

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 on the half shell topped with a puree of 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 sautéed in a garlic-herbsaint cream, fresh thyme and served in a puff pastry shell

Oysters en Brochette - 9

Oysters and bacon skewered, fried, and finished with meuniere 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 served with a lemon caper beurre blanc

Smoked Salmon Rilette - 8

Hand chopped house smoked salmon and poached salmon with shallots, capers, cream cheese and fresh basil

Foie Gras - 14

Seared Hudson Valley Foie Gras over pan perdu with a cane syrup gastric and apricot chutney

Galatoire Goute - 18

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

Soups & Salads

Turtle Soup au Sherry - 6.25

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

French Onion Soup - 5.25

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

Salad Maison - 5.5

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

Asparagus & Hearts of Palm - 7

Steamed Asparagus and Hearts of Palm over mixed greens with your choice of dressing

Godchaux Salad - 8

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

Heart of Bibb - 6

A heart of bibb lettuce served with roasted beets, goat cheese, toasted almonds, and orange vinaigrette

Poultry

Chicken Clemenceau - 17

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

Roast Duck - 21

A half roasted duck with creamed parsnips and an orange scented duck espagnole

Eggs Benedict - 14

Two poached eggs atop grilled ham and an English muffin with hollandaise sauce

Eggs Sardou - 16

Two poached eggs on a bed of creamed spinach and artichoke hearts finished with hollandaise sauce

Fish

Poisson Meuniere Amandine - 21

Crispy fried Gulf fish with toasted almonds and meuniere butter

Grilled Salmon - 20

Grilled salmon fillet on a bed of wilted spinach and poached oysters in a herbsaint scented cream

Grilled Poisson Provençal - 22

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

Broiled Pompano Meuniere - 22.5

A half pompano broiled with meuniere butter

Poisson Crabmeat Yvonne - 26

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

Shellfish

Stuffed Eggplant - 20

Grilled eggplant stuffed with jumbo lump crabmeat, shrimp, béchamel sauce, and green onions

Shrimp and Grits - 22

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

Crabmeat au Gratin - 22

Jumbo lump crabmeat in béchamel sauce with green onions and cheddar cheese with a toasted breadcrumb crust

Crabmeat Sardou - 23

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

Bouillabaisse - 28

A light saffron scented seafood broth with jumbo lump crabmeat, shrimp, mussels, and oysters

Soft Shell Crab & BBQ Shrimp - 22

Fried soft shell crab atop an eggplant round with sautéed shrimp in a New Orleans style BBQ sauce

Meat

Filet Béarnaise - 29

8 oz filet mignon topped with a classic bearnaise sauce

Veal Liver -17

Sautéed veal liver medallions topped with caramelized onions and crispy bacon

Smoked Pork Chop - 20

14 oz house smoked pork chop with a roasted shallot and bacon lardon demi-glace

Ribeye Bordelaise - 27

14 oz ribeye topped with a portobello mushrooms and garlic butter

Lamb Chops - 30

Two double cut lamb chops grilled and finished with a mint infused lamb jus

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

Sautéed Spinach - fresh baby spinach sautéed with garlic and shallots 5

Smothered Okra – stewed okra with smoked bacon and tomatoes 5

Grilled Eggplant - eggplant rounds grilled and topped with meuniere butter 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