

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

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab formed into a cake with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 27

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

A traditional New Orleans gumbo of Gulf shrimp, crabmeat & okra / 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

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meuniere / 28
**with a sauté of jumbo lump crabmeat + \$14*

COBB SALAD

Romaine, hydro watercress & endive lettuces tossed with housemade vinaigrette topped with avocado, Applewood smoked bacon, grilled chicken, hard cooked eggs, & crumbled Danish bleu cheese / 24

SALMON CLUB SANDWICH

Wood grilled Atlantic salmon on toasted sourdough with lemon basil mayonnaise, black pepper bacon, sliced avocado, Hydro Bibb lettuce & sliced tomato, served with housemade chips / 22

PASTA JAMBALAYA

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

BARBEQUED SHRIMP

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

BACON WRAPPED SHRIMP & GRITS

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

VEAL MILANESE

Panéed veal medallions topped with lightly dressed baby arugula, tomatoes & Parmigiano-Reggiano cheese / 26

ROASTED ROSEMARY CHICKEN

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

WAGYU SIRLOIN

Six-ounce Wagyu sirloin topped with a housemade salsa of tomatoes, sweet onions, garlic, jalapeños & olive oil served with crispy pommes frites / 35

Desserts

SNICKERDOODLE CRÈME BRÛLÉE

Cinnamon sugar infused creamy egg custard with a brûléed shell, garnished with a snickerdoodle cookie / 12

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

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

WARM WHITE CHOCOLATE BROWNIE

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

CHOCOLATE SALTED CARAMEL CAKE

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

BREAD PUDDING

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

CREAM CHEESE ICE CREAM / 7