

Dinner Menu

Starters

DUCK SPRINGROLLS

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

CRISPY FRIED OYSTERS

Flash fried plump Gulf oysters topped with bacon & horseradish Hollandaise / 22

GARLIC TRUFFLE FRIES

Hand cut crispy fried French fries sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

JUMBO CRAB CLAWS

Louisiana jumbo crab claws baked in a cast iron skillet with fresh garlic, parsley & lemon zest, topped with a Parmesan, panko & chive crust, served with grilled ciabatta bread / 20

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 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 / 12

STRAWBERRY & SPINACH SALAD

Baby spinach & Louisiana strawberries tossed with creamy balsamic dressing with a julienne of red onions & candied pecans, sprinkled with crumbled goat cheese & freshly ground black pepper / 14

BABY ICEBERG SALAD

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

BISTRO SALAD

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

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 33

SEARED SCALLOPS

A trio of pan seared jumbo Maine scallops with Meyer lemon & ginger jasmine rice topped with a sauté of rainbow chard & garlic, surrounded by an orange soy butter sauce, blood orange segments, finished with blood orange oil & jicama sticks / 42

ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, rosemary reduction / 33

BISTRO BURGER

A blend of Brisket, short rib & chuck, grilled & served with white cheddar cheese, Applewood smoked bacon on a brioche bun, served with crispy pommes frites / 28

PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32

BARBEQUED SHRIMP

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

BACON WRAPPED SHRIMP & GRITS

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

PORK TENDERLOIN

Wood grilled pork tenderloin drizzled with pork reduction sauce, served with a savory custard of corn, jalapeños, red peppers & Parmigiano Reggiano, finished with haricots verts, garnished with crispy leeks / 31

HERB CRUSTED SHEEPSHEAD

Fresh herb crusted pan seared sheephead served with green onion popcorn rice & roasted Holland peppers, finished with citrus glaze, topped with a duo of grilled jumbo shrimp & citrus segments / 37

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 / 32

GRILLED PRIME RIBEYE

14-ounce prime ribeye grilled over a wood fire served with crispy pommes frites & red pepper chipotle aioli / 50

FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 53

Desserts

PROFITEROLES & CHOCOLATE SAUCE

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

BREAD PUDDING

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

LEMON ICE BOX PIE

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

PECAN PIE

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



GALETTE DE ROIS

~ French style King Cake ~

Individual gooey butter cake with almond & lemon, topped with cream cheese ice cream, sprinkled with festive carnival sugar / 12

CHOCOLATE SALTED CARAMEL CAKE

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

WARM WHITE CHOCOLATE BROWNIE

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

SORBET DU JOUR / 7