**Appetizers**

- **Soufflé Potatoes** - $7.50
  crispy potato puffs, béarnaise sauce

- **Fried Eggplant** - $7
  eggplant sticks, Italian breadcrumbs, béarnaise sauce
  powdered sugar

- **Shrimp Remoulade** - $13
  boiled Louisiana shrimp, classic spicy remoulade sauce
  iceberg lettuce

- **Shrimp Cocktail** - $13
  boiled Louisiana shrimp
  horseradish and ketchup cocktail sauce, iceberg lettuce

- **Crab Maison** – $19
  Louisiana jumbo lump crabmeat, green onions, capers
  creole mustard aioli

- **Oysters Rockefeller** – $13.75
  oysters on the half shell, herbsaint scented spinach

- **Oysters en Brochette** – $13.75
  fried oysters, bacon, meunière butter

- **Escargot** – $11
  French snails, garlic herb butter

- **Duck Crepe** - $11
  roasted duck, homemade boursin cheese
  port-cherry reduction, pistachios

- **Sweetbreads** - $11
  veal sweetbreads, lemon caper beurre blanc

- **Canapé Lorenzo** – $19.50
  Louisiana jumbo lump crabmeat, béchamel sauce
  green onions, toast round

- **Foie Gras** - $16
  Hudson Valley foie gras, pain perdu, cane syrup gastrique
  apricot chutney

- **Galatoire Goute** – $21.50/$40
  crabmeat maison, shrimp remoulade

**Soups**

- **Turtle Soup au Sherry** – $7.50/$8.75
  turtle, trinity, tomatoes, veal stock
  medium brown roux, sherry

- **Seafood Okra Gumbo** – $8.50/$9.75
  Louisiana shrimp, oysters, shellfish
  stock, okra, light brown roux

- **Duck and Andouille Gumbo** – $7.50/$8.75
  andouille sausage, shredded duck
  trinity, rich duck stock
  dark brown roux

**Salads**

- **Salad Maison** – $7.50
  iceberg lettuce, spring lettuces, tomato, asparagus, egg
  anchovy filet

- **Green Salad with Garlic** – $7
  spring lettuces, garlic puree, creole mustard vinaigrette

- **Bistro Romaine Salad** – $7.50
  romaine lettuce, tomatoes, blue cheese, spiced pecans

- **Iceberg Wedge** – $8
  iceberg lettuce, apple smoked bacon, grape tomatoes
  blue cheese dressing

  creole mustard vinaigrette, blue cheese dressing
  1000 island, classic vinaigrette

- **Godchaux Salad** – $18/$27
  Louisiana jumbo lump crabmeat, boiled shrimp
  iceberg lettuce, tomatoes, egg, creole mustard vinaigrette
  anchovy fillet

- **Avocado and Crabmeat Salad** – $21
  haas avocado, Louisiana jumbo lump crabmeat, tomato
  bibb lettuce

- **Asparagus and Hearts of Palm** – $8.75
  asparagus, hearts of palm, avocado, tomatoes, bibb lettuce
Eggs

Eggs Benedict – $17
poached eggs, smoked ham, English muffin, hollandaise

Eggs Sardou – $19
poached eggs, artichoke hearts, creamed spinach, hollandaise

Omelettes
Three egg omelettes, selection of ingredients

- Crabmeat – $28
- Ham and Cheese – $15
- Bacon and Mushroom – $15
- Jumbo Lump Crabmeat and Asparagus – $19
- Asparagus – $15
- Shrimp – $18

Omelettes
Three egg omelettes, selection of ingredients

- Crabmeat – $28
- Ham and Cheese – $15
- Bacon and Mushroom – $15
- Jumbo Lump Crabmeat and Asparagus – $19
- Asparagus – $15
- Shrimp – $18

Poultry

Chicken Clemenceau – $24
half roasted chicken, mushrooms, garlic, brabant potatoes, peas

Chicken Bonne-Femme – $24
half roasted chicken, cottage fries, bacon, caramelized onions

Chicken Creole – $21
half roasted chicken, stewed tomatoes, creole seasoning, steamed rice

Maple Leaf Duck – $29
pan seared breast, confit leg quarter, honey-balsamic jus, dirty rice

Shellfish

Stuffed Eggplant – $26.50
Louisiana jumbo lump crab, boiled shrimp, béchamel sauce, green onions, grilled eggplant

Crabmeat Yvonne – $29
Louisiana jumbo lump crab, artichoke hearts, mushrooms, meunière sauce

Crabmeat Ravigote – $28
Louisiana jumbo lump crab, green onions, béchamel sauce, hollandaise

Crabmeat au Gratin – $29
Louisiana jumbo lump crab, béchamel sauce, cheddar cheese, green onions, breadcrumbs

Crabmeat Sardou – $28
Louisiana jumbo lump crab, creamed spinach, artichoke hearts, hollandaise sauce

Bouillabaisse – $28
Louisiana jumbo lump crab, shrimp, oysters, gulf fish, saffron, shellfish stock

Shrimp Clemenceau – $23
Louisiana shrimp, mushrooms, garlic, brabant potatoes, peas

Shrimp Creole – $23
Louisiana shrimp, stewed tomatoes, creole seasoning, steamed rice

Shrimp Marguery – $24
Louisiana shrimp, mushrooms, béchamel sauce, hollandaise

Shrimp au Vin – $24
Louisiana shrimp, white wine, mushrooms, greens onions, steamed rice

Fried Shrimp – $19.75
Louisiana shrimp, cocktail sauce, tartar sauce

Shrimp Etouffée – $28
Louisiana Shrimp, shellfish stock, trinity, green onions, light brown roux, steamed rice
**Fish**

seasonal selection of the freshest available fish delivered daily
sautéed, broiled, fried, or poached

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<tr>
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<tr>
<td>Black Drum</td>
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<td>Redfish</td>
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<td>Lemon Fish</td>
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<td>Salmon</td>
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Optional Garnishes:

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<tr>
<td>Lemon Caper Beurre Blanc</td>
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<td>Crabmeat Yvonne</td>
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<td>Jumbo Lump Crabmeat</td>
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<td>Sautéed Shrimp</td>
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<td>Shrimp Etouffée</td>
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<tr>
<td>Marguery</td>
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**Meat**

Filet Mignon (10oz) - $34
Petite Filet Mignon (7oz) - $30
USDA Prime Ribeye (16oz) - $42
Pork Chop (12oz) - $23
Veal Liver - $20
Veal Chop (12oz) - $42
Lamb Chops - $44

Optional Garnishes:

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<td>Marchand de Vin</td>
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<td>Bonne-Femme</td>
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**Sides**

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<tr>
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<td>Portobello Mushrooms</td>
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