

# Dinner Menu

## Starters

### DUCK SPRINGROLLS

Crispy fried springrolls of duck confit, shiitake mushrooms, spinach, goat cheese & ginger-soy dipping sauce / 20

### CRISPY FRIED OYSTERS

Flash fried plump Gulf oysters topped with bacon & horseradish Hollandaise / 22

### GARLIC TRUFFLE FRIES

Hand cut crispy fried fries with garlic & thyme, sprinkled with Pecorino Romano cheese, drizzled with truffle oil / 16

### JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, ravigote sauce & a lightly dressed petit green salad / 39

### SEAFOOD GUMBO

A traditional gumbo with Gulf shrimp, crabmeat, & okra / 16

### GUMBO YA YA

A rich country style gumbo with chicken & Andouille

### BISTRO SALAD

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

### BABY ICEBERG SALAD

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

### BISTRO CAPRESE SALAD

Sliced Creole tomatoes, mozzarella cheese, basil pesto & balsamic gastrique, finished with fresh black pepper / 18

## Entrees

### WOOD GRILLED FISH

Served with pecan popcorn rice & fresh vegetables  
*Lemon Butter Sauce* or *Creole Meunière* / 34

### PAN SEARED SCALLOPS

A trio of pan seared jumbo scallops surrounding a sauté of sweet onions, roasted shiitake mushrooms, Brabant potatoes & a julienne of Swiss chard, deglazed with aged sherry vinegar & finished with rosemary beurre rouge / 34

### SOFT SHELL CRAB

Crispy fried soft shell crab served with jumbo lump Louisiana blue crab & bordelaise butter over haricots verts, toasted almonds with lemon brown butter / 47

### AMERICAN RED SNAPPER

Seared American red snapper topped with parmesan panko crust, served over a mélange of sautéed sweet onions, sugar snap, snow & English peas, basil, red peppers, & carrot, topped with jumbo lump crab in Champagne butter / 52

### BARBEQUED SHRIMP

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

### BACON WRAPPED SHRIMP & GRITS

Applewood smoked bacon wrapped jumbo Gulf shrimp with creamy stone ground yellow grits & red eye gravy / 36

### PASTA JAMBALAYA

Gulf shrimp, Andouille sausage, duck & chicken, tossed with spinach fettuccine in a rich buttery sauce / 32

### ROASTED GARLIC CHICKEN

An all-natural roasted half of Springer Farm chicken with oven dried tomatoes, roasted garlic, orzo, & rosemary reduction / 34

### HONEY GINGER GLAZED PORK CHOP

14-ounce wood grilled pork chop with honey ginger barbeque sauce, carrots, jasmine rice & a julienne of vegetables / 35

### BISTRO BURGER

A blend of brisket, short rib & chuck, grilled & topped with Tillamook extra sharp cheddar, Applewood smoked bacon on a freshly baked brioche bun, served with pommes frites / 30

### FILET MIGNON

An 8-ounce wood grilled filet topped with truffle butter, served with garlic potato rounds & wilted spinach / 55

## Desserts

### CHOCOLATE MOLTEN CUP CAKE

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

### PECAN PIE

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

### PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, drizzled with dark chocolate sauce / 12

### ICE CREAM DU JOUR / 8

### LEMON ICE BOX PIE

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

### 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

### SORBET DU JOUR / 8