

STARTERS

SHRIMP RÉMOULADE

Served over a chiffonade of iceberg lettuce with hard-boiled egg

OYSTERS EN BROCHETTE

Broiled bacon-wrapped Gulf oysters skewered on rosemary sprigs with a roasted garlic beurre blanc

OYSTERS MAISON

Masa fried oysters served with choron sauce

CREPE DU JOUR

Chef's selection

ESCARGOT BORDELAISE

Bourgogne snails baked with lemon parsley butter, roasted garlic and topped with puff pastry

FRIED EGGPLANT BATONS

Dusted with Creole powdered sugar

CRABMEAT RAVIGOTE

Local jumbo lump crabmeat tossed in a lemon-green onion aioli, served on a chiffonade of iceberg lettuce with fried capers

SOUFFLE POTATOES

Served with truffle aioli

DEMI ROYALE ~Serves 2

Demi portion of crabmeat ravigote, shrimp remoulade and truffled crab fingers

GRAND ROYALE ~Serves 4

Full portion of crabmeat ravigote, shrimp remoulade, truffled crab fingers, and oysters en brochette

SOUPS & SALADS

TURTLE SOUP

Classic Creole soup enriched with sherry and lemon

SEAFOOD GUMBO

Shrimp, oysters and crabmeat simmered with eggplant served over popcorn rice

DUCK & ANDOUILLE GUMBO

Chappapeela Farms duck, local andouille and popcorn rice

CREOLE FRENCH ONION SOUP

Caramelized sweet onions with veal stock and andouille, spiked with Abita Turbo Dog and topped with a Gruyère crouton

ICEBERG NAPOLEON WEDGE

Sliced tomato, shaved red onion and apple-wood smoked bacon served with a Creole cream cheese dressing

LYONNAISE SALAD

Frisée lettuce garnished with bacon, crispy fingerling potatoes, caramelized onions and topped with a poached egg ~FULL or DEMI

MAISON SALAD

Romaine and iceberg lettuce topped with tomato, red onion, hearts of palm and cucumber, drizzled with a lemon-tarragon Dijon vinaigrette

ASPARAGUS & SEAFOOD SALAD

Chilled asparagus topped with jumbo lump crabmeat ravigote, boiled shrimp and sliced tomato dressed with a lemon-tarragon Dijon vinaigrette ~FULL OR DEMI

BLEU CHEESE SALAD

Spinach, celery, pecans, shaved red onions and seasonal fruit tossed with a sherry-cane vinaigrette set aside a square of St. Azur bleu cheese

SIDES

LYONNAISE POTATOES

Fingerling potatoes fried crispy, tossed with caramelized onion, garlic and parsley

POTATOES TABLEAU

Fingerling potatoes fried crispy and tossed with julienne ham, garlic, petite pois and green onions, seasoned with Creole spices

STONE GROUND GRITS

Flavored with thyme and chèvre

POPCORN RICE

ASPARAGUS

CREAMED SPINACH

CREAMED LEEKS

CREAMED POTATOES

ENTREES

EGGS

EGGS BENEDICT

Poached eggs and sautéed ham set atop a toasted house-made English muffin with lemon hollandaise and Masa fried Gulf oysters ~FULL OR DEMI

EGGS HUSSARDE

Poached eggs and grilled beef medallions set atop a grilled tomato, drizzled with a red wine hollandaise and garnished with Masa fried Gulf oysters ~FULL OR DEMI

EGGS SARDOU

Artichoke hearts topped with crab boiled poached eggs and flash fried white anchovy filets topped with lemon hollandaise over creamed spinach, garnished with Masa fried Gulf oysters ~FULL OR DEMI

LOCAL SEAFOOD

GULF FISH

Fresh local fish dusted with seasoned flour, pan sautéed and served in the style of your choice
~Praline ~Mueniere ~Amandine

BBQ SHRIMP AND GRITS

Jumbo Gulf shrimp in a New Orleans style BBQ sauce spiked with Abita beer and served over stone ground chévre grits

CREOLE COURTOUILLON

Traditional New Orleans seafood stew with Gulf fish, shrimp, oysters and crabmeat simmered in a rich Creole broth, served with Louisiana popcorn rice

MEAT

FILET OF BEEF BEARNAISE

Grilled with Creole spices and topped with sauce béarnaise ~ 6oz. or 12oz.

RIB STEAK BORDELAISE

Grilled with Creole butter and served with roasted bone marrow and red wine bordelaise

VEAL CHOP

Grilled and brushed with Creole butter and finished with sauce foyot

PANEED VEAL

Panko crusted baby veal scaloppini drizzled with beurre noisette ~ FULL OR DEMI

TOURNEDOS ROSSINI MODERNE

Two 3oz. tournedos grilled and set atop toasted croutons, topped with seared foie gras and marchands de vin ~FULL OR DEMI

BBQ RACK OF LAMB

Grilled local rack of lamb topped with New Orleans style BBQ sauce spiked with Abita beer

POULTRY

CHICKEN TABLEAU

Herb roasted chicken breast and crispy boneless thigh served with Potatoes Tableau and topped with sauce Béarnaise and chicken demi glace

ROASTED DUCK

Crispy seared breast and braised thigh served with Bourbon-cherry duck jus

ACCOMPANIMENTS

ST. ROCH

Jumbo Gulf shrimp, roasted mushrooms, garlic and green onion

CABILDO

Gulf oysters poached in Creole bordelaise with butter, garlic and green onion

TRIST

Jumbo lump crabmeat, artichoke hearts, minced garlic and green onions

SAUTEED JUMBO GULF SHRIMP

SAUTEED JUMBO LUMP CRABMEAT

MASA FRIED GULF OYSTERS

SAUTEED LOUISIANA CRAWFISH TAILS

SAUCES

HOLLANDAISE
BÉARNAISE
CHORON
FOYOT
CREOLE MEUNIÈRE

NEW ORLEANS STYLE BBQ
MARCHANDS DE VIN
BORDELAISE
AMANDIN