKED SALMON BAGEL 19.95

toasted bagel halves topped with cream cheese, pacific smoked salmon, pickled red onions, capers, dill & green onion

GOOD MORNING PARFAIT 16.95

french vanilla yogurt, granola mix, fresh seasonal berries & whipped cream topped with chocolate chips

AVOCADO TOAST 19.95

whole grain toast, green tomato jam, 1/2 sliced fresh avocado, pickled red onion & jalapenos, mixed greens, balsamic vinaigrette drizzle & sunny side up OR over easy egg with skillet potatoes

SIDES

Bacon Strips (6) 7.95

Canadian Back Bacon (4) 7.95

Pork Sausages (4) or Ham (3) 7.95

Andouille Sausage 5.25

Pacific Smoked Salmon 9.95

Fresh Berries 8.95

Half Fresh Avocado 3.75

Sliced Banana 2.95

Jumbo Side Pancake 8.95

Skillet or Cajun Potatoes 6.95

Cheesy Garlic Grits 6.95

Honey Whole Grain Toast 4.95

Gluten Free Toast 5.95

Toasted Bagel or English Muffin 5.95

Buttermilk Biscuit 3.75

Cream Cheese 3.95

Hollandaise Sauce 4.50

Canadian Maple Syrup 3.95

Cajun Hot Honey 3.95

One Egg 3.75 Two Eggs 5.25 Three Eggs 6.95



Eggs Benedict

two poached eggs on
toasted English muffin*

*garnished with paprika & green onion
served with choice of
skillet potatoes or fresh tomato slices*

add fresh avocado 3.75

VIK & DIK 21.95

classic benny with Canadian back bacon smothered in hollandaise sauce

CAROLYN'S CONFECTION 22.95

fresh avocado & tomato slices topped with hollandaise
add Canadian bacon, strip bacon or ham 4.95

PACIFIC SMOKEY SALMON 23.95

BC smoked salmon, pickled red onions, mixed greens, hollandaise, capers & dill

SIZZLING RIVALRY 23.95

half real crabmeat & half blackened shrimp with Canadian back bacon & hollandaise

PORK BELLY BENEDICT 22.95

crispy pork belly with Cajun hollandaise & pickled red onions

SOFT SHELL CRAB BENNY 26.95

breaded & fried whole soft shell crab brushed with YaYa bbq sauce, Creole tartar sauce, fresh avocado & Cajun hollandaise

SOUTHERN COMFORT 24.95

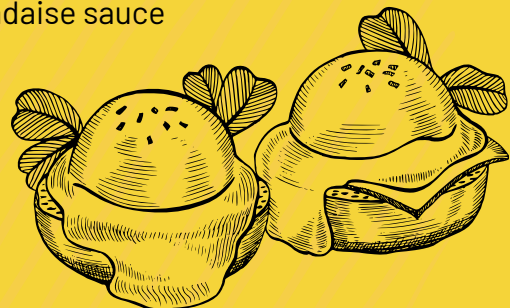
chicken fried beef minute steak on toasted sweet cornbread* topped with hollandaise sauce & bbq drizzle

CHICKEN & WAFFLE BENNY 24.95

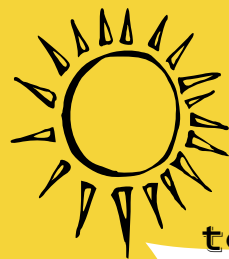
crispy fried chicken tenders, bacon jam on a Belgian waffle* with pickled jalapenos & hollandaise

STEAK & EGGS BENEDICT 24.95

grilled sirloin steak, garlic horseradish aoli and hollandaise sauce



*we reserve the right to add gratuity
on groups of six or more*



Tooloulou's

From the Griddle

topped with whipped cream & sugar dust
served with maple table syrup

*add strip bacon (3), Canadian bacon (2)
pork sausage (2) or ham (2) 4.95*

*Canadian Maple Syrup 3.95
Cajun Hot Honey 3.95
French Vanilla Ice Cream 3.95*

Belgian Waffles



PLAIN BELGIAN WAFFLE 17.95

JORDAN'S JAMBOREE 23.95

seasonal berries, banana & berry coulis

APPLE CINNAMON 20.95

topped with house apple cinnamon compote

STRAWBERRIES & CHOCOLATE 20.95

fresh strawberries & chocolate drizzle

CHOCOLATE CHIP 18.95

with chocolate drizzle

BLUEBERRY BLUES 19.95

topped with blueberry compote

RASPBERRY FRESCO 21.95

fresh raspberries & berry coulis

PEACH & CANDIED PECAN 20.95

with caramel drizzle

WAFFLE CRÈME BRULÉE 19.95

topped with French vanilla yogurt & caramel drizzle

CHICKEN & WAFFLE 24.95

fried chicken tenders & Belgian waffle drizzled with honey OR Cajun hot honey served with sweet cornbread & Canadian maple syrup

add bacon 4.95 add one egg 3.75

Pancakes



BANANA PECAN CARAMEL 20.95

fresh banana slices with pecans & caramel drizzle

APPLE CINNAMON 20.95

topped with house apple cinnamon compote

MAKIN' BACON 20.95

bacon infused & topped with bacon caramel drizzle

CHOCOLATE CHIP 19.95

with chocolate drizzle

Two Buttermilk Pancakes 21.95

Three Buttermilk Pancakes 24.95

two & three PLAIN buttermilk pancakes include choice of: strip bacon, Canadian bacon, pork sausage, ham or sliced banana

FRESH RASPBERRY 21.95

fresh raspberries & berry coulis

BLUEBERRY 19.95

topped with blueberry compote

PEACH & CANDIED PECANS 20.95

with caramel drizzle



add half fresh avocado 3.75

Omelettes

three egg omelettes served with multi grain toast and choice of:
skillet potatoes or fresh tomato slices

*sub egg whites 1.95
sub bagel or English muffin 1.00*

WESTERN

ham, tomatoes, green onion, cheddar jack cheese 22.95

VEGGIE

mushrooms, bell peppers, onions, tomatoes, cheddar jack cheese 22.95

add bacon or ham 4.95

CRAB & ASPARAGUS

real crabmeat, grilled asparagus, cheddar jack cheese & hollandaise sauce 22.95

GREEN EGGS & HAM

fresh grilled spinach, green bell peppers, green onions, ham, cheddar jack cheese, salsa verde & pickled jalapenos 22.95

JAMBALAYA

chicken, andouille sausage, cheddar jack cheese topped with piquant Creole tomato sauce 22.95

RAJUN CAJUN

andouille sausage, mushrooms, onions, bell peppers, pepperjack cheese & Creole mustard 22.95

RANCHEROS INCREDABALOS

fresh avocado, salsa, cheddar jack cheese & pickled jalapenos 22.95

SPINACH & CHEDDAR

fresh grilled spinach & cheddar cheese 21.95

CHASIN' TAILS

blackened shrimp, pepperjack cheese & Cajun hollandaise 22.95

HAWG & HEN

BBQ pulled pork, cheddar jack cheese topped with sour cream & pickled red onions 22.95

DANCIN' JACK

pork belly, hot pepper jelly, pepperjack cheese, hollandaise & pickled jalapenos 22.95

WHITE OUT

egg whites, fresh grilled spinach & feta cheese
add salsa verde 2.95 add bacon 4.95 23.95

please advise server of allergies



a little something extra!

agniappes

Hushpuppies & Sweet Cornbread (V) 14.95
with house made green tomato jam

TOULOULOU'S CRAB CAKES

One Crab Cake \$14 Two Crab Cakes \$26
made in house & served with fresh lime sauce

Alligator Bites 24.95
gator tail chunks crispy fried & served with Creole tartar sauce

Cajun Calamari 19.95
baby squid golden fried served with spicy Creole sauce

Popcorn Shrimp 19.95
bourbon Cajun fried shrimp & tangy cocktail sauce

BIG Easy Chicken Tenders 21.95
crispy fried chicken breast tenders & house bbq sauce

Catfish Bites 19.95
golden fried catfish & Creole tartar sauce

Fried Green Tomatoes (V) 18.95
cornmeal dusted green tomato slices served with pickled jalapenos & Creole remoulade sauce

Bourbon Glazed Pork Belly 21.95
smoked crispy pork belly brushed with bourbon bbq sauce

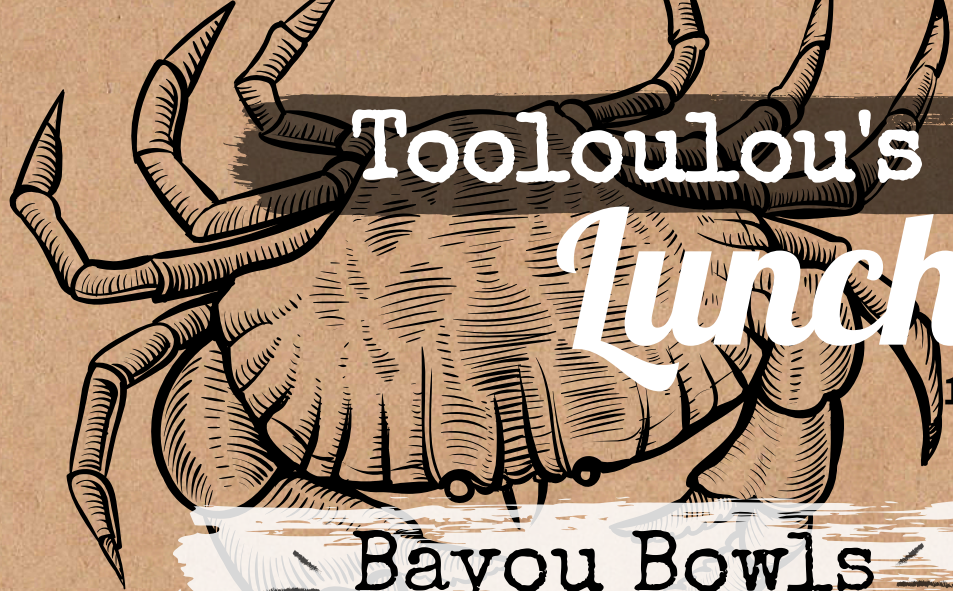
Louisiana Ditch Chicken 22.95
crispy fried frogs legs brushed with house bbq sauce topped with onion rings

Chili Garlic Shrimp 21.95
headless jumbo shrimp in shell sautéed in garlic chili sauce served with crusty garlic bread

Soft Shell Crab Toast 24.95
fried whole soft shell crab brushed with YaYa bbq sauce on garlic toast

Blackened Tenderloin Tips 21.95
blackened beef tips tossed in garlic butter with bleu cheese dip & garlic toast

Creamy Crab Dip 24.95
baked cheese, seasonings & crabmeat served with mardi gras chips



Tooloulou's Lunch

11:30am-5:00pm

Bayou Bowls

all bowls served with sweet cornbread

SEAFOOD SAUSAGE GUMBO 24.95
gumbo made of thick old fashioned roux with shrimp, clams, baby scallops andouille sausage & southern seasonings served with white rice



CREOLE JAMBALAYA 22.95
andouille sausage, chicken, Cajun dirty rice in piquant Creole tomato sauce

SHRIMP & CRAB ÉTOUFFÉE 24.95
shrimp, real shredded crabmeat & Cajun holy trinity of onion, bell pepper & celery smothered in a roux based spicy Creole tomato sauce

TASTE OF N'AWLIN'S 26.95
trinity of Creole Jambalaya in Cajun dirty rice, Shrimp & Crab Étouffée & Seafood Sausage Gumbo with white rice

SHRIMP & GRITS YAYA 24.95
fried green tomatoes & cheesy garlic grits topped with spicy garlic head off shrimp in shell & our house YaYa bbq sauce

MILE HIGH STIR FRY (V) 19.95
fresh broccoli, onion, bell peppers, mushrooms, baby corn & snap peas - seasoned & served over white rice add spicy shrimp or blackened chicken 8.95

house favourites

FISH & CHIPS 24.95
Cajun style battered catfish filet marinated in hot sauce with Creole tartar sauce & Cajun slaw

LOUISIANA BBQ RIBS 26.95
baby back pork ribs brushed with tangy house bbq sauce served with slaw, Cajun dirty rice or fries

BLACKENED SHRIMP QUESADILLA 22.95
monterey jack cheddar cheese, Creole sauce & sour cream served with Cajun slaw

BBQ PULLED PORK QUESADILLA 21.95
monterey jack cheddar cheese topped with pickled jalapenos & sour cream served with Cajun slaw

FISH TACO 22.95
blackened catfish, tomatoes, cucumbers, lettuce & fresh lime sauce in a tortilla wrap served with Cajun slaw add half avocado 3.75

CHICKEN FRIED STEAK 24.95
seasoned BEEF minute steak breaded & fried, peppercorn gravy, cheesy garlic grits & Cajun slaw

ANDOUILLE MAC'N CHEESE 19.95
cheesy Cajun seasoned cavatappi pasta with andouille sausage served with Cajun slaw add blackened chicken or shrimp 8.95

STEAK SANDWICH 28.95
AAA 5oz sirloin steak on garlic toast with fresh cut fries & Cajun slaw

MISSISSIPPI MUSSELS 24.95
steamed in garlic & white wine served over our piquant Creole tomato sauce with crunchy garlic toast



soups & salads



Crab & Corn Bisque 11.95

Cowboy Cajun Soup 11.95
hearty blend of ground beef, vegetables & Cajun seasonings with a hint of southern heat - house favourite with sweet cornbread

Taste of Seafood Sausage Gumbo 12.95

Magnolia Salad (V) 16.95
goat cheese, pecans, dried cranberries, mixed greens & honey mustard dressing

Lemon Garlic Caesar (V) 15.95
romaine lettuce, cornbread crumble & parmesan cheese tossed in lemon garlic Caesar dressing add: blackened chicken or shrimp \$8.95

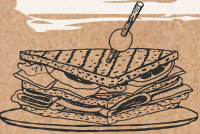
Soft Shell Crab Salad 26.95
fried whole soft shell crab brushed with YaYa bbq sauce on mixed greens, bell peppers, onion, cucumber, tomato, avocado & balsamic dressing

Shrimp Remoulade Salad 22.95
warm blackened shrimp tossed in Creole remoulade sauce over fresh spinach, mushrooms & red onions

Blackened Jack 24.95
blackened beef tenderloin tips, grilled bell peppers & mushrooms on home style greens with bleu cheese dressing - lunch for one or plenty to share!

Tooloulou's Express 19.95
Lemon Garlic Caesar salad with choice of Crab Corn Bisque or Cowboy Cajun soup & sweet cornbread

sandwiches



add half avocado 3.75
add fried egg 3.75

SIDE CHOICES: fresh cut fries, Cajun fries or Caesar salad

SUB: sweet potato fries or onion rings 2.95

SUB: cup Crab & Corn Bisque or Cowboy Cajun soup 2.95

SUB: Andouille Mac'N Cheese or Red Beans & Rice 4.95

Tooloulou's BLT 18.95

Canadian back bacon, fresh tomato slices, crispy lettuce & mayonnaise on toasted multi grain sub a plain bagel 1.00
add cheddar cheese 3.75

Grilled Cheese & Canadian Bacon 17.95

cheddar cheese & Canadian back bacon on multi grain toast
add fresh tomato slices 4.75

Smoked Salmon Bagel 19.95

half a plain toasted bagel, cream cheese, smoked salmon lox, pickled red onions, capers & dill

wraps

all wraps in a flour tortilla
add half avocado 3.75

SIDE CHOICES: fresh cut fries, Cajun fries or Caesar salad

SUB: sweet potato fries or onion rings 2.95

SUB: cup Crab & Corn Bisque or Cowboy Cajun soup 2.95

SUB: Andouille Mac'N Cheese or Red Beans & Rice 4.95

Cajun Club Wrap 21.95

blackened chicken breast, bacon, tomato, avocado, lettuce, cheddar jack cheese & ranch dressing

Chicken Caesar Wrap 21.95

crisp fried chicken tenders, bacon, lettuce, asiago & mozzarella cheese with house Caesar dressing

VegWich (V) 19.95

tomato slices, avocado, red onion, cucumber, lettuce, pepperjack cheese & creolaise

BlackJack Wrap 24.95

blackened beef tenderloin tips, grilled bell peppers & mushrooms, home greens & bleu cheese dressing
add cheddar cheese 3.50

please advise server of any allergies

po'boys



all po'boys served on a grilled baguette with fresh lettuce, tomato slices & Cajun slaw
add half avocado 3.75

SIDE CHOICES: fresh cut fries, Cajun fries or Caesar salad

SUB: sweet potato fries or onion rings 2.95

SUB: Andouille Mac'N Cheese or Red Beans & Rice 4.95

BUBBA SHRIMP 24.95

fried Cajun battered shrimp & creolaise

CATFISH 23.95

blackened catfish filet, cucumber & Creole tarter sauce

BBQ PORK 23.95

slow cooked pulled pork cooked in tangy house bbq sauce with pickled jalapenos

BLACKENED CHICKEN 24.95

blackened chicken breast with creolaise

SOFT SHELL CRAB 26.95

whole fried soft shell crab brushed with YaYa bbq sauce, Creole tartar sauce

BLACKENED TENDERLOIN TIPS 25.95

blackened beef tenderloin tips tossed in garlic butter with Creole mustard

ANDOUILLE SAUSAGE 22.95

grilled house andouille sausage with pickled onions & Creole mustard

FRIED GREEN TOMATOES (V) 22.95

cornmeal dusted fried green tomato slices with pickled jalapenos & Creole remoulade sauce

ACADIAN BLT PO'BOY 24.95

crispy fried thick pork belly, bacon jam, fried green tomatoes & remoulade sauce
add cheddar cheese 3.75



sides

Hushpuppies 11.95 Fresh Cut Fries 8.95

Sweet Cornbread 10.95 Cajun Fries 8.95

Single Slice Cornbread 3.95 Sweet Potato Fries 11.95

Cheesy Garlic Grits 6.95 Onion Rings 11.95

Cajun Dirty Rice 6.95 Cup Soup 6.50

Andouille Mac'N Cheese 9.95 Peppercorn Gravy 3.50

Red Beans & Rice 9.95
add andouille sausage 5.25

burgers

all burgers served on a toasted brioche bun with fresh lettuce & tomato

SIDE CHOICES: fresh cut fries, Cajun fries or Caesar salad

SUB: sweet potato fries or onion rings 2.95

SUB: cup Crab & Corn Bisque or Cowboy Cajun soup 2.95

SUB: side Andouille Mac'N Cheese or Red Beans & Rice 4.95

WHO DAT BURGER!! 28.95

7oz made in house beef burger, cheddar cheese, crispy pork belly, bacon jam, pickled red onions & jalapenos, dill pickle & sunny side up egg



choose : 7oz beef burger, blackened chicken breast or house black bean veggie patty



BIG DADDY 24.95

cheddar cheese, lettuce, tomato, onion, mustard, mayonnaise, pickle
add bacon or ham 2.50

CRAZY CAJUN 24.95

sautéed mushrooms, bacon, cheddar cheese, pickled onions, creolaise, lettuce, tomato topped with an onion ring

BLAZIN' BOURBON BURGER 24.95

bourbon rub seasoning, pepper jack cheese, grilled mushrooms, pickled jalapenos, creolaise, lettuce, tomato & pickle

we reserve the right to add a gratuity to groups of six or more

a little Louisiana
a little Acadiana
a little Canadiana

403.762.2633

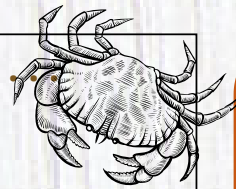
tooloulous@telus.net

204 Caribou Street Banff AB

Lagniappes

'a little something extra'

Tooloulou's Crab Cakes
 One Crab Cake \$14
 Two Crab Cakes \$26
 served with fresh lime sauce dip



- Alligator Bites** **24.95**
crispy fried with Creole tartar sauce
- Hushpuppies & Cornbread** ^{VG} **14.95**
& house green tomato jam
- Cajun Calamari** **19.95**
fried squid & piquante Creole sauce dip
- Catfish Bites** **19.95**
golden fried with Creole tartar sauce
- Soft Shell Crab Toast** **24.95**
whole fried softshell crab brushed with Cajun lemon oil on crunchy garlic toast
- Popcorn Shrimp** **19.95**
bourbon Cajun fried with cocktail sauce
- Bourbon Glazed Pork Belly** **21.95**
fried belly chunks with bourbon bbq sauce
- Blackened Tenderloin Tips** **21.95**
tossed in garlic butter served with garlic toast & bleu cheese dip
- Louisiana Ditch Chicken** **22.95**
fried frogs legs brushed with house bbq sauce topped with onion rings
- Chili Garlic Shrimp** **21.95**
head off jumbo shrimp in shell sautéed in garlic chili sauce served with crusty garlic toast
- Big Easy Chicken Tenders** **21.95**
breaded & fried served with house bbq sauce
- Fried Green Tomatoes** ^{VG} **18.95**
cornmeal dusted, fried green tomato slices with pickled jalapenos & Creole remoulade sauce
- Creamy Crab Dip** **24.95**
baked cheese, seasonings & crabmeat with mardi gras chips

Sides

- Hushpuppies** **11.95**
- Cornbread** **10.95**
- Single Slice Cornbread** **3.95**
- Cheesy Garlic Grits** **6.95**
- Andouille Mac N'Cheese** **9.95**
- Onion Rings** **11.95**
- Fresh Cut Fries** **8.95**
- Cajun Fries** **8.95**
- Sweet Potato Fries** **11.95**
- White Rice** **4.95**
- Peppercorn Gravy** **3.50**
- Cajun Dirty Rice** **6.95**
- Red Beans & Rice** **9.95**
add Andouille sausage 5.25

Tooloulou's Dinner

a little Louisiana..a little Acadiana..a little Canadiana

5:00pm

Louisiana Boils

Tooloulou's Signature Boil For Two 99.95
 head off jumbo shrimp (6), snow crab clusters (1 lb) & andouille sausage with corn cobs, potato, side of warmed garlic butter, Cajun dirty rice & sweet cornbread with hushpuppies

Choose flavour:
House Creole Spicy OR Lemon Garlic Butter
Add Half Fresh Dungeness Crab MP
(when available)



BIG Daddy's Crawfish Boil
 Half Bucket \$50 1.5 pounds whole crawfish
 Full Bucket \$80 3.0 pounds whole crawfish
 in house Creole spice - includes corn cob,, potato, Cajun dirty rice & sweet cornbread

Snow Crabs Cajun Style
 snow crab clusters in our signature House Boil brushed with Cajun garlic butter
 1 Cluster (1/2 pound) \$34
 2 Clusters (1 pound) \$50
side warmed garlic butter, Cajun dirty rice, Creole green beans & sweet cornbread

don't see the Boil YOU want?
 Build Your Own Boil !

Signature Tooloulou's

Cajun Seafood Skillet 48.95
 head off jumbo shrimp in shell, scallops & whole crawfish, sauteed onions & mushrooms in lemon garlic sauce and Cajun dirty rice topped with bordelaise sauce & fresh parmesan cheese served with Creole green beans & sweet cornbread

Shrimp & Grits YaYa 36.95
 fried green tomatoes & cheesy garlic grits with head off jumbo shrimp in shell in spicy Cajun butter bbq sauce served with Creole green beans & sweet cornbread

Bubba Bucket 45.95
 snow crab cluster, alligator bites & catfish bites with Cajun dirty rice, Creole green beans & hushpuppies

Steamer Bucket 39.95
 clams, blue mussels & kiwi mussels in shell with whole crawfish steamed in garlic & white wine served with Creole green beans & sweet cornbread

Fresh Whole Dungeness Crab MP
 whole fresh dungeness crab steamed and rubbed with lemon garlic oil served with garlic butter on the side (when available)

Add: 1/2 lb Snow Crab 17.95 1.0 lb Snow Crab 35.95
Add 1/2 Fresh Dungeness Crab MP (when available)

More Good Food

Black Fish 36.95 served with Creole green beans & choice of Cajun dirty rice, fresh cut fries OR Red Beans & Rice

blackened red snapper or catfish filet with fresh mango salsa

Rajun Cajun Shrimp 36.95
 head off jumbo shrimp in shell sizzled in spicy Cajun butter served with sweet cornbread

Planked Wild BC Salmon 41.95
 maple orange glazed salmon filet baked on a cedar plank

Louisiana Catfish 33.95
 fried cornmeal crusted catfish filet drizzled with zesty fresh lime sauce topped with pickled red onion

Bourbon Sea Scallops 41.95
 large sea scallops seared in bourbon seasoning served with sweet cornbread

BBQ Baby Back Ribs
 tenderized pork ribs brushed with sweet southern bbq sauce
 1/2 Rack 26.95 Full Rack 42.95

Blackened Chicken 34.95
 blacken spiced boneless chicken breast

Cajun Bourbon Beef Short Rib 46.95
 braised & slow cooked with rich gravy over cheesy garlic grits



Bayou Bowls



Seafood Sausage Gumbo 32.95
 gumbo made of thick, old fashioned roux with shrimp, clams, baby scallops andouille sausage & Creole seasonings served over white rice with sweet cornbread

Shrimp & Crab Étouffée 32.95
 shrimp, real shredded crabmeat, Cajun holy trinity of onion, bell peppers & celery in a peppery roux based Creole tomato sauce over white rice with sweet cornbread

Creole Jambalaya 29.95
 andouille sausage, chicken & Cajun dirty rice in house piquante Creole tomato sauce with sweet cornbread

Taste of N'Awlin's 36.95
 Trinity of Creole Jambalaya in Cajun dirty rice, Shrimp Crab Étouffée & Seafood Sausage Gumbo with white rice & sweet cornbread

Mississippi Mussels 29.95
 mussels steamed in garlic & white wine served over zesty Creole tomato sauce with crunchy garlic toast

Mile High Stir Fry ^{VG} 25.95
 seasoned fresh broccoli, onion, bell peppers, mushrooms, mini corn & snap peas served over white rice with cornbread
 add spicy shrimp or chicken 8.95

Soups & Salads

Crab & Corn Bisque **11.95**

Cowboy Cajun Soup **11.95**
 hearty blend of ground beef, vegetables & Cajun seasonings with a hint of heat & sweet cornbread

Taste of Seafood Sausage Gumbo **12.95**

Magnolia Salad ^{VG} **16.95**
 goat cheese, pecans, dried cranberries, mixed greens & honey mustard vinaigrette

Blackened Jack **24.95**
 blackened beef tenderloin tips with grilled bell peppers & mushrooms on home style greens & bleu cheese dressing

Shrimp Remoulade Salad **22.95**
 warm spicy shrimp tossed in remoulade sauce over fresh spinach, mushrooms & red onions

Soft Shell Crab Salad **26.95**
 fried whole softshell crab on mixed greens, bell peppers, onion, cucumber, tomato, fresh avocado & house balsamic dressing

Lemon Garlic Caesar ^{VG} **15.95**
 romaine lettuce, cornbread crumble & parmesan cheese tossed in lemon garlic dressing
Add blackened chicken or shrimp 8.95

Burgers

on a toasted brioche bun with fresh lettuce & tomato



WHO DAT Burger 28.95
 made in house beef burger, cheddar cheese, crispy pork belly, bacon jam, pickled red onion & jalapenos, dill pickle & sunny side up egg

choose 7oz beef burger, blackened chicken breast or black bean veggie patty

Big Daddy 24.95
 cheddar cheese, onion, mustard, mayo & pickle
 add bacon or ham 2.50 add avocado 3.75

Crazy Cajun 24.95
 fried mushrooms, bacon, cheddar cheese, pickled onions, creolaise & onion ring

Blazin' Bourbon Burger 24.95
 bourbon rubbed with pepper jack cheese, grilled mushrooms, pickled jalapenos, creolaise & pickle

choose fresh cut fries, Cajun fries or Caesar salad
SUB: sweet potato fries or onion rings 2.95
Side Andouille Mac N'Cheese or Red Beans & Rice 4.95



Tooloulou's

a little Louisiana...a little Acadiana...a little Canadiana



Build Your Own Signature Boil

Half Pound

Snow Crab	24.00
Head Off Jumbo Shrimp	24.00
Whole Crawfish	24.00
Green Kiwi Mussels	18.00
Blue Mussels	16.00
Clams	18.00
5 oz Lobster Tail each	26.00
1/2 Fresh Dungeness Crab (when available)	MP

Choose your flavour:
House Creole Spice
Lemon Garlic Butter

Full Pound

Snow Crab	42.00
Head Off Jumbo Shrimp	42.00
Whole Crawfish	42.00
Green Kiwi Mussels	33.00
Blue Mussels	28.00
Clams	33.00
5 oz Lobster Tail each	26.00
Whole Fresh Dungeness Crab (when available)	MP

Choose your flavour:
House Creole Spice
Lemon Garlic Butter

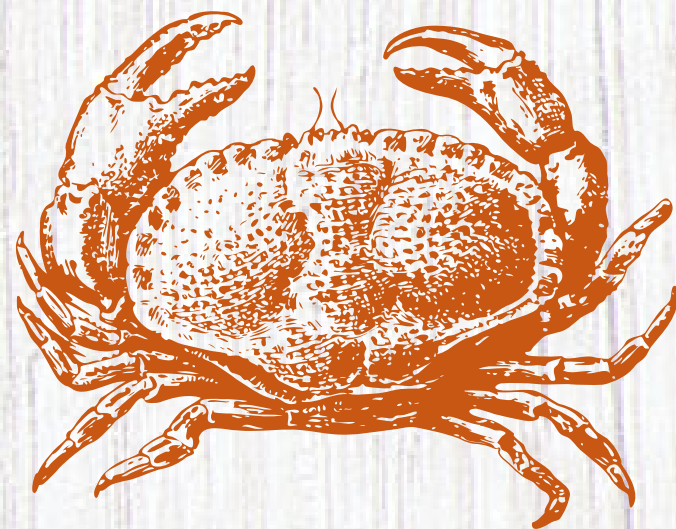


Add to Your Boil

Andouille Sausage	5.25
Corn Cob	2.95
Potatoes	4.95

Complement Your Boil

Cajun Dirty Rice	6.95
White Rice	4.95
Creole Green Beans	6.95
One Piece Sweet Cornbread	3.95
Hushpuppies (2)	5.95
Red Beans & Rice	9.95
Andouille Mac N' Cheese	9.95
Cup Seafood Sausage Gumbo	12.95



we reserve the right to apply an 18% gratuity to groups of six or more

please advise server of allergies

HAPPY HOURS

Tooloulou's

3-5PM



HAPPY FOOD \$10

CATFISH BITES

fried catfish bites served with Creole tartar sauce

BLACKENED TENDERLOIN TIPS

blackened beef tips in garlic butter sauce served with bleu cheese dip & garlic toast

BOURBON GLAZED PORK BELLY

smoked crispy pork belly strips glazed with bourbon bbq sauce



ALLIGATOR BITES

breaded, crispy fried & Creole tartar sauce

LOUISIANA DITCH CHICKEN

fried frogs legs brushed with house bbq sauce topped with onion rings

POPCORN SHRIMP

bourbon Cajun fried breaded shrimp & cocktail sauce

FRIED GREEN TOMATOES

cornmeal dusted & fried green tomato slices with pickled jalapenos & Creole tartar sauce



SHRIMP REMOULADE SALAD

warm blackened shrimp tossed in Creole remoulade sauce over fresh spinach, mushrooms & red onions

\$8 COCKTAILS (2OZ) 3-5PM

HURRICANE

signature cocktail - white rum, dark rum, passion fruit & cassis juices



LOUISIANA LEMONADE

citron vodka, limonatta, grenadine & soda spritz

GATOR BAIT

coconut rum, melon liqueur, blue curacao & pineapple juice

TALLULAH TEA

southern comfort, amaretto, sugar, brewed ice tea, soda

MINT JULEP

bourbon, fresh mint, sugar & sparkling water



\$6 Beer Coolers & Wine

6oz Glass White House Wine

6oz Glass Red House Wine

Happy Hour

Grizzly Paw
Powder Hound
Blonde

Grizzly Paw
Rutting Elk

Grizzly Paw
Beavertail
Raspberry



Grizzly Paw
Honey Wheat

Molson
Canadian Lager
Coors Light

Kokanee
Stella Artois
Corona



Corona Sun
Brew
(non alcohol)

Mike's Hard
Lemonade
Smirnoff Ice
Grizzly Paw
Lemon Shandy

BEVERAGES

Fresh Ground Arabica Coffee & Decaf 4.50
drip coffee
bottomless refills in house

Add a flavour shot of Vanilla, Hazelnut, Caramel, Irish Cream 1.75



Hot Tea 4.25
Orange Pekoe, Peppermint, Green, Chamomile, English Breakfast, Earl Grey, Chai

Hot Chocolate 4.75

Mochachino 4.95
half coffee, half hot chocolate & whipped cream

Hot Apple Cider 4.25

Hot Water & Lemon 1.50

Juice
orange, apple, pink grapefruit, cranberry, pineapple, tomato
SMALL (4oz) 3.95
LARGE (8oz) 5.75

2% Milk 4.50

Chocolate Milk 4.50

Sweet Ice Tea 4.25

Southern Unsweetened Ice Tea 4.50

Iced Coffee 4.75

Sparkling Lemonade 4.75

Sparkling Water 4.50



Freshly Squeezed Orange Juice
SMALL (4oz) 4.50 LARGE (8oz) 7.50

Soft Drinks

Coke, Diet Coke, Sprite, Gingerale (ONE REFILL) 4.25

Grizzly Paw Root Beer 4.75



Grizzly Paw Cream Soda 4.75

ButterBeer 6.95
butter rum flavoured soda, caramel & whipped cream

Hurricane Mocktail 7.95
passion fruit & orange juices, rum extract, grenadine, sprite & lime

Virgin Caesar 7.95
clamato juice, horseradish, Tabasco, creole seasonings, worcestershire & lime

Mock Mule 7.95
ginger beer, lime juice & soda

MOCKTAILS

Shirley Temple 6.95
orange, pineapple & lime juices, sprite, grenadine

Bayou Blue 4.75
blue lemonade flavoured soda

Just Peachy 4.75
peach mango flavoured soda



Purple Haze 4.75
grape flavoured soda

14.95 (2 ounces) LOUISIANA LIBATIONS



Creole Caesar



vodka, lime, worcestershire, horseradish, tabasco, clamato juice & cajun seasonings
1 ounce Creole Caesar for \$10.95

Louisiana Lemonade

citron vodka, limonatta, grenadine & soda spritz

Gator Bait

coconut rum, melon liqueur, blue curacao & pineapple juice

Mint Julep

bourbon, fresh mint, sugar & sparkling water

Acadian Ice Tea

vodka, rum, gin, tequila, lime juice & cola

Dirty Shirley

vodka, ginger beer, grenadine, lime & cherry

Bayou Breeze

vodka, cranberry juice, grapefruit juice & soda spritz



Lou's Crushed Margherita

tequila, triple se & lime juice

Hurricane!!

signature cocktail - white rum, dark rum, passion fruit & cassis juices

Sazerac

New Orleans's original cocktail - Taber Corn Berbon Whiskey, sugar, bitters & absinthe spritz

Vieux Carré

rye, cognac, sweet vermouth, benedictine, peychaud & angostura bitters

Zombie

white rum, dark rum, lime, orange & pineapple juices, blue curacao float

Boozy Iced Coffee

spiced rum OR Canadian whiskey, Bailey's Irish Cream, iced coffee

Tallulah Tea

southern comfort, amaretto, sugar, brewed ice tea & soda

MeeMaw Mule

bourbon, ginger beer, fresh lime, mint

THE BIG MAMOU'S



Skull Buster

vodka, malibou rum, blue curacao, lime, pineapple juice, sprite spritz

VooDoo

vodka, gin, amaretto, orange liqueur, grapefruit pineapple & cassis juices, soda

16.95 (3 ounces)

MARTINIS

14.95 (2 ounces)



Love Potion

gin, limoncello, cherry syrup, lemon

Creole Express

espresso vodka, kahlua, Bailey's Irish Cream, iced coffee

Voodoo Doll

raspberry vodka, chambord, cranberry juice & soda

French Quarter

citron vodka, blue curacao, chambord & lime juice

Berbon Lemon Drop

Taber Berbon Whiskey, Limoncello, sugar, lime juice, lemon, mint



ABSINTHE

Bohemian Method

lightly soaked sugar cube lit on fire & dropped into the absinthe topped with iced water

1 ounce 12.95 2 ounces 18.95

Absinthe Frappé

absinthe, sambuca & iced soda water

2 ounces 16.95

Premium Absinthe

1 ounce 14.95 2 ounces 25.95

King of Spirits Gold

1 ounce 19.95 ... 2 ounces 38.95



SPARKLERS

15.95 (6 ounces)

Mamou Mimosa

orange liqueur, prosecco & fresh squeezed orange juice

Bourbon Street Belini

peach schnapps, prosecco, passion fruit & fresh orange juices, cassis

Prosecco Spritz

aperol liqueur & prosecco

French 75

cognac, prosecco, sugar & lemon

Sparkling Mojito

rum, prosecco, fresh mint, lime & sugar

Death in the Afternoon

absinthe & prosecco

16.95





BEER ~ COOLERS ~ CIDER

Grizzly Paw Powder Hound Blonde 7.95 

Grizzly Paw Rutting Elk 7.95 

Grizzly Paw Lawn Chair Lager 8.95 


Grizzly Paw Beavertail Raspberry 7.95 

Grizzly Grumpy Honey Wheat 7.95 

Grizzly Paw Evolution IPA 8.95 

Molson Canadian Lager 7.95 

Coors Light 7.95

Kokanee 7.95 

Stella Artois Tall Can 8.95

Corona 8.95

Corona Sun Brew - no alcohol 8.95

Guinness Premium 8.95

Mike's Hard Lemonade 7.95

Smirnoff Ice 7.95

Grizzly Paw Lemon Shandy 8.95 

Cutwater Tequila Paloma 9.95

Cutwater Mango Margarita 9.95

Strongbow Cider 8.95



1 ounce

LIQUOR

High Balls - House Liquor 7.95

vodka, rye, rum, gin, scotch, tequila, brandy

Premium Liquors 8.95

Absolute flavoured vodkas, Captains Spiced Rum, Malibou Rum, Sapphire Gin, Jack Daniels, Buffalo Trace, Glenlivet, Jamesons Irish Whiskey, Crown Royal, Maple Rye, Canadian Club, Southern Comfort

Premium Plus Liquors 10.95

Grey Goose, Bowmore, Dewer's White Label, Knob Creek, Maker's Mark, Courvoisier VS, Taber Berbon Whiskey

Liqueurs 8.95


Bailey's, Frangelico, Chambord, Aperol, Sambuca, Kahlua, Cointreau, Schnapps (Peppermint, Peach, Butterscotch), Campari, Amaretto, Ouzo, Rumchata, Goldschlager, Creme de Menthe, Triple Sec, Limoncello, Grand Marnier, B&B

WHITE WINE



House White

6oz 9.95 * 9oz 14.95 * bottle 38.50

ask your server 

Benvolio Pinot Grigio (IT) Bottle 45.00

nuances of rosewater & lychee, apple & pear on the palate, crisp finish

Rosewood Riesling AF (CDA) Bottle 49.00

fresh & vibrant, leading with aromas of granny smith apple & meyer lemon zest and boasts notes of white peach, pear & grapefruit - perfectly paired with spicy dishes!

Giusti Dei Carni Chardonnay (IT) Bottle 44.00

fruity & flowery, fresh full flavour

Sunday Sail Sauvignon Blanc (NZ)

Bottle 48.00

hints of passion fruit, lime zest, nectarine, grapefruit & minerality on the nose with the taste of rich tropical fruit, guava, papaya, citrus & lemongrass.

6oz Glass 12.95 9oz Glass 18.95

SPARKLING & ROSÉ

Rosewood Flora Rosé (CDA) Bottle 48.00

a vibrant 'crushable' natural wine from the Niagara Peninsula, often described as having the nostalgic flavour profile of raspberry & watermelon

Jolly Ranchers.

6oz Glass 12.95 9oz Glass 18.95

Guisti Prosecco (IT)

Glass 12.95 Bottle 46.00


scents of white flowers & golden apple, fresh, elegant & pleasantly sugary

RED WINE



House Red

6oz 9.95 * 9oz 14.95 * bottle 38.50

ask your server 

Mondavi Cabernet Sauvignon (USA)

Bottle 49.00 6oz Glass 12.95 9oz 18.95

deep flavours of blackberry & tobacco, oak aging, toasted caramel

Pendiente Barrel Slection Malbec (ARG)

Bottle 58.00

from Mendoza featuring notes of dark cherry, plum, spices & violets

River Retreat Shiraz (AUS) Bottle 48.00

aromas of dark berry & chocolate with long lasting flavours of black cherry & plum

10.95 (1 ounce)

BOOZY HOT DRINKS

Double Your Shot 5.00

Truffle Nut

Bailey's Irish Cream,
Frangelico, Amaretto,
arabica coffee &
whipped cream

Black Magic

Grand Marnier, Maple
Rye, arabica coffee &
whipped cream

Cafe Tooloulou

Amaretto, Kahlua. arabica
coffee & whipped cream

Bayou Bourbon Hot Chocolate

Bourbon, Rumchata,
vanilla, cinnamon,
hot chocolate &
whipped cream

Creamy Caramel Mocha

Butterscotch Schnapps,
Rum, arabica coffee, hot
chocolate, caramel &
whipped cream

Hot Cinnamon Bun

Goldschlagger, hot apple
cider & cinnamon stick

BlueBerry Tea

Grand Marnier, Amaretto &
hot tea with lemon

Peppermint PawPaw

Peppermint schnapps,
hot chocolate &
whipped cream



TOOLOULOULICIOUS DESSERTS

Add French Vanilla Ice Cream 3.95

White Chocolate Bread Pudding 13.95

topped with our caramel rum sauce &
French vanilla ice cream



Key Lime Pie 11.95

sweet & tangy over crumble crust with whipped cream

Southern Pecan Pie 11.95

warmed & sweet southern traditional confection

Wafflicious 13.95

freshly made waffle balls served with French vanilla ice
cream & warm bacon caramel sauce

Turtle Pie 12.95

plenty of caramel, chocolate & pecans on a graham crust
... rich & creamy! ... Gluten Free

French Vanilla Ice Cream 9.95

served with whipped cream
add caramel or chocolate sauce 1.95



Bananas Foster 15.95

New Orlean's favourite!! Fresh banana
slices sauteéd in
rum butter sauce served with
French vanilla ice cream