

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

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

TUNA WONTONS

A trio of crispy wontons topped with blackened seared tuna, finished with wasabi dressing / 14

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

SOUP DU JOUR / 13

GUMBO YA YA

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

SEAFOOD GUMBO

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

BABY ICEBERG SALAD

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

BISTRO SALAD

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

BEET & CITRUS SALAD

Seasonal greens tossed with pickled red onions, dressed with Cabernet balsamic vinaigrette, topped with toasted walnuts & goat cheese, served with sliced blood oranges, golden beets & a buttered toasted goat cheese crouton / 16

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 32
**with a sauté of jumbo lump crabmeat + \$14*

BEFF TENDERLOIN PASTA

Prime beef tips, crimini mushrooms, roasted baby carrots & a chiffonade of spinach tossed in rich sweet onion jus & fresh fettuccine, garnished with crumbled goat cheese & crispy leeks / 34

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 / 25

PASTA JAMBALAYA

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

BARBEQUED SHRIMP

Gulf shrimp barbequed New Orleans style served in their shells in a peppery butter sauce, French bread for dipping / 34

BACON WRAPPED SHRIMP & GRITS

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

ROASTED ROSEMARY CHICKEN

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

VEAL FETTUCINE

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

BISTRO BURGER

A blend of Brisket, short rib & chuck, with Tillamook extra sharp cheddar & Applewood smoked bacon, on a freshly baked brioche bun, with crispy pommes frites / 26

CHICKEN SALTIMBOCCA

Pan sautéed tender chicken wrapped with sage, prosciutto & provolone, simmered in burgundy butter sauce with fresh shallots, served with tomato basil jasmine rice / 28

PETIT FILET

Wood grilled 6 oz. filet of beef topped with steak butter & served with crispy pommes frites, cipollini onion, & red pepper aioli / 43

Desserts

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 10

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

PECAN PIE

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

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 10



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 / 14

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, 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

ICE CREAM DU JOUR - or - SORBET / 7

~ A 20% gratuity will be added to all parties of six or more ~