

# 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

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

### MUSSELS

Add French fries. 3

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

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

### 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. 13.5

**SEARED TUNA SALAD**  
Lettuce, green beans, hard-boiled egg, mixed bell peppers, tomatoes, olives and potatoes. 15

### ☼ DAILY SPECIALS ☼

#### MONDAY

- **Chopped Steak** with onion gravy 10.5
- **Cajun Pork Loin** stuffed with andouille sausage 11

#### TUESDAY

- **Short Rib and Brisket Parmentier** 12
- **Chicken and Dumplings** 11

#### WEDNESDAY

- **Braised Short Ribs Bourguignon** 14
- **Roasted Chicken** 11

#### THURSDAY

- **Beef Brisket with BBQ Sauce** 11.5
- **Fried Honey Rosemary Chicken Tenders** 11

#### FRIDAY

- **Fried Catfish** 12

#### DAILY FRESH VEGETABLES

Vegetable of the day, turnip greens, lima beans, black eyed peas, green beans, mashed potatoes, cabbage, smashed sweet potatoes, French fries

### ENTREES

**CHICKEN BREAST PAILLARD**  
Crispy Panko crusted topped with grape tomatoes and caper relish, served with mashed potatoes and vegetable of the day. 13

**STEAK FRITES**  
Grilled 8 oz. Teres Major sliced, served with frites and choice of Maitre D' butter or blue cheese sauce. 18.5

**SHRIMP LINGUINI**  
With andouille sausage, mushrooms, tomatoes and Creole cream sauce. 14.5

**SALMON PROVENCALE**  
Served over ratatouille finished with a mushroom white wine sauce. 16

**SAUTÉED TILAPIA**  
Topped with lemon butter sauce, served with mashed potatoes and fresh vegetable. 12.5

**SEARED TUNA**  
Served over Mediterranean orzo pasta, topped with a black olive and tomato white wine sauce. 16

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

### BISTRO ENTREES

**QUICHE LORRAINE**  
Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad. 11.5

**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. 15.5

**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. 13

### SANDWICHES

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

**CROQUE MONSIEUR**  
Warm French-style ham and cheese on Gil's sourdough bread, topped with Gruyere cheese and béchamel sauce. 10.5  
Add an egg. 11.5

**FRENCH DIP**  
Classic roast beef with French onion soup dip, topped with Swiss cheese, served on Gambino bread. 13

**CAFÉ DE PARIS BURGER**  
With herb butter and brie cheese, served on brioche bun. 13

**CHICKEN SANDWICH**  
Roasted, topped with brie, arugula and tomato, served on Gil's country bread with onion marmalade. 13

**\*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.*