



\$20.20 Spring Lunch Special

First Course:

Charbroiled Oysters (3)

Charred Louisiana Oysters · Seasoned Garlic · Herbs
Butter · Olive Oil · Romano Cheese

OR

Springtime Salad

Tender Spring Greens · Plum Tomato · Quick-Pickled Watermelon Radish
Texas Sweet Onion and Cucumber · Dill Rice Wine Vinaigrette

OR

Cream of Asparagus Soup

Fresh Asparagus Purée · Lemon · Nutmeg · Cream

Second Course:

Trout and Leeks

Fresh Grilled Speckled Trout · Creamed Leeks · Sweet Corn and Potato Pancake

OR

Veal Francese

Egg-Battered and Pan Fried Veal Cutlet
Mushroom and Artichoke Wine Sauce · Brown Butter Egg Noodles

OR

Chicken Wheatberry Salad

Oven-Roasted Chicken · Bacon · Spring Wheatberries · Arugula · Tomato · Tangy Citrus Vinaigrette

Third Course:

Pecan Bread Pudding

Cinnamon · Golden raisins · Pecans · Rum sauce

OR

Strawberry Angel Food Cake

Fat-Free Citrus Angel Food Cake · Fresh Strawberries · Whipped Cream

\$20.20

Price does not include alcohol, 10.4495% sales tax, or gratuity -- No Substitutions -- Parties of 15 or less only



CLASSIC COCKTAILS

Sazerac

New Orleans oldest cocktail, from the 1840's. Sazerac Rye Whiskey, a little sugar, and New Orleans' own Peychaud's Bitters with a hint of Herbsaint. - 10

Pimm's Cup

Pimm's No. 1 with lemon juice, sugar, and ginger ale, with a slice of cucumber. - 10.50

French 75

The original recipe from Maxim's of Paris. Made with Gin, Triple Sec, fresh lemon juice, and lots of Champagne. - 10

Side Car

From England in the 1920's. Made with Brandy, Triple Sec, lemon juice and a little sugar. It is served straight up in a sugar-rimmed glass. - 9.50

Champagne Cocktail

One cube of sugar, a splash of Peychaud Bitters, and Champagne, with a twist of lemon. - 10



PREMIER WINES BY THE GLASS

FROM ANTOINE'S WINE CELLAR

Sparkling Wines

| | | |
|--------------------------------------|------|----|
| Moët and Chandon Imperial, Champagne | N.V. | 18 |
| Gruet Brut, American Sparkling Wine | N.V. | 13 |

Light Red Wines

| | | |
|---|------|----|
| Pinot Noir, Nicolas Potel, Burgundy | 2015 | 14 |
| Gamay, Georges Duboeuf, Beaujolais-Villages | 2016 | 9 |
| Malbec, Dona Paula, Mendoza, Argentina | 2017 | 11 |

Light White Wines

| | | |
|--|------|----|
| Sauvignon Blanc, Echo Bay, Marlborough | 2017 | 11 |
| Chardonnay, William Fevre, Chablis, Burgundy | 2018 | 18 |
| Pinot Grigio, Bertani, Venezia Giulia | 2018 | 12 |

Full Wine List Available Upon Request

Medium-Bodied Red Wines

| | | |
|--|------|----|
| Pinot Noir, J. Wilkes Pinot Noir, Santa Maria Valley | 2015 | 14 |
| Red Blend, Château Haut Selve, Bordeaux | 2015 | 16 |
| Cabernet Sauvignon, Heritage, Columbia Valley | 2017 | 12 |

Medium-Bodied White Wines

| | | |
|--|------|----|
| Sauvignon Blanc, Laporte, Sancerre | 2018 | 16 |
| Riesling, Brand, Pfatz | 2018 | 13 |
| Rosé, Esprit Gassier, Côtes de Provence | 2018 | 13 |
| Pinot Gris, Walnut City, Willamette Valley | 2018 | 13 |
| Chardonnay, Joel Gott, California | 2017 | 10 |

Full-Bodied Red Wines

| | | |
|--|------|----|
| Red Blend, Château de Ségriès, Lirac | 2016 | 12 |
| Cab Sauvign., Trig Point, Alexander Valley, Sonoma | 2016 | 15 |
| Merlot, Napa Cellars, Napa Valley | 2017 | 14 |
| Red Blend, Paraduxx, Napa Valley | 2016 | 17 |

Full-Bodied White Wines

| | | |
|--|------|----|
| Chardonnay, Marie Antoinette, Pouilly Fuissé, Burgundy | 2016 | 16 |
| Sauvignon Blanc, Duckhorn, Napa Valley | 2018 | 15 |
| Chardonnay, Sonoma-Cutrer, Russian River Ranches | 2017 | 13 |



BEERS

Domestic

Abita Amber, Abita Big Easy IPA, Blue Moon, Budweiser, Bud Light, Crispin Apple Cider, Commotion APA, Coors Light, Dixie, Gnarly Barley, Korova Milk Porter, Michelob Ultra, Miller Lite, NOLA Blonde Ale, O'Doul's N/A, Port Orleans Riverfront Lager, Port Orleans Storyville IPA, Second Line Batture, Shiner Bock, Southern Drawl Pale Lager, Urban South Paradise Park

Imported

Beck's, Beck's N/A, Chimay Ale -Pères Trappistes, Corona Extra, Duvel - Belgian Golden Ale, Guinness Stout, Heineken, Kronenbourg 1664, New Castle Brown Ale, Stella Artois