



Lunch Menu

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

2-COURSES FOR **\$28** • AUGUST 1 – 31, 2024 (excluding Sundays)

\$1.50 Martinis & Bloody Marys with entrée purchase (Wednesday – Friday)

Starters

EGGPLANT STICKS
Pecorino Romano cheese, Creole
mustard dipping sauce

BISTRO SALAD
Baby greens, spiced pecans, Parmigiano
Reggiano cheese & grape tomatoes, tossed
with herb vinaigrette

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

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

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

BARBEQUED SHRIMP
Gulf shrimp barbequed New Orleans style served in their
shells in a peppery butter sauce, French bread to dip / 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 / SORBET DU JOUR / 7

Entrées

BUSTER CRAB AMANDINE
A duo of crispy fried Buster Crabs over haricots
verts, topped with slivered almonds in brown butter

PENNE ALL'ARRABBIATA
A sauté of fresh garlic, chiffonade of basil, Terranova
sausage, & extra virgin oli in spicy marinara sauce,
tossed with penne pasta, finished with Pecorino
romano cheese

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

CORN & CRAB SOUP / 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

BACON WRAPPED SHRIMP & GRITS
Applewood smoked bacon wrapped jumbo Gulf shrimp
with creamy stone ground yellow grits & red eye gravy / 33

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

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 pommes
frites tossed with Manchego cheese & chives / 34

PECAN PIE
With a drizzle of creamy caramel, topped with
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, served warm with Irish whiskey sauce / 8

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