

*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

**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

**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

**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

**CORN & CRAB SOUP / 16**

**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

**TROUT AMANDINE**

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

**PASTA JAMBALAYA**

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 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 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, freshly whipped cream / 11