

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

Lunch Menu

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

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

CORN & CRAB 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

BISTRO CAPRESE SALAD

Cajun Growers Farm vine ripe tomatoes layered with fresh mozzarella cheese with cracked black pepper, basil pesto & micro greens / 12

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*

GRILLED SHRIMP SALAD

Wood grilled Gulf shrimp atop mixed seasonal greens, English cucumbers & torn fresh mint tossed in lemon vinaigrette, finished with toasted slivered almonds & Louisiana blackberries / 28

PASTA JAMBALAYA

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

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

BACON WRAPPED SHRIMP & GRITS

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

CROQUE MONSIEUR

A traditional French sandwich on buttery toasted brioche bread layered with Dijon mustard, Chisesi ham & Gruyère cheese, broiled with béchamel sauce & Parmesan cheese, served with lightly dressed seasonal greens / 26

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

PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed watercress, heirloom tomatoes & shaved pecorino romano cheese / 28

ROASTED ROSEMARY CHICKEN

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

Desserts

ALMOND CHEESECAKE

Freshly baked individual cheesecake with almond & lemon cookie crust served with candied almonds & lemon syrup, garnished with fresh Louisiana blackberries / 15

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

ICE CREAM – or – SORBET DU JOUR / 8

LEMON ICE BOX PIE

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

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, chocolate sauce / 12

CHOCOLATE SALTED CARAMEL CAKE

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

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