

Lunch Menu

\$1.50
HOUSE
BLOODY MARYS & MARTINIS
Wednesday – Friday until 2 pm

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 / 33

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce - or - Creole Meunière / 32

**with a sauté of jumbo lump crabmeat + \$19*

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

PORK TENDERLOIN PANINI

House brined, wood grilled sliced pork tenderloin served on pressed brioche with sharp white cheddar, roasted jalapeños, thinly sliced Fuji apples, lightly brushed with fig preserved, served with sweet potato fries / 29

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

Desserts

CHOCOLATE PEPPERMINT CAKE

A wedge of dark chocolate cake topped with peppermint white chocolate glaze, finished with dark chocolate sauce / 14

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

ICE CREAM DU JOUR / 8

SORBET DU JOUR / 8

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

TOMATO BASIL SOUP / 11

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

POACHED PEAR SALAD

Seasonal baby greens with port wine poached pears, dried cranberries & bleu cheese, dressed with port wine vinaigrette, garnished with roasted pecans / 18

BACON WRAPPED SHRIMP & GRITS

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

PECAN CRUSTED TROUT

Fresh fillet of pecan & panko crusted trout served with roasted butternut squash, Yukon Gold Brabant potatoes & haricots verts, sauced with Frangelico butter enhanced with orange zest / 38

VEAL FETTUCINE

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

BISTRO BURGER

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

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

BREAD PUDDING

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

CHOCOLATE MOLTEN CUP CAKE

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

WARM WHITE CHOCOLATE BROWNIE

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

LEMON ICE BOX PIE

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

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