

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

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 made with chicken & Andouille sausage / 11

SEAFOOD GUMBO

A traditional New Orleans gumbo made with Gulf shrimp, crabmeat & okra / 14

SOUP DU JOUR / 13

BABY ICEBERG SALAD

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

BISTRO SALAD

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

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*

STRAWBERRY CHICKEN SALAD

Wood grilled chicken breast atop tender baby spinach with avocado, grape tomatoes, torn basil, mozzarella pearls & Louisiana strawberries, tossed in extra virgin olive oil, drizzled with balsamic gastrique, topped with toasted pecans / 28

BLACKENED TUNA

Pan seared yellowfin tuna atop toasted garlic, wilted spinach & fried green tomatoes, surrounded by roasted red pepper butter sauce, garnished with pepper relish medley / 38

BISTRO MUFFULETTA

Pressed ciabatta bread brushed with Sicilian extra virgin olive oil, filled with house made olive salad, roasted red peppers, provolone & mozzarella cheeses, mortadella, Genoa salami, spicy capicola & Chisesi ham, served with gaufrette potato chips / 26

BARBEQUED SHRIMP

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

BACON WRAPPED SHRIMP & GRITS

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

PASTA JAMBALAYA

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

STUFFED QUAIL

Oven roasted tender quail stuffed with Boudin served with southern smothered greens, sauced with natural thyme reduction, garnished with crispy leeks / 30

ROASTED ROSEMARY CHICKEN

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

VEAL FETTUCCHINE

Panéed veal medallions with 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, with crispy pommes frites / 26

PRIME NEW YORK STRIP

A 12-ounce wood grilled prime New York strip topped with compound steak butter, served with a trio of jumbo crispy fried onion rings / 43

Desserts

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 10

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

WARM WHITE CHOCOLATE BROWNIE

White & dark chocolate chips baked into a rich confection, vanilla ice cream, dark chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 10



GALETTE DE ROIS

French style King Cake ~ Individual gooey butter cake with almond & lemon, topped with cream cheese ice cream, sprinkled with festive carnival sugar / 14

CHOCOLATE SALTED CARAMEL CAKE

Moist fudgy dark chocolate cake topped with rich caramel, sprinkle of Maldon sea salt / 12

PECAN PIE

With a drizzle of creamy caramel, topped with housemade vanilla ice cream / 10

ICE CREAM OR SORBET DU JOUR / 7

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