



Lunch Menu

2 - COURSES FOR \$28 • AUGUST 1 – 31, 2026 (excluding Sundays)

\$1.50 Martinis & Bloody Marys with entrée purchase (Wednesday – Friday)

\$1.50
HOUSE
BLOODY MARYS & MARTINIS
Wednesday – Friday until 2 pm
With entrée purchase

Starters

GUMBO YA YA

A rich country style gumbo with chicken
& Andouille sausage

BISTRO SALAD

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

EGGPLANT STICKS

Breaded & fried eggplant with pecorino romano
cheese, Creole mustard dipping sauce

Starters

DUCK SPRINGROLLS

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

CATFISH FINGERS

Strips of catfish lightly battered & deep fried
to a golden brown, served with tomato
tartar sauce / 13

EGGPLANT STICKS

Breaded & fried eggplant with pecorino romano
cheese, Creole mustard dipping sauce / 12

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with
peppers & onions, served with classic ravigote
sauce & a lightly dressed petit green salad / 34

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 34

**with a sauté of jumbo lump crabmeat + \$16*

ROASTED ROSEMARY CHICKEN

All natural chicken breast roasted with rosemary
compound butter, served with baby carrots, orzo
pasta & natural reduction enhanced with
fresh rosemary / 27

PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed
watercress & arugula, heirloom tomatoes & shaved
pecorino romano cheese / 32

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served
in the shells in a peppery butter sauce,
French bread to dip / 34

Desserts

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a
fudgy center topped with vanilla ice cream
& raspberry coulis / 14

PECAN PIE

Baked in a flaky crust, served over a drizzle of creamy
caramel, topped with vanilla ice cream / 11

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, drizzled with dark
chocolate sauce / 12

SORBET DU JOUR / 8

ICE CREAM DU JOUR / 8

Entrées

GRILLED SHRIMP SALAD

Grilled Gulf shrimp atop mixed seasonal greens,
baby heirloom tomatoes, a julienne of red onions,
English cucumbers & avocado, dressed with
citrus vinaigrette

BUSTER CRABS

A duo of crispy fried buster crabs served
over creamy corn maque choux

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

GUMBO YA YA

A rich country style gumbo with chicken &
Andouille sausage / 12

SEAFOOD GUMBO

A traditional New Orleans gumbo with shrimp,
crabmeat, okra / 15

BABY ICEBERG SALAD

Crisp lettuce wedge, red onions, grape tomatoes,
Applewood smoked bacon & Danish bleu cheese,
Dijon vinaigrette / 11

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano
& grape tomatoes, tossed with herb vinaigrette / 11

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp
creamy stone ground yellow grits, with red eye gravy / 36

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 / 28

PASTA JAMBALAYA

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

BISTRO BURGER

A grilled blend of Brisket, short rib & chuck with Tillamook
extra sharp cheddar & Applewood smoked bacon, on a
brioche bun, served with crispy pommes frites / 30

STEAK & SALSA

Marinated & grilled flank steak topped with roasted pepper
compound butter, with steak fries & heirloom tomato salsa / 38

CARAMEL CUP CUSTARD

A classic New Orleans dessert baked with eggs,
sugar, vanilla & rich caramel / 12

LEMON ICE BOX PIE

Baked in a graham cracker crust with raspberry
sauce, freshly whipped cream / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream
& eggs, served warm with Irish whiskey sauce / 11

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich
confection, vanilla ice cream, dark chocolate sauce / 12

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~