

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 / 33

GUMBO YA YA

A rich country style gumbo made with chicken & Andouille sausage / 10.5

SEAFOOD GUMBO

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

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 / 10.5

Entrées

WOOD GRILLED FISH

With pecan popcorn rice & fresh vegetables
Lemon Butter Sauce or Creole Meunière / 28

PASTA JAMBALAYA

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

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 / 24

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

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

ITALIAN SAUSAGE & PEPPERS

A sauté of sliced garlic, roasted sweet onions, yellow & red peppers & sliced Italian sausage tossed with rigatoni pasta, finished with a side of Pecorino romano cheese / 26

ROASTED ROSEMARY CHICKEN

All-natural chicken breast, carrots, orzo pasta, natural reduction sauce enhanced with fresh rosemary / 26

PANÉED VEAL MILANESE

Panéed veal medallions topped with lightly dressed arugula, rainbow tomatoes & Parmigiano- Reggiano cheese / 28

BISTRO STEAK

Six ounce wood grilled tender Teres Major steak topped with homemade salsa of Creole tomatoes, sweet onions, jalapeño peppers, & garlic, served with crispy pomme frites tossed with Manchego cheese & chives / 34

Desserts

WARM WHITE CHOCOLATE BROWNIE

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

PROFITEROLES & CHOCOLATE SAUCE

Vanilla ice cream filled cream puffs, chocolate sauce / 11

LEMON ICE BOX PIE

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

ICE CREAM DU JOUR / 7

TIRAMISU

Coffee & liqueur soaked ladyfingers layered with whipped cream & mascarpone cheese, sprinkled with cocoa / 12

PECAN PIE

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

CHOCOLATE SALTED CARAMEL CAKE

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

BREAD PUDDING

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