

## Starters

### DUCK SPRINGROLLS

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

### FRIED GREEN TOMATOES

A duo of lightly battered fried green tomatoes slices topped with Louisiana crawfish tails simmered in roasted jalapeño & green onion butter sauce, garnished with a boiled crawfish / 16

### 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 / 36

## Entrées

### WOOD GRILLED FISH

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

### CURED SALMON SALAD SALAD

House cured Atlantic salmon served atop mixed botanical Salanova & hydro watercress lettuces, with sugar snap peas, English peas, julienned red onions & English cucumbers tossed in Meyer lemon vinaigrette, finished with capers & crème fraîche / 28

### ROASTED ROSEMARY CHICKEN

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

### RICCOTA SHRIMP PASTA

Creamy tomato fettuccine tossed with crispy pancetta, a julienne of sweet onion, sundried tomatoes & English sweet peas, surrounded by jumbo Louisiana wood grilled shrimp, topped with lemon infused ricotta cheese / 31

### PASTA JAMBALAYA

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

### BARBEQUED SHRIMP

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

## Desserts

### 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

### WARM WHITE CHOCOLATE BROWNIE

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

### ICE CREAM DU JOUR / 7

### 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

### SPRING SALAD

Sliced rainbow tomatoes atop lightly dressed frisse topped with red onions, English cucumbers & a chiffonade of basil tossed in rice wine vinegar & Partanna Sicilian extra virgin olive oil / 15

### BABY ICEBERG SALAD

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

### BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & grape tomatoes, tossed with herb vinaigrette / 10.5

### BACON WRAPPED SHRIMP & GRITS

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

### 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

### CROISSANT B.L.T.

Freshly baked buttery croissant layered with Applewood smoked bacon, hydro Bibb lettuce, local Cajun Growers tomatoes, sliced avocado & lemon, black pepper mayonnaise, served with housemade chips / 23

### PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed baby arugula, rainbow tomatoes & Parmigiano-Reggiano cheese / 28

### 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 jasmine rice sautéed with roasted carrot, green onion & pork belly, & haricots verts, finished with Steen's cane syrup pork sauce / 28

### CARROT CAKE

Classic carrot cake baked with cinnamon, nutmeg & ginger, iced with Grand Marnier cream cheese frosting, sprinkled with candied walnuts / 12

### PROFITEROLES & CHOCOLATE SAUCE

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

### CHOCOLATE SALTED CARAMEL CAKE

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

### PECAN PIE

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