

Starters

SOUFFLÉ POTATOES 8

CRISPY POTATO PUFFS WITH BÉARNAISE SAUCE

SHRIMP REMOULADE 11.75

OYSTERS ROCKEFELLER 13

HALF DOZEN LOUISIANA OYSTERS WITH HERBSAINT SCENTED SPINACH

CRABMEAT MAISON 13

JUMBO LUMP CRABMEAT WITH GREEN ONIONS, CAPERS, LEMON, AND CREOLE MUSTARD AIOLI

FRIED EGGPLANT 8

EGGPLANT STICKS WITH BÉARNAISE SAUCE AND POWDERED SUGAR

ESCARGOT 10

FRENCH SNAILS BAKED IN COMPOUND HERB BUTTER

OYSTERS EN BROCHETTE 13

OYSTERS AND BACON FRIED, FINISHED WITH MEUNIÈRE SAUCE

DUCK CREPE 10.5

SAVORY CREPE OF ROASTED DUCK AND HOMEMADE BOURSIN CHEESE PORT-CHERRY REDUCTION AND PISTACHIOS

TURTLE SOUP AU SHERRY 7.5

FRENCH ONION SOUP 7

DUCK AND ANDOUILLE GUMBO 7

CLASSIC DARK ROUX WITH ROASTED DUCK AND ANDOUILLE SAUSAGE

SALAD MAISON 7

ROMAINE LETTUCE AND GRAPE TOMATOES TOSSED IN YOUR CHOICE OF DRESSING, CRUMBLLED BLUE CHEESE AND SPICED PECANS

ICEBERG WEDGE 7

APPLEWOOD SMOKED BACON, GRAPE TOMATOES AND BLUE CHEESE DRESSING

Entrées

EGGPLANT CASSEROLE 24

LOUISIANA SHRIMP, CRABMEAT, ROASTED EGGPLANT, GREEN ONIONS AND PARMESAN CHEESE

SHRIMP AND GRITS 23

SAUTEÉD LOUISIANA SHRIMP WITH OKRA AND APPLE WOOD SMOKED BACON OVER ROASTED GARLIC GRITS

GULF FISH MEUNIÈRE AMANDINE 25

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS AND MEUNIÈRE SAUCE

GRILLED SALMON 25

GRILLED SALMON FILLET WITH BABY SPINACH, POACHED OYSTERS AND HERBSAINT CREAM

GRILLED GULF FISH 25

GRILLED GULF FISH OVER SMOTHERED OKRA WITH CREOLE BEURRE BLANC

GULF FISH CRABMEAT YVONNE 27.5

SAUTÉED GULF FISH WITH JUMBO LUMP CRABMEAT, ARTICHOKE HEARTS, MUSHROOMS AND GREEN ONIONS

CHICKEN CLEMENCEAU 18.5

HALF A ROASTED CHICKEN TOPPED WITH MUSHROOMS, PEAS, BRABANT POTATOES AND NATURAL CHICKEN GARLIC JUS

SEARED DUCK 27

BREAST AND CONFIT LEG QUARTER WITH SWEET POTATO HASH BALSAMIC AND ORANGE MARMALADE JUS

VEAL LIVER 22

SAUTÉED VEAL LIVER MEDALLIONS WITH CRISPY BACON CARAMELIZED ONION AND VEAL JUS

FILET BEARNAISE 33

8 OZ FILET MIGNON WITH A CLASSIC BÉARNAISE SAUCE

RIBEYE BORDELAISE 35

14 OZ BONE IN RIBEYE WITH SAUTÉED PORTOBELLO MUSHROOMS IN A NEW ORLEANS STYLE BORDELAISE

PORK CHOP AU POIVRE 25

12 OZ PEPPER ENCRUSTED PORK CHOP WITH SWISS CHARD AND NEW POTATOES BRANDY AND VEAL ESPAGNOLE

Signature Salads & Sandwiches

DRESSINGS

HOUSE DRESSING, CREAMY BLUE CHEESE, BISTRO VINAIGRETTE, OR ROASTED GARLIC DRESSING

GODCHAUX SALAD 19

JUMBO LUMP CRABMEAT AND BOILED SHRIMP TOSSED WITH ICEBERG LETTUCE, TOMATOES, CREOLE MUSTARD VINAIGRETTE, HARD BOILED EGGS AND ANCHOVY FILLETS

PEPPERCORN CRUSTED TUNA SALAD 18

PEPPER CRUSTED TUNA ON MIXED GREENS, CELLO RADISH, GRAPE TOMATOES, AND PARMESAN CHEESE TOSSED IN BISTRO VINAIGRETTE

STEAK & SPINACH SALAD 20

GRILLED HANGAR STEAK ON A BED OF BABY SPINACH, SLICED MUSHROOMS, BACON, BLUE CHEESE TOSSED IN BISTRO VINAIGRETTE

GRILLED CHICKEN CHOP SALAD 16

GRILLED CHICKEN BREAST OVER ROMAINE AND ICEBERG LETTUCE, WHITE BEANS, SLICED RED ONION, ROASTED TOMATOES, KALAMATA OLIVES, AND FRIED CAPERS TOSSED IN ROASTED GARLIC DRESSING

BISTRO BURGER 15

GRILLED 8 OZ ANGUS BEEF WITH CHEDDAR CHEESE, CARAMELIZED ONION, TOMATO, LETTUCE, HOMEMADE PICKLES AND MAYONNAISE SERVED ON A BRIOCHE BUN

SMOKED TURKEY SALAD SANDWICH 14

CHOPPED HOUSE SMOKED TURKEY BREAST SALAD WITH HOMEMADE PICKLES, LETTUCE, TOMATO AND RED ONION ON A BRIOCHE BUN

GRILLED GULF FISH Po Boy 15

GRILLED GULF FISH TOPPED WITH HOMEMADE TARTAR SAUCE, LETTUCE, TOMATO AND RED ONION ON LEIDENHEIMER FRENCH BREAD

FRIED SHRIMP/OYSTER Po Boy 13/15

YOUR CHOICE OF FRIED SHRIMP OR OYSTERS, BACON, LETTUCE, TOMATOES, MAYONNAISE AND MEUNIÈRE SAUCE SERVED ON FRENCH BREAD

ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRITES OR CHIPS

Sides

FRITES 6

BRABANT POTATOES 6

BROCCOLI HOLLANDAISE 6

ASPARAGUS HOLLANDAISE 6

SMOTHERED OKRA 6

STONE GROUND GRITS 6

CREAMED SPINACH 6

POTATOES AU GRATIN 6

POTATOES LYONNAISE 6