

Appelizers

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,
creamd 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