

ALL MENU ITEMS ARE SUBJECT TO SEASONAL AVAILABILITY. IN ADDITION , SOME ITEMS ARE NOT AVAILABLE TO LARGE GROUPS.

APPETIZERS

GRILLED SHRIMP COCKTAIL OR CHILLED BOILED SHRIMP	9
<i>jumbo shrimp, grilled, with our homemade cocktail sauce</i>	
BRIE BAKED WITH BROWN SUGAR AND ALMONDS	9
<i>creamy brie with crisp almonds and brown sugar served with french bread croutons</i>	
JALAPENO CHEESE BREAD	6
<i>cheddar and jalapenos baked on our french loaf</i>	
FRIED MUSHROOMS	6
<i>hand breaded fresh mushrooms, fried with our homemade cocktail sauce</i>	
CAJUN SHRIMP TOAST	9
<i>a specialty of ours, this dish is served with creole pepper jelly and is one of our most popular appetizers</i>	
NEW ORLEANS BBQ SHRIMP	12
<i>a New Orleans specialty, shrimp cooked with herbs, spices, white wine and butter served with our french bread to soak up the sauce</i>	
ASSORTED CHEESE TRAY	\$2/ PER PERSON
FRESH FRUIT TRAY	\$2/ PERSON
FRESH VEGETABLE TRAY	\$2/ PER PERSON
FRESH RAW OYSTERS MKT PRICE	
BAKED OYSTERS ROCKEFELLER OR PONCHARTRAIN MKT PRICE	
ASK ABOUT WEEKLY SPECIALS!	

SALAD

HOUSE SALAD	5
<i>red leaf lettuce, carrots, onions and tomatoes with your choice of dressing. Our dressings include blue cheese, ranch, 1000 island, balsamic vinaigrette, wine and cheese, italian and our chef's dressing, a dijon mustard vinaigrette</i>	
GRILLED CHICKEN HOUSE SALAD	14
GRILLED SHRIMP HOUSE SALAD	19
CAESAR SALAD	5
<i>crisp romaine lettuce tossed with freshly grated parmesan, our homemade caesar dressing and freshly baked croutons</i>	
GRILLED CHICKEN CAESAR SALAD	14
GRILLED SHRIMP CAESAR SALAD	19

18% gratuity will be added to all split tickets and to all parties of six or more guests.

ENTREES

*all entrees served with vegetable of the day, choice of house or caesar salad
and french bread*

SAUTEED CATFISH	14
<i>Mississippi farm raised catfish sauteed with lemon butter and potato of the day</i>	
CATFISH WITH SHRIMP AND MUSHROOMS	19
<i>sauteed catfish with shrimp, mushrooms, and lemon butter with potato of the day</i>	
PECAN PANE CATFISH	19
<i>our restaurant was featured in Southern Living for this crunchy pecan breaded catfish with lemon butter served with potato of the day</i>	
SHRIMP BOURGUIGNON	19
<i>shrimp sauteed with garlic, shallots, cream and butter served over rice pilaf</i>	
NEW ORLEANS BBQ SHRIMP	19
<i>shrimp sauteed with garlic, butter, herbs and spices served with potato of the day. our version of the New Orleans classic, soak up the sauce with our crusty french bread</i>	
SHRIMP CREOLE	19
<i>shrimp sauteed with chunky bell peppers, onions, celery, tomatoes and jalapenos over rice pilaf</i>	
JUMBO GRILLED SHRIMP	19
<i>grilled jumbo shrimp glazed with creole pepper jelly over roasted poblano and cheddar grits</i>	
SHRIMP COURTOUILLON	23
<i>shrimp simmered with celery, tomatoes, peppers, onions, mushrooms and red wine sauce served over roasted poblano and cheddar grits</i>	
GRILLED CHICKEN BREAST	14
<i>herb marinated chicken breast grilled and served over rice pilaf with lemon butter</i>	
CREOLE GLAZED CHICKEN BREAST	16
<i>grilled chicken breast glazed with our creole pepper jelly served over roasted poblano and cheddar grits</i>	
CHICKEN WITH SHRIMP	20
<i>chicken breast braised with shallots, mushrooms and a rich red wine sauce with jumbo shrimp served with potato of the day</i>	
CHICKEN JOSEPH	20
<i>chicken breast braised with mushrooms, shallots and cream served over rice pilaf</i>	
GRILLED DUCK BREAST	22
<i>herb marinated Maple Leaf Farms duck breast grilled medium with creole pepper jelly, sliced and served over roasted poblano and cheddar grits</i>	

SAUTEED VEAL MEDALLIONS	22
<i>tender white veal sauteed with lemon butter and potato of the day</i>	
VEAL WITH SHRIMP AND MUSHROOMS	27
<i>veal sauteed with shrimp, mushrooms, lemon butter and potato of the day</i>	
VEAL JOSEPH	27
<i>in honor of our restaurant's namesake and founding chef, Joseph Broussard, for whom the dish was a favorite, veal sauteed with a sauce of shallots, mushrooms, white wine and cream with potato of the day</i>	
12 OZ RIBEYE	23
<i>USDA choice beef grilled with potato of the day</i>	
RIBEYE MARCHAND DE VIN	28
<i>grilled 12 oz ribeye with mushrooms in a rich red wine sauce and potato of the day</i>	
12 OZ NEW YORK STRIP	23
<i>USDA choice beef grilled with potato of the day</i>	
STEAK AU POIVRE	28
<i>grilled 12 oz New York Strip with a black pepper brandy cream sauce served with potato of the day</i>	
8 OZ. FILET MIGNON	25
<i>USDA choice beef grilled with potato of the day</i>	
STEAK DIANE	30
<i>grilled 8 oz filet mignon with sauteed mushrooms in a rich red wine sauce with dijon mustard and potato of the day, our most popular steak for many years</i>	

We are not responsible for the quality of steaks cooked medium well or more.

VEGETARIAN

RATATOUILLE WITH PARMESAN RISOTTO CAKES	22
<i>fresh eggplant, zucchini, squash and tomatoes are cooked with garlic, shallots, and served over a crispy risotto cake filled with mozzarella and parmesan</i>	
ROASTED EGGPLANT PARMESAN	22
<i>roasted eggplant mixed with herbs, vegetables and cheese baked with a fresh tomato sauce and cheese served with potato of the day</i>	

DESSERT

MOLTEN CHOCOLATE CAKE WITH VANILLA ICE CREAM	8
CHEESECAKE (CHANGES WEEKLY)	7
FRESH FRUIT SHORTCAKE	8
MADE WITH SEASONALLY AVAILABLE FRESH LOCAL FRUIT (STRAWBERRIES, PEACHES, BLUEBERRIES, ETC.)	
KEY LIME PIE	8
CHOCOLATE OVERLOAD	7

rich chocolate brownie with chocolate chipped cream, warm chocolate sauce and vanilla ice cream

NUTTY BLONDE 7

blonde brownie with caramel, cinnamon whipped cream, toasted pecans and butter pecan ice cream

BROWNIES WITH SALTED CARAMEL, CANDIED PECANS AND VANILLA ICE CREAM 7

TIRIMASU 7

BREAD PUDDING WITH PRALINE SAUCE 6

CHOCOLATE BREAD PUDDING WITH CHOCOLATE ICE CREAM 8

CHOCOLATE MOUSSE 6

FRESH FRUIT 6

CREME BRULEE 6 **ADD FRESH FRUIT FOR** 2

CHOCOLATE CREME BRULEE 6 **ADD FRESH FRUIT FOR** 2

CARROT CAKE WITH BUTTERSCOTCH RUM SAUCE 8