

## 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 / 35

### 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

### BEET & ARUGULA SALAD

Oven roasted red & gold beets tossed with arugula, shaved shallots, grape tomatoes & sherry vinaigrette, garnished with crumbled Feta cheese & roasted walnuts / 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*

### GRILLED SALMON SALAD

Wood grilled fillet of Atlantic salmon over a bed of mixed greens tossed with lemon caper vinaigrette, julienned red onions, English cucumbers & tomato wedges, finished with dill crème fraîche / 28

### BLACKENED TUNA & CRAWFISH

Fresh fillet of blackened tuna topped with grilled eggplant & crispy fried green tomatoes, finished with smoked tomato basil butter sauce & Louisiana crawfish tails / 38

### 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 the shells in a peppery butter sauce, French bread to dip / 34

### BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp surrounding creamy stone ground yellow grits, finished with 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

### 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

### BISTRO BURGER

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

### VEAL FETTUCCHINE

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

## Desserts

### 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

### CHOCOLATE MOLTEN CUP CAKE

An individually taked rich, chocolate cake with a fudgy center topped with vanilla ice cream & raspberry coulis / 14

### LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, freshly whipped cream / 11

### CHEESECAKE

An individually baked cheesecake with an orange zest infused graham cracker crust, topped with macerated strawberries enhanced with St. Germain Elderflower liqueur / 15

### BREAD PUDDING

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

### WARM WHITE CHOCOLATE BROWNIE

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

### 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 ~