

Lunch Menu

\$1.50
BLOODY MARYS & MARTINIS
Wednesdays – Fridays
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 / 22

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a
golden brown, served with tomato tartar sauce / 10

EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 9

JUMBO LUMP CRABCAKE

Jumbo lump crabmeat with peppers & onions, pan sautéed
served with classic ravigote sauce & a petit green salad / 27

GUMBO YA YA

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

SEAFOOD GUMBO

A traditional New Orleans gumbo of Gulf shrimp,
crabmeat & okra / 12

SOUP OF THE DAY / 12

BISTRO SALAD

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

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*

CROQUE MONSIEUR

Freshly baked brioche, butter & Dijon mustard layered with
Black Forest ham, Fontina & Gruyère cheeses, topped with
béchamel sauce & served with housemade chips / 24

ROASTED ROSEMARY CHICKEN

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

GRILLED CHICKEN SALAD

Spring greens tossed with maple balsamic vinaigrette,
topped with Louisiana blackberries, toasted almonds,
Heirloom tomatoes & wood grilled chicken
finished with ricotta salada cheese / 28

PANÉED VEAL

Panéed veal medallions with creamy
fettuccine Alfredo / 26

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style, in their shells,
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

PASTA JAMBALAYA

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

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese,
Applewood smoked bacon, on a freshly baked
brioche bun, served with pommes frites / 19.5

SHRIMP & ANDOUILLE BROCHETTE

Wood grilled Gulf shrimp, spicy Andouille sausage
& sweet bell peppers served over onion popcorn rice,
with Creole mustard sauce / 24

HONEY GINGER GLAZED PORK CHOP

12-ounce pork chop grilled over a wood fire with honey
ginger barbeque sauce, baby carrots, jasmine
rice & a julienne of fresh vegetables / 31

PETIT FILET

Six-ounce petit filet of beef served with
Danish bleu cheese potato rounds, finished
with balsamic glaze / 42

Desserts

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

PECAN PIE

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

HUMMINGBIRD CAKE

Pineapple, banana spice cake with pecans, iced
with cream cheese frosting, finished with
candied pecans & pineapple syrup / 12

BREAD PUDDING

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

WARM WHITE CHOCOLATE BROWNIE

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