

BISTREAUX

METAIRIE
Inspired Comfort Food

First Bites

TRUFFLE MAC & CHEESE.....7 italian pasta, smoked gouda, parmesan, and fontina cheese	CRAB REMOULADE.....9 jumbo lump piled over thick cut creole tomato
SPICY JERK WINGS.....10 grilled pineapple and carrot curls	SMOKED CRAWFISH DIP.....8 served with house made chips
TRUFFLE FRIES.....7 parmesan cheese, fresh herbs, and truffle essence	ROCK SHRIMP TACOS.....11 shrimp tossed in a spicy sauce served with guacomole and fresh corn salsa

Burgers & Sandwiches

CLASSIC BURGER.....10 applewood smoked bacon, cheddar cheese, served with french fries	CAJUN CUBAN PRESS.....10 roast pork, shaved andouille, and tasso ham with swiss cheese and pickle, pressed crisp and served with sweet potato fries
PORTABELLA BURGER.....9 grilled with spinach, tomato, and goat cheese	SLOW ROASTED BEEF.....11 tender beef with herbed cheese spread on a toasted baguette with hot pan jus for dipping
GRILLED CHEESE SANDWICH.....8 toasted brioche with gruyere and fontina	TROLLEY CHICKEN SANDWICH.....10 cheddar, bacon, avocado, and bbq sauce on a toasted roll served with french fries
TURKEY CLUB.....9 bacon, lettuce, tomato, mayo, and swiss on french bread with sweet potato fries	

Pastas

RIBBON PASTA A OLIO.....11 EVOO, garlic, tomato, cracked black pepper, spinach, red onion, and shaved parmesan	VEAL TORTELACCI.....16 giant tortellinis stuffed with braised veal and simmered with fresh thyme, tomato and sherry, finished with truffle creme	SHRIMP PASTA.....16 tasso, red onion, and english peas tossed in a buttery shellfish broth with shaved parmesan
--	--	---

From the Coast

JUMBO LUMP CRAB CAKE.....16 seared jumbo lump crabmeat and crawfish with aioli served with baby greens, fresh lemon, and EVOO	PAN FRIED LOCAL FISH OF THE DAY.....18 topped with crawfish and crab ragout and served with local market vegetables
BBQ SHRIMP.....16 sautéed with butter, garlic, and our famous bbq sauce served over rice	GRILLED SALMON BLT.....15 lemon tarragon aioli, bacon, lettuce, and tomato on brioche with sweet potato fries

Butcher Block

STEAK FRITES.....19 top sirloin, blue cheese butter, and our own herb truffle fries	BACON WRAPPED CHICKEN.....21 soft cheddar scallion grits with asparagus, drizzled with apple brandy jus
SHORT RIB SHEPPARDS PIE.....20 slow braised short rib topped with truffled potato, english peas & shaved reggiano	GRILLED FILET MIGNON.....31 potato puree, baby green beans, and cabernet demi glace

Daily Buffet

11:00am - 2:00pm

MONDAY.....11 local flavors
TUESDAY.....11 home cooking
WEDNESDAY.....11 international
THURSDAY.....11 barbeque
FRIDAY.....14 seafood

Lighter Fare

THE WEDGE.....9 iceberg lettuce, tomato, blue cheese
CHICKEN CAESAR SALAD.....10 half head of romaine lettuce, roman ceasar dressing, parmesan cheese
CHOPPED CHEF.....10 ham, turkey, swiss, cheddar, tomato, cucumber, olive, and egg, chopped and topped with grissinni and flatbread
GRILLED SHRIMP SALAD.....15 greens, palm hearts, jicama, grapefruit, macadamia nuts, and mango dressing
CURRIED CHICKEN SALAD.....9 over greens with flat bread crackers
COTTAGE CHEESE SALAD.....8 with apples and grapes over greens
SOUP DU JOUR cup.....5 bowl.....7 our fresh daily selection
NOLA GUMBO cup.....5 bowl.....7 chicken and andouille sausage gumbo served with rice and a whole lotta love...

Last Bites

BANANA MACADAMIA BREAD PUDDING.....8 topped with butter rum sauce
CHOCOLATE INDULGENCE.....9 several layers of rich chocolate
COCONUT STRAWBERRY MELBA.....6 coconut ice cream, strawberry compote, and crisp wafers
BOURBON PECAN PIE.....7 vanilla ice cream and cinnamon
ICE CREAM AND SORBET.....7 our daily assortment

Wines by the Glass

WHITES

Chateau St. Jean Chardonnay.....9
Beringer White Zinfandel.....7
Chateau St. Michelle Reisling.....7

Brancott Sauvignon Blanc.....9
Pighin Pinot Grigio.....8

REDS

Mark West Pinot Noir.....15	Estancia Cabernet Sauvignon.....11
Clos Du Bois Merlot.....9	Aquinas Cabernet Sauvignon.....8
St. Francis Vineyards Merlot.....12	