

# 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

### CATFISH FINGERS

Strips of catfish lightly battered & deep fried to a golden brown, served with tomato tartar sauce / 12

### 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 + \$14*

### CRAWFISH & PENNE

Louisiana crawfish tails sautéed with San Marzano tomatoes, a julienne of red peppers & sweet onions simmered in a light thyme cream sauce tossed with a chiffonade of spinach & penne pasta, garnished with a boiled crawfish & yellow pepper brunoise / 32

### 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

### BLACKENED TUNA

Pan seared yellowfin tuna atop toasted garlic, spinach & fried green tomatoes, surrounded by roasted red pepper butter sauce, garnished with pepper relish medley / 38

### BARBEQUED SHRIMP

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

## Desserts

### CHOCOLATE CHIP CHEESECAKE

Rich creamy cheesecake with dark chocolate chips, finished with macerated strawberries / 13

### LEMON ICE BOX PIE

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

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 12

### BREAD PUDDING

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

### GUMBO YA YA

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

### SEAFOOD GUMBO

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

### SOUP DU JOUR / 13

### 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 cheese & grape tomatoes, tossed with herb vinaigrette / 11

### STRAWBERRY SALAD

Tender baby spinach with avocado, torn basil, mozzarella pearls & Louisiana strawberries, tossed in extra virgin olive oil, drizzled with balsamic gastrique, topped with toasted pecans / 16

### BACON WRAPPED SHRIMP & GRITS

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

### GRILLED SALMON SALAD

Wood grilled fillet of salmon atop baby greens & hydro Bibb lettuces with avocado, grape tomatoes, a julienne of red onions & English cucumbers, tossed with Champagne dill vinaigrette, drizzled with charred green onion aioli / 29

### 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, 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

### PRIME NEW YORK STRIP

A 12-ounce wood grilled prime New York strip topped with compound steak butter, served with a trio of jumbo crispy fried onion rings / 43

### WARM WHITE CHOCOLATE BROWNIE

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

### CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 13

### PECAN PIE

Baked in a flaky crust, served over a drizzle of creamy caramel, topped with vanilla ice cream / 11

### ICE CREAM OR SORBET DU JOUR / 8

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