



2 COURSES FOR \$25
AUGUST 1 - 31, 2022

WEDNESDAYS - SATURDAYS
11:30 AM - 2 PM

\$1.50

**BLOODY MARYS +
MARTINIS**

Wednesday - Friday
until 2 pm
with entrée purchase

GAZPACHO

Chilled soup of tomato, onions,
garlic, cucumbers

BISTRO SALAD

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

SHRIMP + ANGEL HAIR

Garlic + herb rich butter sauce

CHICKEN PENNE ALA VODKA

Grilled chicken, penne with creamy
tomato vodka sauce with garlic,
onions, crushed red pepper

Starters

DUCK SPRINGROLLS Duck confit, shiitake mushrooms, spinach, goat cheese, ginger-soy dipping sauce / 18

CRISPY FRIED OYSTERS Six flash fried Gulf oysters, jalapeño tartar sauce / 21

EGGPLANT STICKS Pecorino Romano cheese, Creole mustard dipping sauce / 9

JUMBO LUMP CRABCAKE Classic ravigote sauce, petit green salad / 27

OVEN ROASTED PORK BELLY Fig preserves, fresh croutons, baby spinach / 12

GUMBO YA YA Chicken + Andouille sausage / 10.5

SEAFOOD GUMBO Gulf shrimp, crabmeat + okra / 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, bacon, bleu cheese, Dijon mustard vinaigrette / 10.75

Entrées

BACON WRAPPED SHRIMP & GRITS Creamy stone ground yellow grits, red-eye gravy / 33

ROASTED ROSEMARY CHICKEN Carrots, orzo pasta, rosemary natural reduction sauce / 24

BUFFALO CHICKEN SALAD Bleu cheese dressing, pickled carrots, crumbled bleu cheese / 24

PASTA JAMBALAYA Gulf shrimp, Andouille sausage, duck + chicken, spinach fettuccine buttery sauce / 28

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

PORK LOIN Pan seared pork loin, lyonnaise potatoes, bacon, haricots verts, Bourbon natural reduction / 26

ASIAN SALMON Smoked glazed salmon over Asian slaw, sticky rice, ginger soy sauce / 28

WOOD GRILLED FISH Pecan popcorn rice, fresh vegetables - Lemon Butter Sauce or Creole Meuniere / 28

BISTRO BURGER Brisket, short rib + chuck, white cheddar cheese, bacon, brioche bun, pommes frites / 19.5

STEAK + SALSA 7oz wood grilled sliced flap steak, tomato + corn salsa with black beans, crispy leeks / 33

Desserts

PEACH COBBLER Fresh peaches baked with almond streusel topping, vanilla ice cream / 11

WARM WHITE CHOCOLATE BROWNIE Vanilla ice cream, dark chocolate sauce / 11

BREAD PUDDING Irish whiskey sauce / 8

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

LEMON ICE BOX PIE Raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES & CHOCOLATE SAUCE Vanilla ice cream filled cream puffs, chocolate sauce / 11

DARK CHOCOLATE SALTED CARAMEL CAKE Maldon sea salt / 12