

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 / 13

TUNA WONTONS

A trio of sliced blackened tuna over crispy wontons, drizzled with wasabi dressing / 18

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 / 32

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 32
*with a sauté of jumbo lump crabmeat + \$18

PECAN CRUSTED TROUT

Fresh fillet of pecan & panko crusted trout served with roasted butternut squash, Yukon Gold Brabant potatoes & haricots verts, sauced with Frangelico butter enhanced with orange zest / 38

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

BARBEQUED SHRIMP

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

Desserts

BREAD PUDDING

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

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

GUMBO YA YA

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

SEAFOOD GUMBO

A traditional New Orleans gumbo with shrimp, crabmeat, okra / 14

CORN & CRAB 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

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese, dressed with port wine vinaigrette, garnished with roasted pecans / 18

BACON WRAPPED SHRIMP & GRITS

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

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

PASTA JAMBALAYA

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

VEAL FETTUCINE

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

ROASTED ROSEMARY CHICKEN

All-natural chicken breast, fresh carrots, orzo pasta, in a natural reduction sauce enhanced with fresh rosemary / 27

CHOCOLATE PEPPERMINT CAKE

A wedge of dark chocolate cake topped with peppermint white chocolate glaze, finished with dark chocolate sauce / 14

CHOCOLATE MOLTEN CUP CAKE

An individual baked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 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, candied lemon, freshly whipped cream / 11

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