



HIBACHI HUT Since 1959



Featured in KANSAS Magazine

608 N 12th Street, Manhattan KS 66502, 785.539.9393, www.hibachihut.com

Appetizers

- ★ **Breaded Mushrooms** 6.50
- ★ **Onion Rings** 6.99
- ★ **Mozzarella Sticks** 6.99
- Sweet Potato Tater Tots** 6.99



Boudin A soft, white rice and pork Cajun sausage. Eat on crackers with a dab of your favorite hot sauce. Homemade at the Hut! 6.25

Catfish Nuggets Hand breaded, farm-raised catfish pieces—fried and served with tartar sauce on the side. 9.99



Cajun Tiger Wings
Crispy chicken drumettes dipped in Tiger Sauce and secret herbs—served with bleu cheese or ranch dressings. (8 Tiger Wings) 9.99

Popcorn Shrimp
Half pound of shrimp with dipping sauce. 8.50

Spiced Boiled Shrimp half 6.99 full 11.99

Grilled Bacon Wrapped Cajun Shrimp 9.99

Crab Cakes Two 3 oz. crab cakes on a bed of white rice topped with tomato and a side of remoulade sauce. 10.75

Salads & Soup


Soup of the Day
Our chef's creation—always homemade and always good. cup 4.50 bowl 5.50


Chef Salad
Mixed greens, hard boiled eggs, ripe tomatoes, black olives, bacon, artichoke hearts, Muenster cheese, turkey and choice of dressing. 9.25

The Hut's Creole Chicken Salad
Made with grilled marinated chicken breast, fresh lettuce, croutons, shredded parmesan and tossed with our homemade Creole Caesar dressing. 9.50
For a treat, sub blackened shrimp add 3.50

Your Favorites from Texas Star Café


Aggieville's Original BBQ


 **BBQ Beef Brisket**
Extra tender and moist, slow smoked, served on a bun with onion and pickle.
Comes with choice of side. 8.50

 **South Texas BBQ Pork Ribs**
St. Louis style pork ribs, slow smoked until tender, then topped with our own BBQ sauce. Served with choice of side. Half Slab 10.99 Full Slab 18.99

 **T-Star BBQ Platter**
A real feast for the true BBQ lover!
Generous helpings of tender beef brisket, ribs, and sausage, Plus choice of side. 19.50
NO MEAT SUBSTITUTIONS!!

Other Favorites

 **Chicken Fried Steak**
The pride of Texas. Giant, hand-breaded Choice steak, fried golden brown, smothered with seasoned cream gravy.
Choice of side. 9.49

 **Chicken Fried Chicken**
Prepared like the chicken fried steak, but made with a boneless, skinless chicken breast.
Choice of side. 9.49

WE ACCEPT CASH AND CREDIT OR DEBIT CARDS. NO CHECKS

Sandwiches & More

Served with choice of fries, tots, mashed potatoes, Creole rice, jambalaya, red beans or fruit cocktail. (Add 1.00 to substitute a dinner salad or cup of soup; add 1.50 to substitute a cup of gumbo; add 1.50 to add a dinner salad.) Gravy for your tots .75

The Belly Bomb

A classic Hut original—lean, fresh ground beef charbroiled and topped with whatever your heart desires. Served on a sesame seed bun. First topping included; additional toppings .25 each. COOKED MEDIUM WELL 7.49
(Ask your server for lettuce, tomato, pickle, onion or mayonnaise) Add Bacon for \$.50

Cheeses: Swiss, cheddar, mozzarella, bleu

Sauces: BBQ, pizza, Jamaican Jerk

Other toppings: mushrooms, sour cream, jalapeno, sautéed peppers, blackening spices, and sautéed onions

★ The Veggie Bomb

Just like The Belly Bomb except it's a meatless patty with vegetables, mushrooms, rice, wheat, oats, and natural seasonings. First topping included; additional toppings .25 each. 8.49
(Add Bacon for \$.50)

The Birdy Bomb

A marinated boneless, skinless grilled chicken breast instead of ground beef—everything else is the same. 7.75

German Reuben

Premium corned beef sliced wafer-thin and piled high on toasted rye bread with spicy German kraut, aged Swiss cheese and homemade dressing. 8.99

The Big BLT

Lots of crisp bacon, sliced ripe tomato and crisp lettuce on toasted sourdough bread. Mayo served on the side. 7.99

The Turkey Lurkey

Thin sliced smoked turkey breast piled high on whole grain wheat bread with lettuce, tomato, Swiss cheese and homemade Creole mayonnaise. 7.99

Carolina Style BBQ Pork

Slow-smoked fresh pork, “pulled” and topped with a mustard-based BBQ sauce. Served on a sesame seed bun. 7.75

Bayou Bomb

A large blackened patty of ground beef topped with sautéed green peppers and onions, Creole sauce and mozzarella cheese. 8.99

Also available as **Bayou Birdy** 9.25

Also available as ***Bayou Veggie** 9.25

“Po Boy” Sandwich

A New Orleans tradition—fresh catfish filet, shrimp or oysters—lightly breaded, fried to perfection and served on a fresh French loaf. Ask for dressed (shredded lettuce, tomato, and sauce) or nekkid. Catfish may be grilled, blackened or jerked. 8.99

★ Veggie Plate

A bed of rice pilaf topped with sautéed fresh vegetables, Creole sauce and shredded parmesan cheese (no substitutions, please). **NO SIDES** 8.99

★ Grilled Cheese & Shrooms

A grilled cheese sandwich on sourdough bread with sautéed mushrooms and tomato. **Choose one:** Swiss, cheddar, or mozzarella. 7.99

The Gaucho

Another Hut original. Choice sirloin steak sliced wafer-thin and grilled with fresh mushrooms, onions, green peppers and aged Swiss cheese. Served on a fresh French loaf with shredded lettuce and Italian dressing. 8.25

★ The Veggie Gaucho

Just like the regular Gaucho except made with our vegetarian patty instead of beef. 8.50

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Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. (KSDA) Ask your server for more information.

USDA CHOICE STEAKS

These are our pride and joy. USDA Choice grilled to your specifications. Served with Texas toast and a dinner salad plus your choice of baked or mashed potato, fries, tots, Creole rice, red beans and rice, jambalaya, or fruit cocktail. All steaks may be jerked or blackened Cajun style. (Additional cooking time for M, MW, W)

Top Sirloin
20.99

Ribeye
27.99

Filet
26.99

SATURDAY DINNER—ENJOY OUR HERB CRUSTED PRIME RIB!!!!!!* (WHILE SUPPLIES LAST)

Hut Specialties

Cajun Gumbo

Our famous gumbo made with homemade stock, dark roux, chicken, andouille sausage, crab, shrimp and lots of herbs and spices. Served with Texas toast or cornbread. It's great! cup 4.50 bowl 5.75

Red Beans & Rice

A south Louisiana tradition with lots of homemade andouille sausage and choice of Texas toast or cornbread. 8.25
With a dinner salad 9.75

Grilled Chicken Breast

A large boneless, skinless marinated chicken breast charbroiled and topped with our roasted garlic sauce. Served over herb rice with sautéed veggies and a dinner salad. May be blackened or jerked. 13.50

French Quarter Chicken

Marinated, grilled chicken breast basted with our own Cajun BBQ sauce and topped with mozzarella cheese and Creole sauce. Served on a bed of jambalaya with sautéed veggies and a dinner salad. 13.50

Blackened Chicken Parmesan

A chicken breast tossed with blackening spices, penne noodles, peppers, and onions in a spicy parmesan cream sauce. Served with sautéed veggies and a dinner salad. 15.99

Chicken Orleans

A Hut favorite. Marinated sliced chicken breast and homemade andouille sausage tossed in a zesty Creole cream sauce with penne pasta and parmesan cheese. Served with sautéed veggies and a dinner salad. 15.99

★Cajun Pasta Primavera

Sautéed fresh mushrooms, green peppers and onions tossed in an herb-butter-cream sauce and tossed with fettuccini and parmesan. Served with a dinner salad. 9.99

Cajun Pasta with Shrimp or Chicken

Like our Cajun Pasta Primavera but with a hefty portion of Gulf shrimp or marinated, grilled chicken breast. Served with a dinner salad.
With Chicken 13.49
With Shrimp 14.99

Chicken Baton Rouge

Marinated boneless, skinless grilled chicken breast topped with seasoned shrimp and toasted pecans. Served over a bed of fettuccini with a light parmesan sauce. Includes sautéed veggies and a dinner salad. 15.99

CAJUN FEAST

Begin your feast from south Louisiana with a cup of our famous Cajun gumbo served with Texas toast or cornbread. Follow it up with a platter of red beans and rice, jambalaya and your choice of blackened catfish filet, chicken breast or top sirloin (add 6.00). For dessert, save room for homemade bread pudding with whisky sauce. 23.99

Salad dressings: House (Creole Caesar), Whole Grain Honey Mustard, Ranch, Bleu Cheese, Thousand Island, Dorothy Lynch, Italian, Balsamic Vinaigrette, All made in house except Dorothy Lynch.

Seafood Specialties

Blackened Catfish with Crawfish Etouffee

“Craw n Cat”—A blackened catfish filet topped with crawfish etouffee and served on a bed of jambalaya with red beans and rice and a dinner salad.

17.99

Jambalaya & Shrimp Creole

Our Cajun jambalaya topped with a large portion of Gulf shrimp and Creole sauce. Served with sautéed veggies and a dinner salad.

13.25

Shrimp Etouffee

A thick, rich, tomato based Cajun sauce with plenty of shrimp, chicken and andouille sausage served over white rice. Comes with a dinner salad and choice of Texas toast or cornbread. (Add 3.00 to sub crawfish.)

14.99

Bayou Catfish Dinner

A large farm-raised catfish filet, deep fried with a mildly spicy cornmeal coating. Served with a dinner salad and jambalaya.

13.25

For a real treat, add a side of Shrimp Etouffee.

add 3.50

Grilled Salmon

Large salmon filet chargrilled and topped with seasoned herb butter. Served with rice pilaf, sautéed veggies and a dinner salad.

For a treat, ask to have your salmon blackened! 15.99

Please note that some of our seafood items may have bones—please be careful!!!

John’s Spicy Shrimp

A large portion of Gulf shrimp sautéed in butter, beer and lots of spices! Served over a mound of white rice. Dinner salad and choice of Texas toast or cornbread included. If spicy is not your style, then have it the old way with a butter cream sauce instead.

Or how about both!!!!

PLEASE NOTE—SPICY IS HOT!!!! 14.99

Grilled Cajun Shrimp

These are great! Large Gulf shrimp, bacon-wrapped and basted with our own Cajun BBQ sauce.

Grilled and served over jambalaya with sautéed veggies and a dinner salad.

15.99

Steamed Mussels

One pound of mussels steamed in our traditional white wine sauce containing fresh tomatoes. Served with a side of garlic bread and a dinner salad. 12.25

Kid's Stuff

for kids 12 and under

Healthy Option—choose fruit cocktail for your side.

★ Grilled Cheese

Served with French fries or tots. 4.85

Corn Dog

Served with French fries or tots. 4.85

Chicken Tenders

Served with French fries or tots. 4.85

Macaroni and Cheese 4.85

Drinks

Sodas, Tea, or Milk

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Sierra Mist, Tropicana Lemonade,

Tea, Milk 1.85

(Note—no free refills on milk or juice)

Coffee Regular or Decaf. 1.75

Desserts

Bread Pudding with Whiskey Sauce  4.50

Ask about our Specialty Dessert

See your server to join our EMAIL CLUB. Follow us on Facebook.

★ Indicates our vegetarian or vegetarian option items



Indicates favorites