



## \$20.19 Fall Lunch Special

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First Course:

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### Charbroiled Oysters (3)

Charred Louisiana oysters with seasoned garlic, herb, butter, and olive oil, topped with Romano cheese.

OR

### Butternut Squash Soup

Vegetable stock · Cream · Nutmeg

OR

### Spinach Salad

Baby spinach · Frisse · Bacon · Tomato · Red onion · Egg · Hot bacon dressing

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Second Course:

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### Fried Trout

Speckled trout filet · Stewed green beans with potatoes and bacon · House tartar sauce

OR

### Grilled Pork Madeira

Grilled pork tenderloin · Mushroom-madeira demi-glace · White beans & rice

OR

### Chicken Creole

Tender white and dark meat chicken · Tomatoes · Fresh herbs · Trinity · Louisiana popcorn rice

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Third Course:

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### Pecan Bread Pudding

Cinnamon · Golden raisins · Pecans · Rum sauce

OR

### Chocolate Mousse

Chocolate mousse · Whipped cream topping

**\$20.19**

Daily-featured 25 cent cocktails with purchase of entrée (limit 3)

Exclusive of 10.4495% tax, gratuity, and all alcohol -- No Substitutions -- Available Monday through Saturday



## 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. - 8.50

### 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 |
| Langlois, Crémant Du Loire, Rosé     | N.V. | 15 |
| Gruet Brut, American Sparkling Wine  | N.V. | 13 |

#### Light Red Wines

|   |      |    |
|---|------|----|
| Gamay, Georges Duboeuf, Beaujolais-Villages | 2016 | 9  |
| Pinot Noir, Nicolas Potel, Burgundy         | 2015 | 13 |
| Malbec, Zolo, Mendoza, Argentina            | 2017 | 11 |

#### Light White Wines

|  |      |    |
|--|------|----|
| Sauvignon Blanc, Echo Bay, Marlborough       | 2017 | 11 |
| Chardonnay, William Fevre, Chablis, Burgundy | 2018 | 15 |
| Pinot Grigio, Bertani, Venezia Giulia        | 2018 | 12 |
| Rosé, La Petite Perriere, France             | 2017 | 11 |

### Full Wine List Available Upon Request

#### Medium-Bodied Red Wines

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

#### Medium-Bodied White Wines

|  |      |    |
|--|------|----|
| Sauvignon Blanc, Henri Bourgeois, Sancerre | 2018 | 16 |
| Riesling, Stein, Mosel                     | 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 Sauvig., 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

|  |      |    |
|--|------|----|
| Sauvignon Blanc, Duckhorn, Napa Valley                 | 2018 | 15 |
| Chardonnay, Marie Antoinette, Pouilly Fuissé, Burgundy | 2016 | 16 |
| 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 Coffee Break Stout, 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