

# ANJOU

## RESTAURANT

### ❁ APPETIZERS ❁

**FRENCH RIVIERA SQUASH BEIGNETS**  
With creamy feta. 8.5

**CHEESE & CHARCUTERIE PLATE**  
Assorted cheeses, house pate and cured meats. 15

**ESCARGOTS DE BOURGOGNE**  
With Pernod-garlic butter. 9.5

**SHRIMP & PARMESAN GRATIN**  
Served with toasted crostinis. 9

**FRIED OYSTERS**  
On a bed of spinach and Brie cheese finished  
with horseradish aioli. 12

**BEEF STEAK TARTARE**  
Made with fresh Angus beef served with  
classic garnishes and toast points. 15

### ❁ SOUPS & SALADS ❁

**FRENCH ONION SOUP** 5 | 8

**SOUP OF THE DAY** 5 | 8

**ANJOU SALAD**  
Mixed greens with bacon lardons, tomato and red onion,  
topped with goat cheese croutons. 4 | 8

**CLASSIC CAESAR** 8  
With chicken. 12 | With salmon. 13

**BISTRO SALAD**  
Avocado, tomato, mixed greens, red onions, bacon lardons, blue  
cheese and hearts of palm. 10 | With chicken. 14 | With salmon. 15

**SHRIMP REMOULADE**  
Mixed greens tossed in a classic "French" remoulade with hard  
boiled eggs, Roma tomatoes, topped with shrimp. 14.5

### ❁ MUSSELS ❁

Add French fries. 3

**POULETTE**  
White wine, shallots and cream. 13.5

**PROVENÇAL**  
Garlic butter, white wine, tomato and basil. 13.5

### ❁ SANDWICHES ❁

*Served with your choice of cup of French onion soup,  
cup of soup of the day, frites or Anjou salad*

**FRENCH DIP**  
Classic roast beef with French onion soup dip, topped  
with Swiss cheese, served on Gambino bread. 15

**CAFÉ DE PARIS BURGER**  
With herb butter and Brie cheese, served on brioche bun. 15

**CHICKEN SANDWICH**  
Roasted, topped with brie, arugula and tomato, served on Gil's  
country bread with onion marmalade. 14

### ❁ BISTRO ENTREES ❁

**CRAWFISH CREPE**  
Crepe filled with St. Andre and goat cheeses; topped with  
crawfish, andouille sausage, tomatoes and mushrooms  
in a creole cream sauce with fresh vegetable. 16

**ARTICHOKE, SPINACH & CRABMEAT CREPE**  
Served with vegetable of the day. 15.5

**CORDON BLEU**  
Ham, chicken, Swiss cheese and béchamel  
in puff pastry with fresh vegetable. 15

**STEAK FRITES**  
Grilled 8 oz. Teres Major sliced, served with frites and  
choice of Maitre D'butter or blue cheese sauce. 25

**SHRIMP LINGUINI**  
With andouille sausage, mushrooms, diced  
tomatoes and Creole cream sauce. 16.5

**GRILLED SEASONAL VEGETABLE PLATE**  
Oven roasted spaghetti squash, Roma tomatoes and  
asparagus finished with Balsamic vinaigrette. 15  
With chicken. 19 | With shrimp. 20

### ❁ ENTREES ❁

**ASHLEY FARMS CHICKEN BREAST**  
With roasted garlic cloves, served with mashed potatoes  
and fresh vegetable finished with natural jus. 20

**DUCK BREAST APICIUS**  
Served with sweet pot mash and asparagus topped  
with dark cherries with honey and herb de Provence. 25

**HENRY IV FILET**  
8 oz Choice Angus center cut, over a bed of red wine demi  
served with Dauphinois potatoes and asparagus  
topped with Béarnaise sauce. 35

**RIBEYE**  
16 oz. Choice Angus Beef served with Dauphinois potatoes  
and asparagus topped with herb de Provence. 32

**REDFISH**  
Sautéed and topped with jumbo shrimp served with mashed potatoes  
and fresh vegetable finished with lemon butter sauce. 29.5

**SEARED TUNA**  
Served over Mediterranean orzo pasta, topped with  
a black olive and tomato white wine sauce. 26

**GRILLED SALMON**  
With balsamic lemon glaze, served with  
rice pilaf and fresh vegetable. 22

**SEA SALT JUMBO SHRIMP**  
Over rice pilaf, sautéed asparagus and mushrooms,  
finished with lemon aioli fried cauliflower. 27

**SCALLOPS**  
Basil pesto crusted, served over Mediterranean orzo pasta. 30

**\*Message from the Mississippi State Health Department:** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information.

*For your convenience, a 20% gratuity will be added to parties of eight or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.*