

Lunch Menu

\$1.50

BLOODY MARYS & MARTINIS

Wednesday – Friday until 2 pm

with entrée purchase

Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach,
goat cheese & ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño
tartar sauce / 24

EGGPLANT STICKS

Pecorino Romano cheese, Creole
mustard dipping sauce / 9

JUMBO LUMP CRABCAKE

Classic ravigote sauce, petit green salad / 27

ROASTED MUSHROOM RAGOUT

Oven roasted shiitake, crimini & portobello mushrooms
in Madeira wine cream sauce, with grilled ciabatta
bread & goat cheese / 16

SOUP OF THE DAY

Spinach & Boursin cheese / 11

GUMBO YA YA

Chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

Gulf shrimp, crabmeat & okra / 12

ROASTED BEET SALAD

Red beets, shaved shallots, with lightly dressed
arugula & seasonal greens, drizzled with maple
balsamic glaze, topped with goat cheese,
toasted walnuts / 12

BISTRO SALAD

Baby greens, spiced pecans, Grana Padano cheese,
grape tomatoes, herb vinaigrette / 10.5

ROYAL STREET SALAD

Romaine lettuce, bleu cheese, chopped bacon,
fresh herb vinaigrette / 10.75

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked
bacon & Danish bleu cheese, Dijon vinaigrette / 11

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 28
**with a sauté of jumbo lump crabmeat + \$14*

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in
their shells, peppery butter sauce / 34

TROUT AMANDINE

Fresh fillet of trout topped with sliced almonds
in brown butter, with asparagus spears / 33

PANÉED VEAL

Panéed veal medallions with creamy
fettuccine Alfredo / 26

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese,
pecanwood smoked bacon, brioche bun,
served with pommes frites / 19.5

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken,
spinach fettuccine with buttery sauce / 28

BACON WRAPPED SHRIMP & GRITS

Pecanwood smoked bacon wrapped jumbo
Gulf shrimp with creamy stone ground yellow
grits & red eye gravy / 33

ROASTED ROSEMARY CHICKEN

All-natural chicken breast, carrots, orzo pasta, natural
reduction sauce enhanced with fresh rosemary / 26

GRILLED PORK TENDERLOIN

Wood grilled pork tenderloin with roasted mashed
molasses sweet potatoes & haricots verts, finished
with brandy apple natural reduction / 28

PETIT FILET

Six-ounce petit filet of Angus beef with garlic
potato rounds, sautéed spinach, Béarnaise sauce / 42

Desserts

PECAN PIE

With a drizzle of creamy caramel,
vanilla ice cream / 10

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich
confection, topped with vanilla ice cream,
dark chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream
& eggs, with Irish whiskey sauce / 8

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with
rich caramel, sprinkle of Maldon sea salt / 12

LEMON ICE BOX PIE

Raspberry sauce, candied lemon,
freshly whipped cream / 9

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs,
chocolate sauce / 11