

# Lunch Menu

## 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

### 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

### 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

### AUTUMN SALAD

Seasonal greens & julienne red onion, tossed with roasted Brussel Sprouts, butternut squash, turnips, tossed with sherry vinaigrette, garnished with crumbled feta, toasted pumpkin seeds, red pepper curls / 14

### 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*

### PECAN CRUSTED TROUT

Fresh fillet of trout crusted with pecans served with roasted butternut squash, buttered pecans, haricots verts & Creole Meunière sauce / 34

### ROASTED ROSEMARY CHICKEN

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

### PASTA JAMBALAYA

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

### GRILLED PORK TENDERLOIN

With a sauté of sweet onions & roasted Brussels spouts deglazed with balsamic vinegar, served with roasted creamed potatoes, finished with natural pork reduction / 26

### BACON WRAPPED SHRIMP & GRITS

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

### PAN SEARED CHICKEN SALAD

Pan roasted airline chicken breast sliced & served over autumn mixed greens, red onions, roasted butternut squash & turnips, tossed with orange vinaigrette, garnished with heirloom tomatoes & shaved ricotta salata cheese / 26

### VEAL FETTUCINE

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

### 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

### 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

### LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

### BREAD PUDDING

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

### TROPICAL SORBET / 7

### CHOCOLATE PEANUT BUTTER

CRUNCH ICE CREAM / 7

### PUMPKIN SPICE CAKE

Topped with brown sugar icing & candied pumpkin seeds, finished with pumpkin Crèmeaux / 11

### 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

### PECAN PIE

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