

ANJOU

RESTAURANT

APPETIZERS

REDFISH BEIGNETS

With spicy Gribiche sauce. 10.5

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

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.

***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.

BRUNCH

EGGS BENEDICT

Poached eggs over glazed ham and toasted croissant. Topped with hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 13.5
Add lump crab. 4

SALMON CRABCAKE BENEDICT

Topped with hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 13.5

CRABMEAT OMELET

Creamed spinach, mushrooms, Swiss and Parmesan. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 15

BACON & CHEDDAR CHEESE OMELET

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 12

FRIED LOUISIANA OYSTER SKILLET

Potatoes, tasso ham, onions and bell peppers topped with two poached eggs and hollandaise. 15

MERGUEZ SAUSAGE & EGGS

House-made lamb sausage served over sourdough with roasted Roma tomatoes, topped with poached eggs and hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 16

HAM, SWISS & SCRAMBLED EGG CROISSANT

Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 9.5

CHICKEN & GRITS

Fried tenderloins over cheese grits, topped with a green onion and bacon white wine sauce. 14

CLASSIC FRENCH TOAST

With berry marmalade, served with fruit cup. 11

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

PORK BELLY

Asian BBQ sauce served on Gil's brioche bun served with Fennel Orange slaw and French fries. 15

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

BEEF BOURGUIGNON

Served over a potato galette garnished with frazzled onions. 15.5

CORDON BLEU

Ham, chicken, Swiss cheese and béchamel in puff pastry with fresh vegetable. 13

ENTREES

CHICKEN NORMANDE

Sautéed chicken cutlets, finished with mushroom au jus, served with Linguini Alfredo and fresh vegetable of the day. 14

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

Sweet and smoky seared salmon filet topped with roasted tomato salsa served with mashed potatoes and fresh vegetable of the day. 16

SAUTÉÉD TILAPIA GRENOBLOISE

Topped with croutons, lemon pulp and capers, served with mashed potatoes and vegetable of the day. 13.5

SEARED TUNA

French Riviera style topped with tomato, olives and green onion, served with green beans and roasted potato medley. 16

SEASONAL VEGETABLE PLATE

Spaghetti squash, roasted tomato, green beans and roasted potato medley, finished with red bell pepper jalapeno dressing. 15
With chicken. 19 | With shrimp. 20