



HIBACHI HUT



Since 1959
785.539.9393

Featured in KANSAS Magazine
www.hibachihut.com

608 N. 12th Street
Manhattan KS 66502

Appetizers

- ★ Breaded Mushrooms 6.25
- ★ Onion Rings 6.75
- ★ Mozzarella Sticks 6.25
- ★ Chips & Salsa 4.25
Per group of up to 3 people



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

Grilled Bacon Wrapped Cajun Shrimp



9.99

Catfish Nuggets

Hand breaded, farm-raised catfish pieces—fried and served with tartar sauce on the side. 8.99



Cajun Tiger Wings

Crispy chicken drumettes dipped in Tiger Sauce and secret herbs—served with bleu cheese or ranch dressings. (10 Tiger Wings) 9.99

Popcorn Shrimp

Half pound of shrimp with dipping sauce. 8.25

Spiced Boiled Shrimp

half 6.49 full 10.99

Crab Cakes

Two 3 oz. crab cakes on a bed of white rice topped with tomato basil and a side of remoulade sauce. 10.25

Soups, Salads & Sides

Cup of Soup with a Dinner Salad 5.75
Gumbo instead of soup—add 1.00

Soup of the Day
Our chef's creation—always homemade and always good. cup 3.75 bowl 4.75

Chef Salad

Mixed greens, hard boiled eggs, ripe tomatoes, black olives, bacon, artichoke hearts, Muenster cheese, turkey and choice of dressing. 8.99

The Hut's Creole Chicken Salad

Made with grilled marinated chicken breast, fresh lettuce hearts, croutons, shredded parmesan and tossed with our homemade Creole Caesar dressing. 8.99

For a treat, sub blackened shrimp add 3.50

Ask us to jerk your salad add .75

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)

Salad dressings include: House (Creole Caesar), Whole Grain Honey Mustard, Ranch, Bleu Cheese, Thousand Island, Dorothy Lynch, Italian, Cilantro-Lime Vinaigrette, Otts (low calorie) and Balsamic Vinaigrette—All made in house except Dorothy Lynch and Otts.

August 2010

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Sandwiches & More

Served with choice of fries, tots, Creole rice, jambalaya or red beans. (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 6.99

(Ask your server for lettuce, tomato, pickle, onion or mayonnaise)

Cheeses: Swiss, cheddar, mozzarella, bleu

Sauces: BBQ, pizza, Jamaican Jerk

Other stuff: chili, bacon, 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 onions, mushrooms, rice, wheat, oats, and natural seasonings. First topping included. 7.35

The Birdy Bomb

A marinated boneless, skinless grilled chicken breast instead of ground beef—everything else is the same. 7.35

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. 8.49

The Big BLT

Lots of crisp bacon, sliced ripe tomato and crisp lettuce on grilled sourdough bread. Mayo served on the side. 7.75

The Turkey Lurkey

Thin sliced smoked turkey breast piled high on whole grain wheat bread with lettuce, tomato, Swiss cheese and homemade Creole mayonnaise. 7.75

Carolina Style BBQ Pork



Slow-smoked fresh pork, "pulled" and topped with a mustard-based BBQ sauce. Served on a sesame seed bun. 7.25

Bayou Bomb

A large blackened patty of ground beef topped with sautéed green peppers and onions, Creole sauce and mozzarella cheese. 8.25

Also available as **Bayou Birdy** 8.50

Also available as ***Bayou Veggie** 8.50

"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. 8.55

★ Veggie Plate

A bed of rice pilaf topped with sautéed fresh vegetables, Creole sauce and grated 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, pepper jack, or mozzarella. 7.50

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. 7.99

★ The Veggie Gaucho

Just like the regular Gaucho except made with our vegetarian patty instead of beef. 7.99

August 2010

* Indicates our vegetarian or vegetarian option items

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 potato, fries, tots, Creole rice, red beans and rice, or jambalaya.

All steaks may be jerked or blackened Cajun style.

Top Sirloin

19.99

Ribeye

26.99

Filet

23.99

SATURDAYS 5 PM TO 10 PM—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 4.25 bowl 5.50

Red Beans & Rice

A south Louisiana tradition with lots of homemade andouille sausage and choice of Texas toast or cornbread. 7.99
With a dinner salad 9.49

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.

12.99

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.

12.99

Blackened Chicken Parmesan

A chicken breast blackened to perfection and served over penne noodles with peppers and onions in a spicy parmesan cream sauce. Served with sautéed veggies and a dinner salad.

14.99

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.

14.99

Bourbon Street Chopped Beef

12 oz. of ground beef seasoned with Cajun herbs and spices, chargrilled and topped with mozzarella cheese and Creole sauce. Served on a bed of jambalaya with sautéed veggies and a dinner salad.

13.99

★Cajun Pasta Primavera

Sautéed fresh mushrooms, green peppers and onions tossed in an herb-butter-cream sauce and served over fettuccini 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.

13.99

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. 22.99

★ Indicates our vegetarian or vegetarian option items



Indicates favorites

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Seafood Specialties

Crawfish Etouffee with Blackened Catfish

A blackened catfish filet topped with crawfish etouffee and served on a bed of jambalaya with red beans and rice and a dinner salad.

16.99

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.

11.25

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

Shrimp Etouffee

A thick, rich traditional 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.)

13.99

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.

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.

10.99

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! 14.99

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

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.

11.25

Kid's Stuff

for kids 12 and under

★ Grilled Cheese

Served with French fries or tots. 4.75

Big Dawg

Served with French fries or tots. 4.75

Corn Dog

Served with French fries or tots. 4.75

Desserts

Bread Pudding with Whisky Sauce

4.25

Fried Raspberry Cheesecake

4.25

Sopapillas

4.25

Fried Ice Cream

4.25

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

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

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