

BISTREAUX

NEW ORLEANS
Food · Drink · Music

First Bites

P&J OYSTERS ON THE HALF SHELL

1/2 dozen.....12
Full dozen.....22
served with cocktail sauce, shaved horseradish and homemade mignonette

TRUFFLE MAC & CHEESE..... 8

italian pasta, Monterey Jack, smoked gouda and parmesan cheese, drizzled with truffle oil

BEEF CARPACCIO.....12

poached tomato, horseradish cream, arugula and Parmesan

SPICY CHICKEN WINGS 12

gorgonzola blue cheese dipping sauce

CHEESE BOARD 16

selection of cheeses from around the world, served with crispy peasant bread

CHARCUTERIE BOARD..... 15

selection of cured meats served with pickled vegetables and stone ground mustard

ROCK SHRIMP TACOS..... 12

shrimp tossed in a spicy sauce served with guacamole and fresh corn salsa

TRUFFLE FRIES..... 7

parmesan cheese, fresh herbs, truffle essence

Burgers and Sandwiches

CLASSIC BURGER 10

8oz Angus ground chuck with lettuce, tomato, sliced onion

BBQ BURGER..... 10

8oz Angus ground chuck with hickory BBQ sauce, lettuce, tomato, sliced onion

GRILLED CHEESE SANDWICH..... 10

toasted Brioche with Gruyere and Fontina

Extras: cheddar, blue cheese, smoked gouda, apple smoked bacon, ham.....1 ea

COCHON DE LAIT..... 12

housemade pulled pork, pickles and provolone cheese on ciabatta bread with basil aioli and hot mustard

BLT 11

apple smoked bacon, crisp romaine lettuce, thick sliced creole tomato on grilled peasant bread

THE CLUBS CHICKEN CLUB 12

marinated grilled chicken, apple smoked bacon, crisp lettuce, tomato, basil aioli on grilled bread

Served with our signature seasoned house-made fries or voodoo slaw. Substitute one of our housemade soups for \$2.

Specialties

JUMBO LUMP CRAB CAKE 18

seared jumbo lump crabmeat and crawfish, topped with sliced avocado, beurre blanc sauce, micro citrus salad

BBQ SHRIMP 14

fresh jumbo Louisiana shrimp sauteed with butter and garlic and finished with Chef Quan's famous bbq sauce, served over rice

OMELET ANY TIME.....9

smoked gouda cheese, tomato and basil folded into a fluffy three egg omelet

Add crabmeat or shrimp.....5

STEAK AND POMMES FRITES 21

New York strip steak, blue cheese butter and our homemade truffle fries

SPAGHETTI AND MEATBALLS..... 15

homemade pork and beef meatballs, served with linguine and our "red gravy"

SOUTHERN FRIED 1/2 CHICKEN 15

served with smashed potatoes and gravy

PAN SEARED LOCAL FISH OF THE DAY 19

Fresh corn, tomato, spinach, lemon brown butter

Salads, Soups, Sides

THE WEDGE..... 9

iceberg lettuce, tomato, gorgonzola blue cheese dressing

CAESAR SALAD..... 9

half head of romaine lettuce, homemade Caesar dressing, parmesan cheese, anchovies, capers and garlic dust

Add chicken or proscuitto ham5

CHOPPED SALAD 11

romaine lettuce, grilled chicken breast, apple smoked bacon, tomato, blue cheese, hard boiled egg

TOMATO NAPOLEON 11

thick sliced tomato stacked with blue cheese, topped with remoulade and cracked black pepper

ROASTED TOMATO SOUP cup... 5 bowl... 7

roasted heirloom tomatoes, crème Fraîche, butter croutons

FRENCH ONION SOUP cup... 5 bowl... 7

caramelized onion, crouton and Gruyere cheese

NOLA GUMBO cup... 5 bowl... 9

chicken and andouille sausage gumbo, served with rice and a whole lotta love...

HOUSE FRIES 4

VOODOO SLAW..... 3

VEGGIES DU JOUR..... 4

SMASHED POTATOES 4

Flatbread Pizzas

TUSCAN..... 10

proscuitto ham, fontina cheese, wild mushrooms, arugula

ATLANTIC 11

smoked salmon, arugula, red onion, capers

CAPRESE9

tomato, mozzarella, basil, parmesan

PARISIAN9

sliced fig, goat cheese, arugula, balsamic drizzle

Local Flavors

RED BEANS AND RICE..... 11

slow cooked red beans with sausage and bacon
*Add two fried eggs1.50

FRIED SHRIMP OR OYSTER PO-BOY SHRIMP/OYSTER...15/22

fried shrimp or oysters dressed with lettuce, tomato, pickles and mayo served on a French baguette with a side of fries

CRAWFISH ÉTOUFFÉE 13

housemade étouffée sauce with sautéed crawfish over steaming hot rice

NEW ORLEANS JAMBALAYA..... 12

classic Jambalaya... steamed local rice with grilled chicken and andouille sausage topped with our famous red Creole sauce

Last Bites

HOMEMADE CINNAMON APPLE PIE..... 6

whipped cream or a la mode

BLUEBERRY WAFFLE..... 7

vanilla ice cream and mint maple syrup

CHOCOLATE POT 9

chocolate pot de creme, seasonal berries

PECAN PIE 7

vanilla ice cream and cinnamon

ICE CREAM AND SORBET 7

our daily homemade assortments

Wines by the Glass

SPARKLERS & WHITES

Segura Viudas, Cava.....8 Arona, Sauvignon Blanc.....9
Cline, "Green Truck" Chardonnay7 Vigneti del Sole, Pinot Grigio.....8.5
Washington Hills, Riesling8 William Hill, Chardonnay.....8

REDS & ROSE

Les Vignerons, Cotes du Rhone6.5 Saintsbury, Pinot Noir.....11
Finca de Origen, Malbec.....8 William Hill, Cabernet8
Lea, Rose.....7 Cooralook, Shiraz.....7