

Starters

DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

FRIED GREEN TOMATOES

A duo of lightly battered fried green tomatoes slices topped with Louisiana crawfish tails simmered in Crystal butter sauce, garnished with a boiled crawfish / 16

EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano cheese, Creole mustard dipping sauce / 9

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach / 12

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with with peppers & onions & classic ravigote sauce / 36

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

A traditional New Orleans gumbo made with Gulf shrimp, crabmeat & okra / 14

SOUP DU JOUR / 11

BISTRO CAPRESE

Light dressed spring greens topped with sliced seasonal tomatoes, mozzarella pearls, basil pesto & balsamic gastrique, finished with fresh black pepper / 15

BABY ICEBERG SALAD

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

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or *Creole Meunière* / 28

LOUISIANA CRAWFISH SALAD

Spring greens tossed with Andouille dressing, with seasonal wedge tomatoes, a julienne of red onions & marinated crispy fried crawfish tails / 27

BLACKENED SHRIMP PASTA

Seared Gulf shrimp atop gemelli pasta tossed with a chiffonade of spinach, sweet red onions, red peppers & chopped garlic, in a light tomato cream sauce, finished with fresh thyme / 26

BUFFALO CHICKEN SALAD

Strips of fried chicken glazed with honey laced hot sauce, placed atop mixed greens tossed with bleu cheese dressing, tomatoes, pickled carrots & crumbled bleu cheese / 24

HAM & BRIE CROISSANT

Black forrest ham, triple cream Brie cheese layered with roasted yellow peppers on a freshly baked croissant, served with house made chips / 23

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells in a peppery butter sauce, French bread for dipping / 34

BACON WRAPPED SHRIMP & GRITS

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

TROUT AMANDINE

A fresh fillet of trout topped with sliced almonds in brown butter, served with tender asparagus spears / 34

ROASTED ROSEMARY CHICKEN

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

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 30

PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed baby arugula, rainbow tomatoes & Parmigiano-Reggiano cheese / 28

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, Applewood smoked bacon, on a freshly baked brioche bun, served with crispy pommes frites / 25

GRILLED PORK TENDERLOIN

Wood grilled pork tenderloin served with jasmine rice sautéed with roasted carrot, green onion & pork belly, with haricots verts, finished with Steen's cane syrup pork sauce / 28

Desserts

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

WARM WHITE CHOCOLATE BROWNIE

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

CHOCOLATE SALTED CARAMEL CAKE

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

PECAN PIE

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

RASPBERRY GOOEY BUTTER CAKE

Ooey gooey butter cake baked with raspberry Chambord swirl in an almond & lemon zest cookie crust, topped with vanilla ice cream & fresh raspberries / 12

BREAD PUDDING

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, dark in chocolate sauce / 11

ICE CREAM or SORBET DU JOUR / 7