

Lunch Menu

\$1.50
HOUSE
BLOODY MARYS & MARTINIS
Wednesday – Friday 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

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

EGGPLANT STICKS

Breaded & fried eggplant with pecorino romano cheese, Creole mustard dipping sauce / 12

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 36

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 34
**with a sauté of jumbo lump crabmeat + \$16*

PAN SEARED SHEEPSHEAD

Creole seasoned & pan seared fillet of local sheepshead atop grilled zucchini & yellow squash, surrounded by roasted Yukon Gold Brabant potatoes, sweet Vidalia onions & a julienne of spinach with fresh garlic, sauced with lemon basil butter / 35

SALMON SALAD

Wood grilled Scottish salmon atop seasonal greens, a julienne of red onion, English cucumbers, celery, grape tomatoes & avocado dressed with Meyer lemon vinaigrette, drizzled with crème fraîche & garnished with fried capers / 28

BISTRO BURGER

A grilled blend of Brisket, short rib & chuck with Tillamook extra sharp cheddar & Applewood bacon, on a brioche bun, served with crispy pommes frites / 30

PASTA JAMBALAYA

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

BARBEQUED SHRIMP

Gulf shrimp barbecued New Orleans style served in the shells in a peppery butter sauce,
French bread to dip / 34

Desserts

CHOCOLATE MOLTEN CUP CAKE

An individually baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 14

PECAN PIE

Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, drizzled with dark chocolate sauce / 12

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 12

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage / 12

SEAFOOD GUMBO

A traditional New Orleans gumbo with shrimp, crabmeat, okra / 15

BABY ICEBERG SALAD

Crisp lettuce wedge, red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, Dijon vinaigrette / 11

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano & grape tomatoes, tossed with herb vinaigrette / 11

BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp creamy stone ground yellow grits, with red eye gravy / 36

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 / 28

SOUP & SAMMIE

Shaved Black Forest ham, triple cream Brie cheese, baby arugula, sliced red onion & rosemary milled fresh pepper mayo on a freshly baked croissant, served with a cup of tomato basil soup / 22

ROASTED FALL CHICKEN

Pan seared airline chicken breast over a mélange of roasted vegetables including sweet onions, butternut squash, Brussels sprouts, Yukon Gold Brabant potatoes & sage brown butter, sauced with natural reduction / 29

VEAL FETTUCINE

Panéed veal medallions & creamy fettuccine Alfredo with Pecorino Romano cheese / 38

FALL VEGETABLE & PORK PASTA

A sauté of sweet onions, celery, roasted garlic, carrots, Brussels sprouts, red peppers, crimini mushrooms & squash simmered with natural pork reduction, with shaved grilled pork tenderloin tossed with fusilli pasta, garnished with green onions & crumbled goat cheese / 29

BANANAS FOSTER CHEESECAKE

Creamy cheesecake spiked with banana liqueur baked in a graham cracker crust & sauced with Foster sauce of brown sugar, rum, butter & vanilla, finished with a brûléed banana / 15

LEMON ICE BOX PIE

Baked in a graham cracker crust with raspberry sauce, freshly whipped cream / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 11

SORBET DU JOUR / 8

ICE CREAM DU JOUR / 8

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~