



THE BISTREAUX

BY FLEUR DE LICIOUS

APPETIZERS

BOUDIN BALLS \$9.95

Simmered pork mixed with Cajun rice and spices, corn dusted and fried served with de' Licious aioli.

CREOLE CRAB CAKE \$14.95

Blue Crab, Trinity and spices, lightly sauteed and served with okra & corn relish.

GREEN TOMATO TCHOUPITOUHAS \$10.95

Green tomatoes hand-breaded and deep fried topped with Crawfish and Cajun Cream sauce.

CAJUN SALMON BITES \$12.95

Corn dusted and Cajun seasoned, fried golden brown. tossed with Cajun hot honey sauce.

GUMBO ORLEANS \$12.95 bowl \$6.95 cup

Shrimp, Andouille, Chicken, okra and Trinity simmered with dark roux and spices.

HOT HONEY WINGS \$9.95

4 Whole Chicken Wings tossed in our signature sauce

SALADS

HOUSE SALAD \$5.95

Romaine lettuce, grape tomatoes, cucumber, croutons and blue cheese.

With your choice of dressing.
(Italian or Ranch)

CAESAR SALAD \$5.95

Romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons.

SEAFOOD PLATTERS

Corn dusted and Cajun seasoned, fried golden brown.

SELECTIONS

Catfish * Flounder * Shrimp * Oysters * Crawfish * Crab Cake

Choose 1 selection \$15.95

Choose 2 selections \$20.95

Choose 3 selections \$24.95

Served with fresh cut fries and coleslaw *No substitutions*

SANDWICHES

BISTREAUX BURGER \$12.95

1/2 lb. Angus beef, pepper jack or cheddar cheese, lettuce, tomato, pickle and red onion with de' Licious aioli.

NEW ORLEANS POBOY \$16.95

Choice of Shrimp, Chicken, Catfish, Crawfish or Oysters. Served fried or blackened with, lettuce, tomato, pickle and de' Licious aioli, served fresh cut fries.



NEW ORLEANS FAVORITES



All entrees are served with house or caesar salad

RED BEANS & RICE \$15.95

A "New Orleans Staple" slow simmered with Trinity, andouille and creole spices served with rice and grilled andouille.

CHICKEN & BEINGETS \$16.95

4 chicken wings, Creole seasoned and fried to perfection drizzled with Bistreaux hot honey, served with an order of our signature beignets.

SHRIMP ETOUFFEE \$17.95

A Cajun roux with Trinity, spices and shrimp. Served with Jasmine rice.

CRAWFISH ETOUFFEE \$19.95

Our specialty! A Cajun roux with Trinity, with lots of crawfish tails served with Jasmine rice.

CREOLE ENTREES

All entrees are served with house or caesar salad

LOLLIPOP LAMB CHOPS \$34.95

Lamb chops creole seasoned grilled to perfection topped with Chimichurri and red onion jam served with two sides.

MARDI GRAS PASTA \$22.95

Cavatappi Pasta tossed with onions, peppers, shrimp, chicken, crawfish, andouille sausage and Cajun Cream sauce.

CATFISH ACADIAN \$23.95

Fried Catfish covered in Crawfish Etouffee served with Jasmine rice and one side.

GRILLED SALMON AND SHRIMP \$23.95

Atlantic Salmon dusted with Creole seasoning, topped with Blackened Shrimp and herb butter sauce served with two sides.

CHICKEN BIENVILLE \$22.95

Chicken lightly blackened topped shrimp, crawfish and Tasso Cream sauce served with two sides.

SIDES

\$4.95

Dirty Rice * Cajun Green Beans * Coleslaw * Broccolini

CREOLE POTATOES * CORN MAQUE CHOUX * FRESH CUT FRIES

DESSERT

WHITE CHOCOLATE BREAD PUDDING \$6.95

BEIGNETS \$6.95

CRÈME BRÛLÉE \$6.95



THE BISTREAUX

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BRUNCH ENTREES

Available Saturday and Sunday from 11:00 to 5:00

BOUDIN BENEDICT \$19.95

Toasted English muffin topped with our Chef's special recipe boudin, poached eggs and Tasso hollandaise sauce served with Creole potatoes or grits.

CRAB CAKE BENNIE \$22.95

Toasted English muffin topped with Creole crab cakes poached eggs, spinach and hollandaise sauce served with Creole potatoes or grits.

CREOLE SHRIMP & GRITS \$19.95

Gulf shrimp simmered in a rich sauce with Andouille sausage, Cremini mushrooms, Trinity and green onion. Served with grits.

CAJUN FRITTATA \$18.95

Open faced omelet topped with pulled slow roasted chicken, Cajun Tasso ham, caramelized onions and fresh spinach served with Creole potatoes or grits.

BRUNCH BURGER \$14.95

Angus beef, Pimento cheese, over easy egg, praline bacon, lettuce, tomato, pickle, and with de' Lucious aioli.

MARDI GRAS OMELET \$19.95

Three egg omelet stuffed with onions, peppers, shrimp, crawfish, andouille sausage and shredded cheese. Served with Creole potatoes or grits.

BLACKENED STEAK AND EGGS \$26.95

8oz Ribeye steak cast iron seared two eggs cooked your way. Served with Creole Potatoes or grits.

BANANAS FOSTER PAIN PRDU \$17.95

New Orleans French Toast covered with Banana's Foster sauce, chopped pecans, whipped cream with a cut side of thick peppered bacon.

DRINKS

\$2.99 Soda, Coffee, Sweet and Unsweet Tea

Coca Cola

Coca Cola Zero Sugar

Minute Maid Lemonade

Sprite

Mr. Pibb

Barq's Root Beer

LUNCH SPECIALS

From 11-2 weekdays

BISTREAUX BURGER \$9.95

Angus beef, pepper jack or cheddar cheese, lettuce, tomato, pickle and red onion with de' licious aioli.

Served with fresh cut fries.

CAJUN CHICKEN SANDWICH \$9.95

Marinated chicken breast, de' Llicious aioli, and pickles

Served with fresh cut fries.

RED BEANS & RICE \$9.95

A lunch portion size of our famous New Orleans red beans and rice served with grilled andouille sausage.

HOT HONEY WINGS \$9.95

4 Whole Chicken Wings tossed in our signature sauce served with fresh cut fries.

GUMBO & SALAD \$9.95

A cup of our signature Gumbo with choice of Cesear or House salad

SHRIMP OR FISH BASKET \$12.95

Shrimp, Flounder or Catfish served with fresh cut fries and coleslaw.

NEW ORLEANS POBOY \$12.95

Choice of Shrimp, Chicken or Catfish. Served fried or blackened with, lettuce, tomato, pickle and de' Llicious aioli. Served with fresh cut fries.

KIDS MENU

\$8.95 for 10 years old and younger

KIDS CHEESEBURGER

or

CHICKEN BITES

or

FRIED SHRIMP

or

1 PIECE FRIED FISH (FLOUNDER OR CATFISH)

All kid's meals are served with a choice of one side, two beignets, and a drink