

Appetizers

Soufflé Potatoes - 5

Crispy potato puffs with béarnaise sauce

Shrimp Remoulade - 9

Poached shrimp tossed in a classic spicy remoulade sauce over iceberg lettuce

Oysters Rockefeller - 9

Half dozen Louisiana oysters shells topped with herbsaint scented spinach

Crabmeat Maison - 9.75

Jumbo lump crabmeat in a creamy salad with green onions, capers, lemon, and creole mustard

Fried Eggplant - 5

Eggplant sticks crusted in Italian breadcrumbs served with béarnaise sauce and powdered sugar

Escargot - 9

French snails baked in Compound herb butter with parmesan crust

Oysters en Brochette - 9

Oysters and bacon skewered, fried, and finished with meunière butter

BBQ Shrimp and Jumbo Lump Crabmeat- 13

Louisiana shrimp and jumbo lump crabmeat in New Orleans style BBQ sauce over a fried eggplant round

Duck Crepe - 9

Savory crepe of roasted duck and homemade boursin cheese topped with a port-cherry reduction and pistachios

Sweetbreads - 9.5

Veal sweetbreads sautéed until crispy and seasonal mushrooms topped with a lemon caper beurre blanc

Galatoire Gouté - 18

A taste of two classic Galatoire's appetizers – Crabmeat Maison and Shrimp Remoulade

Soups & Salads

Turtle Soup au Sherry - 6.5

A hearty soup of turtle, tomatoes, and seasonings laced with sherry

French Onion Soup - 5.75

A beef broth of caramelized onions, white wine, and thyme topped with a crouton and gruyere cheese

Salad Maison - 6

Romaine and grape tomatoes tossed in your choice of dressing and topped with blue cheese and spiced pecans

Iceberg Wedge - 7

Heart of iceberg lettuce with apple smoked bacon, grape tomatoes, and blue cheese dressing

Godchaux Salad – 9.5

Jumbo lump crabmeat and boiled shrimp tossed with iceberg lettuce, chopped tomatoes, hard boiled egg, creole mustard vinaigrette, and topped with anchovy fillets

Spinach Salad - 6

Baby spinach with crumbled goat cheese, roasted bell peppers, tender shallots, and house made pepper jelly vinaigrette

Entrée

Chicken Clemenceau - 17

A half roasted chicken topped with brabant potatoes, garlic, mushrooms, green peas and a natural chicken jus

Poisson Meunière Amandine - 21

Crispy fried Gulf fish with toasted almonds and meunière butter

Grilled Salmon - 20

Grilled salmon fillet with French green lentils and a horseradish cream sauce

Grilled Poisson Provençal - 22

Grilled Gulf fish over roasted roma tomatoes with red onion, kalamata olives, capers, and fresh basil

Poisson Crabmeat Yvonne - 26

Sautéed Gulf fish topped with jumbo lump crabmeat, artichoke hearts, mushrooms and green onions

Louisiana Seafood Eggplant Cake - 18

Crabmeat, boiled shrimp, and eggplant in a béchamel bound cake with a spicy Remoulade aioli topped with jumbo lump crabmeat

Shrimp and Grits - 22

Sautéed Louisiana shrimp over roasted garlic grits in a spicy tasso broth

Crabmeat Sardou - 23

Jumbo lump crabmeat over a bed of creamed spinach and artichoke hearts finished with hollandaise sauce

Filet Béarnaise - 29

8 oz filet mignon topped with a classic béarnaise sauce

Veal Liver -17

Sautéed veal liver medallions topped with caramelized onions and crispy bacon

Ribeye Bordelaise - 36

18 oz bone-in ribeye topped with portobello mushrooms and garlic butter

Sides

Frites - homemade french fries 4

Brabant Potatoes - fried diced potatoes with garlic and parsley 4.25

Stone Ground Grits – creamy grits with roasted garlic 5

Creamed Spinach - sautéed spinach finished with béchamel sauce and a hint of nutmeg 4.5

Broccoli Hollandaise - steamed broccoli flower with hollandaise sauce 5

Potatoes au Gratin - diced steamed potatoes in béchamel sauce with cheddar cheese 5

Asparagus Hollandaise - steamed asparagus spears topped with hollandaise sauce 7

Potatoes Lyonnaise - pan sautéed potatoes with caramelized onion 5

Smothered Okra – stewed okra with smoked bacon and tomatoes 5