

## APPETIZERS

<b>FRENCH ONION SOUP</b>	9
<i>caramelized onions in a rich chicken stock topped with crusty gruyere and parmesan cheese</i>	
<b>GRILLED SHRIMP COCKTAIL</b>	9
<i>jumbo shrimp, grilled, with our homemade cocktail sauce</i>	
<b>BRIE BAKED WITH BROWN SUGAR AND ALMONDS</b>	9
<i>creamy brie with crisp almonds and brown sugar served with french bread croutons</i>	
<b>JALAPENO CHEESE BREAD</b>	6
<i>cheddar and jalapenos baked on our french loaf</i>	
<b>FRIED MUSHROOMS</b>	6
<i>hand breaded fresh mushrooms, fried with our homemade cocktail sauce</i>	
<b>CAJUN SHRIMP TOAST</b>	9
<i>a specialty of ours, this dish is served with creole pepper jelly and is one of our most popular appetizers</i>	
<b>SIGNATURE FRIED MOZZARELLA<sup>2</sup></b>	9
<i>a square of whole milk mozzarella fried in fresh bread crumbs covered in our tomato sauce, with parmesan and basil oil</i>	
<b>NEW ORLEANS BBQ SHRIMP</b>	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>	
<b>ESCARGOT BOURGUIGNON</b>	9
<i>snails from burgundy baked in garlic butter, served with our french bread</i>	

## SALAD

<b>HOUSE SALAD</b>	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>	
<b>GRILLED CHICKEN HOUSE SALAD</b>	14
<b>GRILLED SHRIMP HOUSE SALAD</b>	19
<b>CAESAR SALAD</b>	5
<i>crisp romaine lettuce tossed with freshly grated parmesan, our homemade caesar dressing and freshly baked croutons</i>	
<b>GRILLED CHICKEN CAESAR SALAD</b>	14
<b>GRILLED SHRIMP CAESAR SALAD</b>	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*

<b>SAUTEED CATFISH</b>	14
<i>Mississippi farm raised catfish sauteed with lemon butter and potato of the day</i>	
<b>CATFISH WITH SHRIMP AND MUSHROOMS</b>	19
<i>sauteed catfish with shrimp, mushrooms, and lemon butter with potato of the day</i>	
<b>CATFISH AMANDINE</b>	18
<i>sauteed catfish with pan roasted almonds and lemon butter served with potato of the day</i>	
<b>PECAN PANE CATFISH</b>	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>	
<b>SHRIMP BOURGUIGNON</b>	20
<i>shrimp sauteed with garlic, shallots, cream and butter served over rice pilaf</i>	
<b>NEW ORLEANS BBQ SHRIMP</b>	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>	
<b>SHRIMP CREOLE</b>	19
<i>shrimp sauteed with chunky bell peppers, onions, celery, tomatoes and jalapenos over rice pilaf</i>	
<b>JUMBO GRILLED SHRIMP</b>	19
<i>grilled jumbo shrimp glazed with creole pepper jelly over roasted poblano and cheddar grits</i>	
<b>SHRIMP COURTBOULLION</b>	23
<i>shrimp simmered with celery, tomatoes, peppers, onions, mushrooms and red wine sauce served over roasted poblano and cheddar grits</i>	
<b>GRILLED CHICKEN BREAST</b>	14
<i>herb marinated chicken breast grilled and served over rice pilaf with lemon butter</i>	
<b>CREOLE GLAZED CHICKEN BREAST</b>	16
<i>grilled chicken breast glazed with our creole pepper jelly served over roasted poblano and cheddar grits</i>	
<b>CHICKEN AMANDINE</b>	18
<i>grilled chicken breast served over rice pilaf with pan roasted almonds and lemon butter</i>	
<b>CHICKEN WITH SHRIMP</b>	20
<i>chicken breast braised with shallots, mushrooms and a rich red wine sauce with jumbo shrimp served with potato of the day</i>	
<b>CHICKEN JOSEPH</b>	20
<i>chicken breast braised with mushrooms, shallots and cream served over rice pilaf</i>	
<b>GRILLED DUCK BREAST</b>	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>	

<b>SAUTEED VEAL MEDALLIONS</b>	22
<i>tender white veal sauteed with lemon butter and potato of the day</i>	
<b>VEAL WITH SHRIMP AND MUSHROOMS</b>	27
<i>veal sauteed with shrimp, mushrooms, lemon butter and potato of the day</i>	
<b>VEAL JOSEPH</b>	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, and cream with potato of the day</i>	
<b>12 OZ RIBEYE</b>	23
<i>USDA choice beef grilled with potato of the day</i>	
<b>RIBEYE MARCHAND DE VIN</b>	28
<i>grilled 12 oz ribeye with mushrooms in a rich red wine sauce and potato of the day</i>	
<b>12 OZ NEW YORK STRIP</b>	23
<i>USDA choice beef grilled with potato of the day</i>	
<b>STEAK AU POIVRE</b>	28
<i>grilled 12 oz New York Strip with a black pepper brandy cream sauce served with potato of the day</i>	
<b>8 OZ. FILET MIGNON</b>	25
<i>USDA choice beef grilled with potato of the day</i>	
<b>STEAK DIANE</b>	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.*

## ❧ SIDE DISHES ❧

**POTATO OF THE DAY 2**  
**VEGETABLE OF THE DAY 2**  
**RICE PILAF 2**

**ROASTED POBLANO AND CHEDDAR GRITS 3**  
**SAUTEED MUSHROOMS WITH LEMON BUTTER 5**

*Here at J. Broussard's we strive to provide you with the very best food made from the highest quality ingredients, always using our local resources when possible. All of our free range eggs are provided by local Black Creek Farms. We use top quality USDA choice and prime black angus, cut daily in house. Our seasonal fish specials are flown in overnight from Hawaii and the Gulf Coast. For many years we've trusted Superior Catfish, a local company, to provide top quality farm raised catfish, a staple on our menu. While our menu stays the same year round so that we can provide guests with their favorite dishes, our daily specials reflect the changing seasons and the fresh locally available ingredients.*



