

BISTREAUx METAIRIE

**INSTANT GRATIFICATION
ENERGY FOR MIND, BODY AND SOUL
DELICIOUS AND SATISFYING**

Onion Dip with Chef-crafted Kettle Chips, Cane Vinegar - \$6
Hummus, Crisp Vegetables, Pita, Marinated Roasted Peppers, Feta - \$9
Fresh Salsa with Housemade Corn Tortilla Chips - \$6
New Orleans Style Gumbo, Gulf Shrimp, Local Sausage, Pulled Chicken, Jazzmen
Rice Cup: \$5 / Bowl: \$7

**AT YOUR LEISURE
FRESH SIMPLICITY
FAST AND FASHIONABLE**

BBQ Chicken Flatbread with Cheddar, Bacon and Green Onions - \$12

Chicken Wings, Crystal Hot Sauce Glaze, Bleu Cheese, Vegetables - \$10

Caesar Salad
Olive Oil, Croutons, Parmesan - \$10
Add Chicken \$7 / Shrimp \$7 / Crispy Oyster \$7 / Salmon \$7

Citrus Spinach Salad, Baby Spinach tossed with Mandarin Oranges, Pecans and Goat Cheese - \$10

Fried Gulf Coast Oysters on Crispy Noodles with Asian Cajun Sauce - \$14

Jumbo Lump Louisiana Crabcakes -
3 Petite Crab Cakes, Pan Sautéed with a Light Crab Sauce - \$15

Power Salad, Baby Kale and Leafy Greens, Quinoa, Tomato, Cucumber, Feta and Pecans - \$11

Wedge Salad, Crispy Iceberg Wedge, Smoked Bacon, Hardboiled Egg, Tomato, Bleu Cheese and Thousand Island Dressing - \$10

Whiskey Shrimp on Crostini - Jumbo Shrimp Sauté-flamed with Whiskey and Finished with Mustard Cream Sauce - \$15

**BIG HUNGER, LITTLE TIME,
SYLISH AND INNOVATIVE
HAND-CRAFTED AND FULFILLING**

Marriott Burger
Fresh Ground Angus Beef, Cheddar, Bacon, Lettuce, Tomato, Onion Sesame Bun - \$12

Cajun Garlic Shrimp Pasta
Penne pasta, Tri-colored Peppers, Diced Tomatoes, Green Onions, Spinach, Spicy Garlic Butter Sauce - \$17

Fried Shrimp or Oyster Po-Boy
Dressed with Remoulade Sauce on French Bread - \$16

Grilled Chicken Lakeway
Crushed Tomatoes, Roasted Garlic, Mushrooms, Capers with Angel Hair Pasta - \$16

Grilled Puppy Drum
Topped with one of our Crab Cakes, Fresh Asparagus and Crab Sauce - \$28

Hand-Cut Ribeye
12oz Center-cut Ribeye with Sweet Potato and Regular Fries, Horseradish Cream, Onion Strings - \$28

Rice Bowl
Locally sourced Vegetables, Asian Cajun Sauce, Jazzmen Rice - \$11
Add Chicken \$7 / Shrimp \$7 / Crispy Oyster \$7 / Salmon \$7

Salmon New Orleans
Sweet and Savory Pan-seared Salmon topped with Sautéed Shrimp in Cajun Honey Butter Sauce and Fresh Asparagus - \$25

Triple Decker Club
Turkey, Smoked Bacon, Tomato, Lettuce, Mayo on Toasted Bread - \$11

DESSERTS:

Chocolate or Vanilla Ice Cream, two scoops - \$5
Crème Brûlée Cheesecake with Caramel Sauce - \$8
Red Velvet Pie with Berry Sauce - \$7
Warm Turtle Molten Chocolate Cake with Chocolate Sauce and Pecans - \$8

HOT DRINKS:
Fresh Brewed Coffee - \$3

REFRESHERS:
Diet Pepsi, Dr. Pepper, Pepsi, Sierra Mist - \$2
Lemonade - \$2

If you have any concerns regarding food allergies, please alert your server prior to ordering.

3838 N. Causeway Boulevard, Metairie, LA 70002
504.836.5258

SIGNATURE COCKTAILS HAND-CRAFTED WITH FRESH JUICE

Bacardi Cocktail - \$10
Bacardi Silver Rum, Fresh Lime Juice and Grenadine

Bloody Mary - \$10
Absolut Peppar with Housemade Bloody Mary Mix

Hendrick's Collins - \$12
Hendrick's Gin and Fresh Squeezed Lemon Juice

Maker's Mark Manhattan - \$12
Maker's Mark and Sweet Vermouth with Angostura Bitters

Old Fashioned - \$12
Marker's Mark, Simple Syrup, Muddled Orange and Cherry

Pimm's Cup - \$10
Pimm's No. 1, Ginger Ale and Sliced Cucumber

Sazarac - \$10
New Orleans Original, Perfectly Balanced Old Overholt Rye Whiskey, HerbSaint and Peychaud's Bitters

Top Shelf Margarita - \$12
Patron Silver, Grand Marnier & Freshly Squeezed Lime Juice

MARTINIS

The Classic Martini - \$11
Choice of Tanqueray Gin or Absolut Vodka

Cosmopolitan - \$10
Absolute Citron, Cointreau, Cranberry Juice and Fresh Squeezed Lime Juice

Dirty Martini - \$10
Classic Gin or Vodka Martini with Olive Juice and Fresh Olives

BEER

DRAFT - \$5
Abita Amber / Blue Moon / Miller Lite

BOTTLED DOMESTIC - \$5
Bud Light / Budweiser / Coors Light / Miller Lite

BOTTLED CRAFT - \$6
Abita Amber / Abita Andygator / Abita Jackamo IPA
Abita Seasonal / Blue Moon / Michelob Ultra / Sam Adams
Sierra Nevada Pale Ale

BOTTLED IMPORTED - \$6
Amstel Light / Base Ale / Becks / Corona / Corona Light / Dos Equis Amber
Dos Equis Lager / Guinness / Heineken Heineken Light / Negro Modelo / Stella Artois

NON-ALCOHOLIC - \$4
O'Doul's

WINES

SPARKLING
La Marca Prosecco, Italy NV - \$9

BLUSH
Beringer White Zinfandel, California - \$7
Chateau St. Michelle, Riesling, Columbia Valley, Washington, 2011 - \$8

WHITE
Brancott, Sauvignon Blanc, Marlborough, New Zealand - \$10
Chateau St. Jean, Chardonnay, North Coast, California - \$10
Meridian Vineyards, Pinot Grigio, California - \$8
Pighin, Pinot Grigio, Friuli Grave, Venezia, Italy - \$10
Sonoma Cutrer, Chardonnay, "Russian River Ranches", California - \$12

RED
Avalon Cabernet Sauvignon, California - \$14
Columbia Crest, Cabernet Sauvignon, "H3", Horse Heaven Hills, Washington - \$12
Franciscan, Cabernet Sauvignon, "Estate", Napa Valley, California - \$16
La Crema, Pinot Noir, Sonoma Coast, California - \$15
Mark West, Pinot Noir, California - \$9
St. Francis Vineyards, Merlot, Sonoma Valley, California - \$10


**MARRIOTT
METAIRIE
AT LAKEWAY**

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