



St. Louis Street Dinner Menu Package

\$64 Per Person

FIRST COURSE

Pre-select one option.

Antoine's Salad

Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

Deconstructed Roquefort Salad

*Crisp iceberg lettuce, smoked bacon crumbles, heirloom cherry tomatoes, candied spiced pecans, chives, house Roquefort dressing ***For parties of 50 or less only****

Crawfish Cardinal

Louisiana crawfish tails, velvety white wine & tomato cream sauce, cayenne, green onion

Seafood Gumbo

Clue crab & shrimp stock, trinity, gulf shrimp, oysters, lump crabmeat, okra, file

Creole Andouille Au Gratin

Seared local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping

Spinach Salad

Fresh spinach, seasonal fruit, feta cheese, toasted pecans, balsamic vinaigrette

SECOND COURSE

Pre-select two options.

Entrée counts need to be provided seven (7) days prior to your event

Chicken & Mushroom Beurre Blanc

Grilled chicken breasts, savory onion rice, mushrooms in a buttery white wine sauce

Gulf Fish Amandine

Fresh local Gulf fish in light flour breading, toasted almonds, brown butter, fresh lemon drizzle

Gulf Fish Florentine

Lightly breaded gulf fish, creamed spinach, three cheese blend, breadcrumbs

Beef Short Ribs

Braised with herbs de Provence, dark beer, roasted root vegetable medley

DESSERTS

Pre-select one option.

Pecan Bread Pudding *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*

Flourless Chocolate Torte *Candied pecans, salted caramel*

Antoine's Baked Alaska with Chocolate Sauce *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce - add 4 per person*

Seasonal Fruit Cheesecake *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana fruit compote*

Price does not include 10.449% tax & gratuity Prices Subject to Change



Royal Street Dinner Menu Package

\$76 Per Person

FIRST COURSE

Pre-Select one option.

Antoine's Salad

Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette

Antoine's Seafood Duo

Shrimp Remoulade & Crab Ravigote

Andouille Creole Au Gratin

Seared local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping

Spinach Salad

Fresh spinach, seasonal fruit, feta cheese, toasted pecans, balsamic vinaigrette

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion, butter lettuce with toasted baguette croustades

Seafood Gumbo

Blue crab & shrimp stock with trinity, gulf shrimp, oysters, lump crabmeat, okra, file

Deconstructed Roquefort Salad

*Crisp iceberg blocks, smoked bacon crumbles, heirloom cherry tomatoes, candied spiced pecans, chives, house Roquefort dressing
*For parties of 50 or less only**

SECOND COURSE

Pre-Select two options.

Entrée counts required seven (7) days prior to your event

Filet with Marchand De Vin

Grilled center-cut beef tenderloin, smashed potatoes, Marchand de Vin sauce, butter braised mushrooms Add \$7 per person

Gulf Fish Cardinal

Fresh Gulf Fish, Louisiana crawfish tails, velvety white wine and tomato cream sauce, cayenne, savory onion rice, green onion

Crab Cakes

Twin pan-fried crab patties, savory onion rice, zesty white remoulade, mirliton chow-chow

Shrimp Creole

*Large Gulf Shrimp, steamed rice, Antoine's creole sauce, crispy fried onion
Vegetarian option with roasted vegetables*

Eggplant Stuffed Gulf Fish

Drum, andouille and eggplant stuffing, tarragon cream sauce

ADD ON SURF & TURF OPTIONS:

Garlic Shrimp add \$10 per person

Lobster Tail mkt price

Soft Shell Crab add \$12 per person

DESSERTS

Pre-select one option.

Pecan Bread Pudding *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*

Flourless Chocolate Torte *Candied pecans, salted caramel*

Seasonal Fruit Cheesecake *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana fruit compote*

Antoine's Baked Alaska with Chocolate Sauce *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce add \$4 per person*

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Antoine's Classic Dinner Menu Package

\$88 per person

PASSED APPETIZER: Antoine's Souffle Potatoes -or- Cheese Gougeres

FIRST COURSE

Served Family Style Pre-select three options.

Oysters Foch

Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pate de foie gras, hearty Colbert sauce

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion, butter lettuce, toasted baguette croustades

Oysters Rockefeller

Baked with our original Rockefeller sauce created by Antoine's in 1899.

Shrimp Remoulade

Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg

Oysters Bienville

Baked with white wine, green onions, fresh peppers, pimentos, Romano cheese

Andouille Creole au Gratin

Seared local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping

Charbroiled Oysters

Charbroiled on the half shell, clarified butter sauce, olive oil, fresh garlic and herbs, grated Romano cheese

Crawfish Cardinal

Louisiana crawfish tails, velvety white wine & tomato cream sauce, cayenne, green onion

SECOND COURSE

Pre-select one option.

Seafood Gumbo

Blue crab & shrimp stock with trinity, gulf shrimp, oysters, lump crabmeat, okra, file

Antoine's Salad

Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette

THIRD COURSE

Pre-select two options.

Seasonal Vegetarian option available at request

Filet with Marchand de Vin Sauce

Grilled center-cut beef tenderloin, Yukon mashed potatoes, Marchand de Vin sauce, butter braised mushrooms
Add \$7 per person

Pompano Pontchartrain

Grilled delicate pompano filet, butter poached jumbo lump crabmeat, white wine sauce, green onion

Chicken Rochambeau

Shaved smoked ham nest, savory onion rice, roasted chicken breast, twin sauces of sweet Rochambeau and tangy béarnaise, pineapple confit

DESSERT

Pre-select one option.

Pecan Bread Pudding *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*
Antoine's Baked Alaska with Chocolate Sauce *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce - add \$4 per person*

Flourless chocolate torte *Candied pecans, salted caramel*

Seasonal Fruit Cheesecake *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana fruit compote*

Price does not include 10.449% tax & gratuity

Prices Subject to Change