

Lunch Menu

\$1.50
BLOODY MARYS & MARTINIS
Wednesdays – Fridays
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 / 11

BABY ICEBERG SALAD

Red onions, grape tomatoes, Applewood smoked bacon & Danish bleu cheese, tossed with Dijon vinaigrette / 11

BISTRO SALAD

Baby greens, spiced pecans, Parmigiano Reggiano cheese & 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 / 14

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 30
**with a sauté of jumbo lump crabmeat + \$12*

ROASTED FALL CHICKEN

Pan seared airline chicken breast over roasted fall vegetables with sweet onions & asparagus, surrounded by natural chicken reduction infused with port wine & thyme, finished with crispy leeks / 29

PANKO & HERB CRUSTED TROUT

Local fillet of pan seared trout crusted with fresh dill, parmesan & panko, served with a sauté of Louisiana Swiss chard, sweet onions & satsumas in Champagne butter / 32

VEAL FETTUCINE

Panéed veal medallions with creamy fettuccine Alfredo with Pecorino Romano cheese / 26

PASTA JAMBALAYA

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

BARBEQUED SHRIMP

Gulf shrimp barbecued 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 with creamy stone ground yellow grits & red eye gravy / 33

GRILLED CHICKEN SALAD

Wood grilled sliced chicken breast served over baby spinach tossed with warm balsamic pepper jelly vinaigrette, golden raisins, roasted butternut squash & a julienne of red onions, garnished with toasted walnuts & Danish bleu cheese / 25

WOOD GRILLED PORK CHOP

12-ounce pork chop grilled over a wood fire with spigarello sautéed with sweet onions & rendered black pepper bacon, served with roasted Yukon Gold potatoes, finished with natural reduction sauce / 32

BISTRO BURGER

A blend of Brisket, short rib & chuck, with white cheddar cheese & Applewood smoked bacon, on a freshly baked brioche bun, served with crispy pommes frites / 25

WAGYU FLAP STEAK

Wood grilled wagyu flap steak served with oven roasted Yukon Gold potatoes, garlic & spinach, finished with housemade truffle butter / 36

Desserts

LEMON ICE BOX PIE

In a graham cracker crust with raspberry sauce, candied lemon, freshly whipped cream / 9

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

BREAD PUDDING

A Brennan family recipe rich in butter, cream & eggs, served warm with Irish whiskey sauce / 8

ICE CREAM DU JOUR - or - SORBET / 7

CRÈME BRÛLÉE

A rich vanilla custard with a caramelized sugar shell / 11

PECAN PIE

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

WARM WHITE CHOCOLATE BROWNIE

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

CHOCOLATE SALTED CARAMEL CAKE

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

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