

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 / 13

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 with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 34

GUMBO YA YA
A rich country style gumbo with chicken & Andouille sausage / 11

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

ROASTED RED PEPPER & GOAT CHEESE SOUP / 14

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

STRAWBERRY SALAD
Seasonal baby greens with Louisiana strawberries & Tangerine & julienne red onions tossed with lemon, white Balsamic & poppyseed vinaigrette, garnished with toasted almonds & crumbled Montchevre goat cheese / 16

Entrees

WOOD GRILLED FISH
With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 32
**with a sauté of jumbo lump crabmeat + \$19*

TROUT AMANDINE
Fresh fillet of trout topped with sliced almonds in brown butter, served with tender asparagus spears / 38

PANINI & SOUP
Pressed butter brushed brioche layered with prosciutto, Brie, Italian fontina & mozzarella cheeses & lightly dressed arugula, served with a cup of roasted red pepper & goat cheese soup / 28

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

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

BACON WRAPPED SHRIMP & GRITS
Applewood smoked bacon wrapped jumbo Gulf shrimp, creamy stone ground yellow grits & red eye gravy / 33

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

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

ROASTED ROSEMARY CHICKEN
All natural chicken breast roasted with rosemary compound butter, served with baby carrots, orzo pasta & natural reduction enhanced with fresh rosemary / 27

VEAL FETTUCINE
Panéed veal medallions & creamy fettuccine Alfredo with Pecorino Romano cheese / 28

Desserts

GALETTE DE ROIS
French style King Cake ~ Individual gooey butter cake with almond & lemon, topped with cream cheese ice cream, sprinkled with festive carnival sugar / 15

PROFITEROLES & CHOCOLATE SAUCE
Vanilla ice cream filled cream puffs, with dark chocolate sauce / 12

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

ICE CREAM DU JOUR / 8

SORBET DU JOUR / 8

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

CHOCOLATE SALTED CARAMEL CAKE
Moist fudgy dark chocolate cake with rich caramel, finished with a sprinkle of Maldon sea salt / 14

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

LEMON ICE BOX PIE
In a graham cracker crust with raspberry sauce, freshly whipped cream / 11

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