

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

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 / 12

JUMBO LUMP CRABCAKE

Pan sautéed jumbo lump Louisiana blue crab with peppers & onions, served with classic ravigote sauce & a lightly dressed petit green salad / 34

CRISPY FRIED OYSTERS

Six flash fried Gulf oysters with jalapeño tartar sauce / 22

GUMBO YA YA

A rich country style gumbo with chicken & Andouille sausage / 12

SEAFOOD GUMBO

A traditional New Orleans gumbo with shrimp, crabmeat, okra / 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 & grape tomatoes, tossed with herb vinaigrette / 11

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables  
Lemon Butter Sauce - or - Creole Meunière / 34

*\*with a sauté of jumbo lump crabmeat + \$16*

BACON WRAPPED SHRIMP & GRITS

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

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

PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed greens, heirloom tomatoes & shaved pecorino romano cheese / 32

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

PAN SEARED SHEEPSHEAD

Creole seasoned & pan seared fillet of local sheepshead atop roasted Yukon Gold Brabant potatoes with sweet Vidalia onions, fresh garlic & a chiffonade of spinach, surrounded by grilled zucchini & squash, sauced with lemon basil butter / 35

BLACKENED SHRIMP SALAD

Grilled Creole seasoned Gulf shrimp atop seasonal greens, julienned red onions, diced tomatoes, grilled bi-colored corn, roasted red peppers & avocado, dressed with jalapeño citrus vinaigrette, garnished with cotija cheese / 29

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

GRILLED PORK TENDERLOIN

Herb crusted wood grilled Berkwood Farms pork tenderloin served over corn maque choux made of bi-colored corn, red & green peppers in thyme corn cream / 38

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

SORBET DU JOUR / 8

ICE CREAM DU JOUR / 8

CARAMEL CUP CUSTARD

A classic New Orleans dessert baked with eggs, sugar, vanilla & rich caramel / 12

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

~ A 20% gratuity will be added to all parties of six or more, no separate checks ~