

## *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

Crabmeat Maison - \$14  
Louisiana jumbo lump crabmeat, green onions, capers,  
lemon, and 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 - \$14  
Louisiana jumbo lump crabmeat, bechamel sauce, green  
onions, toast round

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

Galatoire Goute - \$20/\$35  
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 jumbo lump crabmeat,  
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

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 - \$16/\$24  
Louisiana jumbo lump crabmeat, boiled shrimp, iceberg  
lettuce, tomatoes, egg, creole mustard vinaigrette, anchovy  
fillets

Avocado and Crabmeat Salad - \$14.75  
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 omelet, selection of ingredients

### Crabmeat – \$19

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

### Covey Rise Farms Duck – \$29

pan seared breast, confit leg quarter, honey-balsamic jus,  
dirty rice

## *Shellfish*

### Stuffed Eggplant – \$24.50

Louisiana jumbo lump crabmeat,  
boiled shrimp, béchamel sauce,  
green onions, grilled eggplant

### Crabmeat Sardou - \$26

Louisiana jumbo lump crabmeat,  
creaméd spinach, artichoke hearts,  
hollandaise sauce

### Shrimp Marguery - \$24

Louisiana shrimp, mushrooms,  
béchamel sauce, hollandaise

### Crabmeat Yvonne - \$26

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

### Bouillabaisse - \$28

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

### Shrimp au Vin – \$24

Louisiana shrimp, white wine,  
mushrooms, greens onions, steamed  
rice

### Crabmeat Ravigote - \$25

Louisiana jumbo lump crabmeat,  
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 - \$25

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

### Shrimp Creole – \$23

Louisiana shrimp, stewed tomatoes,  
creole seasoning, steamed rice

### Shrimp Etouffée - \$28

Louisiana Gulf 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

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 – \$11.75

Jumbo Lump Crabmeat – \$9.75  
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