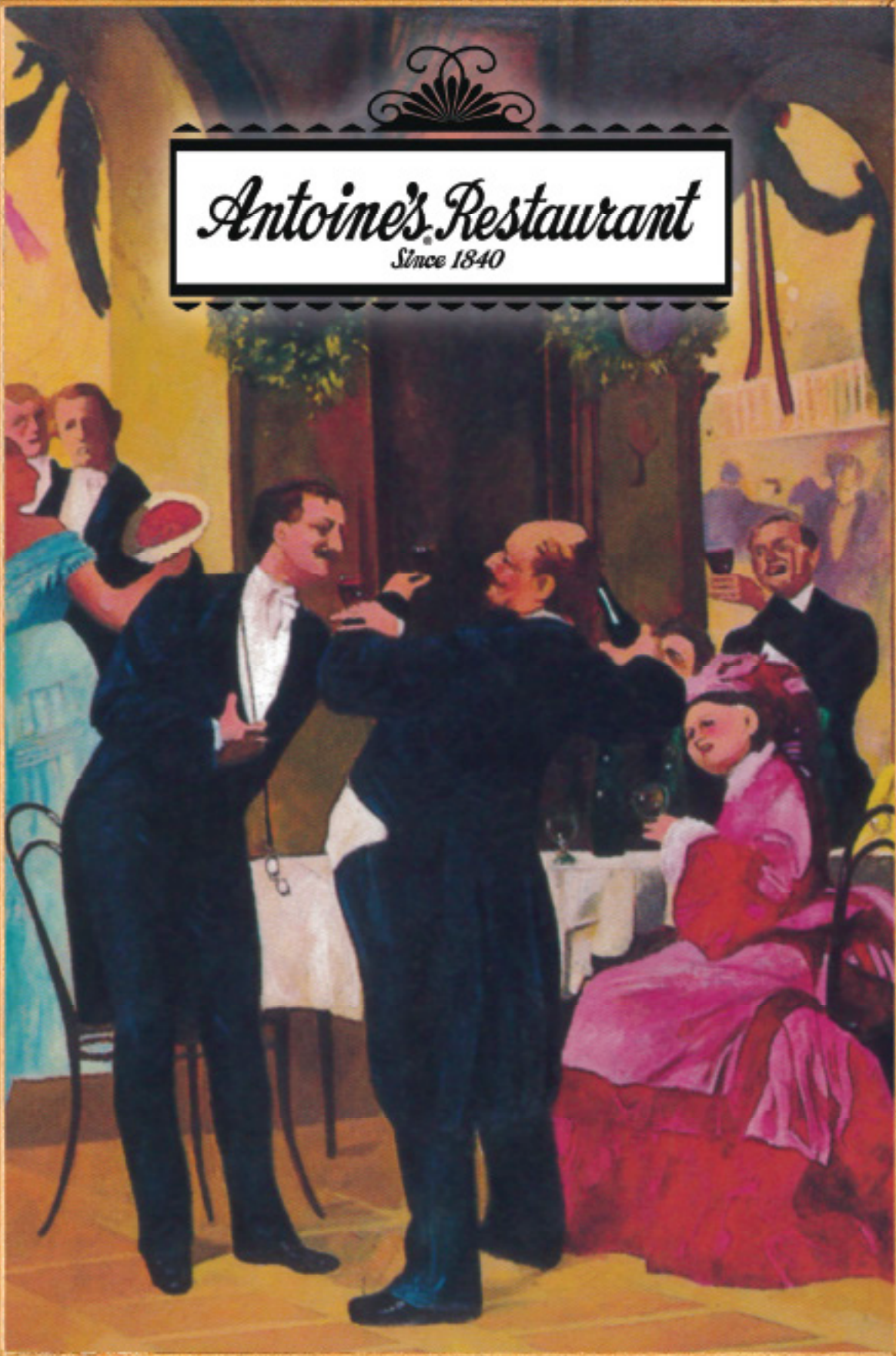


An ornate, embossed gold frame surrounds the entire image, featuring intricate scrollwork and floral patterns. At the top center of the frame is a decorative flourish.

Antoine's Restaurant
Since 1840





Welcome to Antoine's. Relax. Enjoy yourself. Be at home here. As it has been for many generations of New Orleanians and travelers, Antoine's can be your dining room in New Orleans. Bon Appetit!



HORS D'OEUVRES

Crevettes Rémoulade

Chilled gulf shrimp in Antoine's rémoulade dressing. – 13 GLUTEN FREE

Cocktail aux Crevettes

Chilled gulf shrimp served with a classic cocktail sauce. – 13 GLUTEN FREE

Chair de Crabes Ravigote

Lump crabmeat served chilled in a creamy créole mayonnaise dressing. – 21 GLUTEN FREE

Chair de Crabe au Gratin

Lump crabmeat in a cream sauce topped with a combination of cheeses and bread crumbs. – 21

Escargots à la Bourguignonne

French snails in Antoine's presentation of the classic Bourguignonne sauce. – 14 GLUTEN FREE

Escargots à la Bordelaise

French snails basted and baked in a red wine and garlic sauce, crowned with a mixture of cheeses and French bread crumbs. – 14

Pommes de Terre Soufflées

The classic Antoine's fried puffed potatoes. – 8 GLUTEN FREE

Huitres en Coquille à la Rockefeller

Gulf oysters baked on the half shell with the original Rockefeller sauce created by Antoine's in the late 1890's. – 15

Huitres au Charbon

Gulf oysters with seasoned garlic, herb, butter, and olive oil, topped with Romano cheese. – 15 GLUTEN FREE

Huitres Thermidor

Gulf oysters baked on the half shell with bacon and cocktail sauce. – 15 GLUTEN FREE

Huitres Bienville

Gulf oysters baked on the half shell with a white wine, cheese, onions, pimento, and fresh peppers sauce. – 15

Huitres à la Foch

Gulf oysters on toast buttered with pâté, topped with a Colbert sauce. – 15

Ecrevisses Cardinal

Gulf crawfish tails in Antoine's signature white wine tomato sauce - our creation! – 15



POTAGES

Gombo Créole

A classic preparation of rich Louisiana gumbo with blue crabs, oysters, and gulf shrimp. – 9 / 10

Potage Alligator au Sherry

A sherry wine-laced alligator bisque. – 9 / 10

Bisque d'Ecrevisses

Gulf crawfish reduced to a rich bisque. – 9 / 10

Soupe a l'Oignon Gratinée

A classic onion soup baked and topped with a combination of cheeses. – 11



SALADES

Salade Antoine

Mixed greens and cherry tomatoes topped with a vinaigrette dressing. – 8 GLUTEN FREE

Salade Combinaison

Mixed greens tossed with artichokes, asparagus, cherry tomatoes, and cranberries topped with feta cheese and a vinaigrette dressing. – 9 GLUTEN FREE

Salade de Laitue au Roquefort

A wedge of iceberg lettuce with cherry tomatoes, carrots, bacon and walnuts topped with Roquefort dressing. – 9 GLUTEN FREE



ENTRÉES

Poulet Sauce Rochembeau

Grilled chicken breast on a nest of shaved smoked ham and savory rice, topped with twin sauces of Antoine's Rochembeau and Béarnaise. – 28

Poulet Coq au Vin

Chicken thighs braised with fresh mushrooms, onions, red wine, butter and thyme served over savory rice. – 27

Noisettes d'Agneau Alciatore

Bacon-wrapped lamb striploin, served with a combination of sauces, a sweet Alciatore and a tangy béarnaise, topped with a caramelized pineapple confit. – 47

Cotelettes d'Agneau Grillées

Prime center cut lamb chops grilled and served with mint jelly. – 47 GLUTEN FREE

Portier de Porc

Pork porterhouse brined and grilled, served with a dark cherry sauce and sweet potato mash. – 32

Contre-Filet de Bœuf

Centercut New York strip, pan-seared and served with caramelized onions and mushrooms, topped with an herb compound butter. – 38

Filet de Bœuf Marchand de Vin

Grilled center cut of tenderloin with Antoine's Marchand de Vin sauce. – 45

Chateaubriand

Center cut tenderloin of beef served with potatoes, sautéed mushrooms, and Antoine's Marchand de Vin and Béarnaise sauces. – 120 (for two) GLUTEN FREE WITH SAUCE

Créole de Légumes Grillés

Sautéed mushrooms, asparagus, broccoli, and carrots, infused in a créole sauce served over onion rice. – 18 GLUTEN FREE



POISSON

Pompano Pontchartrain

Grilled filet of pompano with jumbo lump crabmeat sautéed in white wine, butter, and green onion. – 42 GLUTEN FREE

Crabes mous Frits

Soft shell crabs fried and topped with a meunière sauce. – 32

Crabes mous Amandine

Soft shell crabs fried and topped with a meunière sauce and toasted sliced almonds. – 33

Crevettes Créoles

Fresh jumbo gulf shrimp sautéed in Antoine's creole sauce served over steamed rice. – 28

Filet de Gulf Poisson Meunière

Fried gulf fish with a meunière sauce. – 27

Filet de Gulf Poisson Amandine

Fried gulf fish with toasted sliced almonds and a meunière sauce. – 28

Filet de Gulf Poisson Pontchartrain

Grilled gulf fish with lump crabmeat sautéed in butter. – 40 GLUTEN FREE

Filet de Gulf Poisson aux Ecrevisses Cardinal

Grilled or fried gulf fish with gulf crawfish tails in Antoine's signature white wine tomato sauce – our creation! – 36



LEGUMES

Epinards Sauce Crème

Spinach in a light cream sauce with onion, garlic and romano cheese baked in a casserole. – 8

Broccoli Sauce Hollandaise

Steamed broccoli with hollandaise sauce. – 8

Asperges au Beurre

Steamed fresh asparagus with butter. – 8
GLUTEN FREE

Pommes de Terre au Gratin

Potatoes in a cream sauce baked in a casserole with cheese gratinée. – 8

Pommes de Terre Brabant

Diced fried potatoes served with melted butter. – 7

Les Sauces

Alciatore, Sautéed Mushrooms, Marchand de Vin, Béarnaise, Demi-Bordelaise (GLUTEN FREE) – 7 each



DESSERTS

Omelette Alaska Antoine

Antoine's special dessert, filled with vanilla ice cream with pound cake, topped with egg white meringue and chocolate sauce, and flambéed to perfection. The presentation of Baked Alaska is for two – 19 (*Order at commencement of dinner*)

Tarte au Citron Vert

Authentic key lime mousse in a graham cracker tart shell topped with whipped cream. – 8

Meringue Glacée au Chocolat

Angelo Brocato's vanilla ice cream on a meringue shell draped with chocolate fudge sauce and chopped almonds. – 8 GLUTEN FREE

Fraise à la Crème

Fresh strawberries with cream and mint. – 8 GLUTEN FREE

Pudding de Pain de Noix de Pécan

A cinnamon, golden raisin, and pécan bread pudding topped with a rum sauce. – 9

Mousse au Chocolate

Chocolate mousse with whipped cream. – 8 GLUTEN FREE

Crème Brûlée

Rich and creamy French custard with crunchy sugar topping. – 8

Cerises Jubilé

Sweet, dark cherries flamed in brandy at the table and served over Angelo Brocato's vanilla ice cream. – 10 *per person (minimum of two)* GLUTEN FREE

Flourless Chocolate Turtle Torte

Au meringue with candied pecans and salted caramel. – 11

Café Brulot Diabolique

Antoine's creation of a hot spiced coffee flamed at your table with brandy. – 10 *per person (minimum of two)*



OUR HISTORY

There is only one Antoine's...It has become as much a part of New Orleans as Jackson Square and Saint Louis Cathedral. A restaurant that has been operated continuously by the same family, since 1840.

It all started when in 1840 when 18 year old Antoine Alciatore arrived from Marseilles, France. Immediately, he became a culinary notable in New Orleans. Young Antoine had apprenticed for the Great French Chef Collinet where he served kings and the aristocracy. But the voice of opportunity in the new America cried louder than all else.

Before Antoine arrived in New Orleans, the meals served at any public table were simple. Sauces were largely non-existent and haute cuisine preparations virtually unknown here.

Antoine changed that. He took the bounty of products available in Louisiana and worked his own culinary magic, inventing constantly, to develop a cuisine that was uniquely his and has since been adopted by the citizens of New Orleans as their common right.

Antoine was the first to serve visitors such New Orleans culinary treasures as Chicken Créole, Crayfish Étouffée, and Shrimp Rémolade. He created his own masterpieces that have remained with us always: Crayfish Cardinal, Shrimp Meunière, Pompano en Papillote. And his descendants continued the process. His son Jules created such unique offerings as Oysters Bienville, Foch and Rockefeller. Yes, Oysters Rockefeller was invented here, and the recipe is kept as a secret to this day. CHEERS!



713 Rue Saint Louis Street New Orleans, Louisiana 70130 • 504-581-4422 • www.antoines.com

Planning an event? Call us today at 504-581-4422 to book one of our 14 dining rooms!

It is Antoine's Restaurant's policy to provide only one guest check for any table or party.
We are happy to accept multiple forms of payment for any individual guest check.



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