

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

FRIED GREEN TOMATOES & CRAWFISH

Pan fried green tomato slices topped with Louisiana crawfish tails in Crystal Hot sauce butter / 13

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

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

CRAB & ARTICHOKE SOUP / 15

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 RICOTTA SALAD

Louisiana strawberries & baby spinach tossed in creamy balsamic dressing, topped with shaved ricotta salata & toasted pecans / 14

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*

SHRIMP & ANDOUILLE BROCHETTES

Gulf shrimp skewered with Andouille sausage, sweet onions, red & green bell peppers grilled over a wood fire, served with green onion popcorn rice, finished with Creole mustard sauce / 32

CRAWFISH SALAD

Tender spring greens & a julienne of red onions tossed in creamy Andouille dressing served with a trio of wedge tomatoes & topped with crispy fried crawfish tails, garnished with a boiled crawfish / 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

BARBEQUED SHRIMP

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

★ SKIP'S FRIED CHICKEN & MAC ★

Offered on Wednesdays only ~ Seasoned deep fried crispy chicken with rich, creamy sharp cheddar mac & cheese, served with mustard & collard greens / 29

BACON WRAPPED SHRIMP & GRITS

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

CRAWFISH FUSILLI

Louisiana crawfish tails sautéed with Creole seasonings, sweet onions & roasted yellow peppers, simmered in light toasted garlic cream sauce with fresh thyme, tossed with fusilli pasta & finished with green onions & a brunoise of red peppers, garnished with a boiled crawfish / 30

PASTA JAMBALAYA

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

VEAL FETTUCINE

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

ROASTED ROSEMARY CHICKEN

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

Desserts

LEMON ICE BOX PIE

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

WARM WHITE CHOCOLATE BROWNIE

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

BREAD PUDDING

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

PECAN PIE

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

CARROT CAKE

Classic carrot cake baked with cinnamon, nutmeg & ginger, iced with Grand Marnier cream cheese frosting, sprinkled with candied pecans / 13

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 12

CHOCOLATE SALTED CARAMEL CAKE

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

ICE CREAM – or – SORBET DU JOUR / 8

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