

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 - \$18
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, crawfish 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 fillet

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

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

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

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 – \$23

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 Creole – \$21

half roasted chicken, stewed tomatoes, creole seasoning
steamed rice

Chicken Bonne-Femme – \$24

half roasted chicken, cottage fries, bacon
caramelized onions

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 Sardou - \$28

Louisiana jumbo lump crab
creamed spinach, artichoke hearts
hollandaise sauce

Shrimp Marguery - \$24

Louisiana shrimp, mushrooms
béchamel sauce, hollandaise

Crabmeat Yvonne - \$29

Louisiana jumbo lump crab
artichoke hearts, mushrooms
green onions, meunière sauce

Bouillabaisse - \$28

Louisiana jumbo lump crab
shrimp, oysters, gulf fish, saffron
shellfish stock

Shrimp au Vin – \$24

Louisiana shrimp, white wine
mushrooms, greens onions
steamed rice

Crabmeat Ravigote - \$28

Louisiana jumbo lump crab
green onions, béchamel sauce
hollandaise

Shrimp Clemenceau – \$23

Louisiana shrimp, mushrooms
garlic, brabant potatoes, peas

Fried Shrimp – \$19.75

Louisiana shrimp, cocktail sauce
tartar sauce

Crabmeat au Gratin - \$29

Louisiana jumbo lump crab
béchamel sauce, cheddar cheese
green onions, breadcrumbs

Shrimp Creole – \$23

Louisiana shrimp, stewed tomatoes
creole seasoning, steamed rice

Crawfish Etouffée - \$28

Louisiana Crawfish, 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

Black Drum – \$25

Redfish – \$25

Daily Selections - MKT

Lemon Fish – \$27

Salmon – \$23

Optional Garnishes:

Meunière Sauce

Meunière Amandine – \$3

Lemon Caper Beurre Blanc – \$2.50

Crabmeat Yvonne – \$14

Jumbo Lump Crabmeat – \$11.50

Sautéed Shrimp – \$8.75

Shrimp Etouffée – \$9

Marguery – \$5

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:

Hollandaise – \$4

Bacon and Onions – \$5

Béarnaise – \$4

Clemenceau – \$5

Marchand de Vin – \$4

Bonne-Femme – \$6

Sides

Asparagus Hollandaise - \$8

Creamed Spinach – \$6

Sautéed Spinach - \$7

Spinach Rockefeller - \$7

Portobello Mushrooms - \$6

Broccoli Hollandaise - \$8

Cauliflower - \$6

Cauliflower au Gratin - \$7

Fried Onion Rings - \$6

Broiled Tomato - \$6

Brabant Potatoes - \$6

Hashed Browns - \$6

Lyonnais Potatoes - \$7

Potatoes au Gratin - \$7

Boiled Potato - \$5