

Starters

DUCK SPRINGROLLS

Duck confit, shiitake mushrooms, spinach,
goat cheese & ginger-soy dipping sauce / 20

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with bacon
horseradish Hollandaise / 22

GARLIC TRUFFLE FRIES

Sprinkled with Pecorino Romano cheese,
drizzled with truffle oil / 16

FRIED JUMBO FROG LEGS

Buttermilk marinated crispy fried frog legs
topped with garlic parsley butter / 18

OYSTERS IN PUFF PASTRY

Plump Louisiana oysters sautéed with fresh leeks & garlic
stewed in rich thyme sauce, served in a freshly baked
buttery puff pastry, garnished with fresh chives / 16

JUMBO LUMP CRABCAKE

Classic ravigote sauce, 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 made with
Gulf shrimp, crabmeat & okra / 12

SOUP DU JOUR / 12

CRAB & AVOCADO SALAD

Jumbo lump crabmeat, hydro Bibb lettuce, rainbow
micro greens, & sliced avocado, drizzled with
lemon dill vinaigrette / 16

BABY ICEBERG SALAD

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

BISTRO SALAD

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

Entrees

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 32
**with a sauté of jumbo lump crabmeat + \$14*

ROASTED GARLIC CHICKEN

Oven dried tomatoes, roasted garlic, orzo pasta,
rosemary reduction / 33

PASTA JAMBALAYA

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

BISTRO BURGER

Brisket, short rib & chuck, white cheddar cheese, bacon,
brioche bun, served with crispy pommes frites / 25

WILD MUSHROOM CRAB PASTA

Jumbo lump crabmeat sautéed with sweet onions & a
mélange of wild mushrooms tossed with fresh radiatori
pasta & while peppercorn butter sauce, finished with truffle
oil, chives & Parmigiana Reggiano cheese / 45

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

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

PAN SEARED TUNA

Blackened yellowfin tuna atop chive jasmine rice,
topped with roasted herb & pepper relish,
surrounded by basil butter / 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 / 31

FILET MIGNON

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

Desserts

CHOCOLATE SALTED CARAMEL CAKE

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs,
chocolate sauce / 11

WARM WHITE

CHOCOLATE BROWNIE

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

STRAWBERRY SHORTCAKE

A freshly baked cream biscuit filled with Louisiana
strawberries, topped with freshly whipped cream / 12

BREAD PUDDING

A Brennan family recipe rich in butter, cream
& eggs, with 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