

*Starters*

DUCK SPRING ROLLS

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 CRAB CAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 34

*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

BARBECUED SHRIMP

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

*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

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

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

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 FETTUCCINE

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

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