Antoine's Restaurant

SAINT LOUIS STREET MENU

PASSED APPETIZER ADD-ON

Soufflé Potatoes or ***Artichoke Boulettes***

FIRST COURSE

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

Antoine's Salad V
Spring greens, goat cheese, 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

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

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

Seasonal Soup
Chef's seasonal soup. Please ask Sales Manager for details.

Crawfish Cardinal
Louisiana crawfish tails, 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

For groups of 80 or less, select two options for your guests to choose between. For groups larger than 80, select one.

Gulf Fish Provençal GF
Grilled gulf fish, heirloom tomatoes, white wine and lemon broth, garlic basil oil, arugula salad

New York Strip Steak
Chef's selection of steak, Creole cream sauce, smashed potatoes, asparagus

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

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

DESSERT

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

Pecan Bread Pudding
Butter rum sauce, Leidenheimer French bread, pecans, golden raisins

Flourless Chocolate Torte GF
Candied pecans, salted caramel, dark chocolate, meringue coronet

Antoine's Baked Alaska
French vanilla ice cream, pound cake, torched meringue glaçage, dark chocolate sauce
Add $5 per person
Can be customized with a short message

Housemade New York Style Cheesecake
topped with fresh berries

Please contact your sales manager for any dietary restrictions or substitution options.
**Price does not include alcohol, 10.995% sales tax, 2% service fee or gratuity. Above price is subject to change.*

V vegetarian | GF gluten free

Antoine's Restaurant

ROYAL STREET MENU

PASSED APPETIZER ADD-ON

Soufflé Potatoes or ***Artichoke Boulettes***

FIRST COURSE

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

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

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

Antoine's Chilled Seafood Duo GF
Duo of Shrimp Remoulade and Crabmeat Ravigote

SECOND COURSE

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

Antoine's Salad V
Spring greens, goat cheese, cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Seasonal Soup
Chef's seasonal soup. Please ask Sales Manager for details.

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

THIRD COURSE

For groups of 80 or less, select two options for your guests to choose between. For groups larger than 80, select one.

Crabmeat Crusted Redfish
Louisiana blue crab, truffle essence, pan-seared redfish, onion rice

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

Deconstructed Chicken Cordon Bleu
Smoked ham, Gruyère, chicken breast, Creole cream sauce, onion rice and asparagus

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

DESSERT

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

Pecan Bread Pudding
Butter rum sauce, Leidenheimer French bread, pecans, golden raisins

Flourless Chocolate Torte GF
Candied pecans, salted caramel, dark chocolate, meringue coronet

Antoine's Baked Alaska
French vanilla ice cream, pound cake, torched meringue glaçage, dark chocolate sauce

Can be customized with a short message

Housemade New York Style Cheesecake
topped with fresh berries

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V vegetarian | GF gluten free

Antoine's Restaurant

ANTOINE'S CLASSIC MENU

PASSED APPETIZER

Soufflé Potatoes or ***Artichoke Boulettes***

FIRST COURSE

Served family style. Pre-select three options.

Oysters Foch
Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pâté de foie gras, Sauce Colbert

Oysters Rockefeller
Baked with our Rockefeller sauce created in 1899 by 2nd generation chef & proprietor Jules Alciatore

Oysters Bay Ronquille
Blue crab crust of Romano, Asiago and Parmesan cheese, garlic, lager, lemon, oregano

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

Shrimp Remoulade GF
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, white wine and tomato cream sauce, cayenne, green onion

Crabmeat Ravigote GF
Jumbo lump crabmeat, tarragon aioli, fire-roasted red pepper, green onion

SECOND COURSE

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

Antoine's Salad V
Spring greens, goat cheese, cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Seasonal Soup
Chef's seasonal soup. Please ask Sales Manager for details.

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

THIRD COURSE

For groups of 80 or less, select two options for your guests to choose between. For groups larger than 80, select one.

Chicken Rochambeau
Herb roasted chicken breast, shaved smoked ham, twin sauces of Rochambeau and Béarnaise, pineapple confit, onion rice, asparagus

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

Pompano Pontchartrain GF
Grilled Pompano filet, butter poached crab, white wine reduction, onion rice

DESSERT

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

Pecan Bread Pudding
Butter rum sauce, Leidenheimer French bread, pecans, golden raisins

Flourless Chocolate Torte GF
Candied pecans, salted caramel, dark chocolate, meringue coronet

Antoine's Baked Alaska
French vanilla ice cream, pound cake, torched meringue glaçage, dark chocolate sauce

Can be customized with a short message

Housemade New York Style Cheesecake
topped with fresh berries

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Antoine's Restaurant

ANTOINE'S PREMIERE MENU

PASSED APPETIZER

Soufflé Potatoes or ***Artichoke Boulettes***

FIRST COURSE

Served family style. Pre-select three options.

Oysters Foch
Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pâté de foie gras, Sauce Colbert

Oysters Rockefeller
Baked with our Rockefeller sauce created in 1899 by 2nd generation chef & proprietor Jules Alciatore

Oysters Bay Ronquille
Blue crab crust of Romano, Asiago and Parmesan cheese, garlic, lager, lemon, oregano

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

Shrimp Remoulade GF
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, white wine and tomato cream sauce, cayenne, green onion

Crabmeat Ravigote GF
Jumbo lump crabmeat, tarragon aioli, fire-roasted red pepper, green onion

SECOND COURSE

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

Antoine's Salad V
Spring greens, goat cheese, cherry tomatoes, shallots, house-made croutons, Acadiana honey Creole mustard vinaigrette

Seasonal Soup
Chef's seasonal soup. Please ask Sales Manager for details.

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

THIRD COURSE

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

Demi Gulf Fish Pontchartrain GF
Grilled Gulf fish, butter poached crabmeat, white wine sauce, green onion, onion rice, asparagus

Demi Crabmeat Crusted Redfish
Louisiana blue crab, truffle essence, pan-seared redfish, onion rice

FOURTH COURSE

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

Chicken Rochambeau
Herb roasted chicken breast, shaved smoked ham, twin sauces of Rochambeau and Béarnaise, pineapple confit, onion rice, asparagus

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

DESSERT

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

Pecan Bread Pudding
Butter rum sauce, Leidenheimer French bread, pecans, golden raisins

Flourless Chocolate Torte GF
Candied pecans, salted caramel, dark chocolate, meringue coronet

Antoine's Baked Alaska
French vanilla ice cream, pound cake, torched meringue glaçage, dark chocolate sauce

Can be customized with a short message

Housemade New York Style Cheesecake
topped with fresh berries

Please contact your sales manager for any dietary restrictions or substitution options.
**Price does not include alcohol, 10.995% sales tax, 2% service fee or gratuity. Above price is subject to change.*

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