

Lunch Menu

\$1.50
BLOODY MARYS & MARTINIS
Wednesdays – Fridays
until 2 pm with entrée purchase

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 / 10

EGGPLANT STICKS

Breaded & fried eggplant with Pecorino Romano cheese, Creole mustard dipping sauce / 9

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

OVEN ROASTED PORK BELLY

House cured Niman Ranch pork belly with fig preserves, fresh croutons & baby spinach / 12

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with with peppers & onions & classic ravigote sauce, with 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 / 11

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

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 28

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 / 24

PASTA JAMBALAYA

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

ROASTED ROSEMARY CHICKEN

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

MUFFULETTA & CHIPS

Chisesi ham, spicy coppa, soppressata, mortadella, Genoa salami, Provolone & mozzarella with olive salad & peppers on freshly baked ciabatta, served with housemade chips / 25

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells in a peppery butter sauce, French bread for dipping / 34

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

BACON WRAPPED SHRIMP & GRITS

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

CRAWFISH ÉTOUFFÉE

Louisiana crawfish tails simmered with peppers, onions, & fresh herbs in a delicate seafood broth, served over popcorn rice, garnished with green onions / 30

BISTRO BURGER

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

GRILLED PORK TENDERLOIN

Wood grilled pork tenderloin served with mashed red creamer potatoes with a touch of Creole mustard, haricots verts, & natural pork reduction, garnished with crispy leeks / 28

VEAL FETTUCINE

Panéed veal medallions with creamy fettuccine Alfredo with Peccorino Romano cheese / 26

FILET MIGNON

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



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