

Lunch Menu

\$1.50

BLOODY MARYS & MARTINIS
until 2 pm with entrée purchase

Starters

DUCK SPRINGROLLS

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

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a
golden brown, served with tomato tartar sauce / 10

EGGPLANT STICKS

Pecorino Romano cheese, Creole mustard dipping sauce / 9

FRIED GREEN TOMATOES & CRAWFISH

A duo of fried green tomato slices topped with Louisiana
crawfish tails, Crystal butter sauce, fresh chives,
garnished with a boiled crawfish / 12

Entrées

WOOD GRILLED FISH

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

**with a sauté of jumbo lump crabmeat + \$14*

GRILLED SHRIMP SALAD

Marinated jumbo grilled shrimp atop spring lettuces with
baby heirloom tomatoes tossed with sweet basil, red onions,
English cucumbers, avocado, finished with lemon
cucumber dill vinaigrette & goat cheese chive quenelle / 28

PANÉED VEAL

Panéed veal medallions with creamy
fettuccine Alfredo / 26

PASTA JAMBALAYA

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

CREOLE SEARED REDFISH

A fresh fillet of blackened redfish with popcorn rice &
a Creole stew of okra, tomatoes & onions / 32

ROASTED ROSEMARY CHICKEN

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

BARBEQUED SHRIMP

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

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

JUMBO LUMP CRABCAKE

Jumbo lump crabmeat with peppers & onions, pan sautéed
served with classic ravigote sauce & a petit green salad / 27

GUMBO YA YA

Chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

Gulf shrimp, crabmeat & okra / 12

SOUP OF THE DAY / 12

BISTRO SALAD

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

BABY ICEBERG SALAD

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

BACON WRAPPED SHRIMP & GRITS

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

TROUT AMANDINE

Fresh fillet of trout lightly dusted in almond flour
then pan sautéed, topped with sliced almonds in
brown butter, served with asparagus / 34

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 / 22

CRAWFISH & PENNE

Louisiana crawfish tails sautéed with sweet onions,
roasted yellow peppers, chiffonade of spinach, fresh
garlic, tossed with a light thyme cream / 26

BISTRO BURGER

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

PORK TENDERLOIN

Wood fired Berkwood Farms pork tenderloin served
with oven roasted red creamer potatoes, haricot verts,
natural reduction & crispy leeks, finished with
charred green onion aioli / 26

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