



ST. LOUIS STREET MENU

\$68 per person

FIRST COURSE

Pre-select one option (each guests receives the same first course).

Antoine's Salad

Spring greens, goat cheese, heirloom cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé

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 and tomato cream sauce, cayenne, green onion

Creole Andouille Au Gratin

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

SECOND COURSE

Pre-select two options for your guests to choose between.

Chicken and Mushroom Beurre Blanc

Grilled chicken breast, mushrooms in a buttery white wine sauce, savory onion rice and asparagus

Gulf Fish Provencal

Grilled speckled trout with a bright sauce of tomatoes, garlic, olives, and artichokes over cauliflower purée and asparagus

Entrée counts required

Gulf Fish Amandine

Fresh local Gulf fish in light flour breading, toasted almonds, brown butter, fresh lemon drizzle, savory onion rice and asparagus

Hanger Steak

Tender Hanger steak, Creole Cream sauce, smashed potatoes, and asparagus

Entrée counts required

DESSERTS

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Seasonal Fruit Cheesecake

Graham cracker tart shell smothered with fresh fruit compote

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce

Add \$4 per person

Can be customized with a short message

Flourless Chocolate Torte

Candied pecans, salted caramel

**Price does not include alcohol, 10.445% sales tax, or gratuity. Above price is subject to change.*

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ROYAL STREET MENU

\$80 per person

FIRST COURSE

Pre-select one option (each guests receives the same first course).

Antoine's Chilled Seafood Duo 🌿

Classic duo of shrimp remoulade and crabmeat ravigote

Crawfish Cardinal

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

Creole Andouille Au Gratin

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

SECOND COURSE

Pre-select one option (each guest receives the same second course).

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé

Antoine's Salad 🌿

Spring greens, goat cheese, heirloom cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Seasonal Soup

Chef selection seasonal soup. Please ask Sales Manager for details.

THIRD COURSE

Pre-select two options for your guests to choose between.

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 and asparagus

Crab Cakes

Twin pan-fried crab cakes, zesty white remoulade, corn maque choux
Entree counts required

Chicken Cordon Bleu

Smoked ham and Gruyere stuffed inside a chicken breast, Creole Cream sauce, savory onion rice and asparagus

Shrimp Creole

Large Gulf shrimp, steamed rice, Antoine's Creole sauce, crispy fried onion

DESSERTS

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Seasonal Fruit Cheesecake

Graham cracker tart shell smothered with fresh fruit compote

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce
Add \$4 per person

Can be customized with a short message

Flourless Chocolate Torte 🌿

Candied pecans, salted caramel

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ANTOINE'S CLASSIC MENU

\$90 per person

PASSED APPETIZER

Antoine's Souffle Potatoes -or- Cheese Gougères

FIRST COURSE

Served Family Style. Pre-select three items:

Oysters Foch

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

Oysters Rockefeller

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

Oysters Bienville

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

Charbroiled Oysters

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

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion

Shrimp Remoulade

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

Creole Andouille Au Gratin

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

Crawfish Cardinal

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

SECOND COURSE

Pre-select one option (each guest receives the same second course).

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé

Antoine's Salad

Spring greens, goat cheese, heirloom cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Seasonal Soup

Chef selection seasonal soup. Please ask Sales Manager for details.

THIRD COURSE

Pre-select two options for your guests to choose between.

Filet with Marchand de Vin Sauce

Grilled center cut beef tenderloin, Marchand de Vin Sauce, smashed potato, butter braised mushrooms, asparagus

Add \$7 per person

Pompano Pontchartrain

Grilled delicate Pompano filet, butter poached jumbo lump crabmeat, white wine sauce, green onion, savory onion rice and asparagus

Chicken Rochambeau

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

DESSERTS

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Seasonal Fruit Cheesecake

Graham cracker tart shell smothered with fresh fruit compote

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce

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Flourless Chocolate Torte

Candied pecans, salted caramel

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ANTOINE'S PREMIERE MENU

\$105 per person

PASSED APPETIZER

Antoine's Souffle Potatoes -or- Cheese Gougères

FIRST COURSE

Served Family Style. Pre-select three items:

Oysters Foch

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

Oysters Rockefeller

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

Oysters Bienville

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

Charbroiled Oysters

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

Crabmeat Ravigote

Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion

Shrimp Remoulade

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

Creole Andouille Au Gratin

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

Crawfish Cardinal

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

SECOND COURSE

Pre-select one option (each guest receives the same second course).

Seafood Gumbo

Blue crab and shrimp stock with trinity, Gulf shrimp, oysters, lump crabmeat, okra, filé

Antoine's Salad

Spring greens, goat cheese, heirloom cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Seasonal Soup

Chef selection seasonal soup. Please ask Sales Manager for details.

THIRD COURSE

Pre-select one option for your guests.

Petite Filet with Marchand de Vin

Grilled center cut beef tenderloin, Marchand de Vin Sauce, smashed potato, butter braised mushrooms, asparagus
Add \$5 per person

Chicken Rochambeau

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

FOURTH COURSE

Pre-select one option for your guests.

Gulf Fish Pontchartrain

Grilled fresh Gulf fish, butter poached jumbo lump crabmeat, white wine sauce, green onion, savory onion rice and asparagus

Gulf Fish Cardinal

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

DESSERTS

Pre-select one option (each guest receives the same dessert).

Pecan Bread Pudding

Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce

Seasonal Fruit Cheesecake

Graham cracker tart shell smothered with fresh fruit compote

Antoine's Baked Alaska

Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce
Add \$4 per person

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Flourless Chocolate Torte

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