

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

SHRIMP & PARMESAN GRATIN

Served with toasted crostinis. 9

FRIED OYSTERS

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

SALMON TARTARE & TUNA SASHIMI

Served with lemon sriracha aioli. 16

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

PORK BELLY

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

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

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. 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

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

ENTREES

FARMHOUSE CHICKEN

Oven roasted Ashley Farms chicken breast served with bacon lardons, mushrooms and onions, served with mashed potatoes and the fresh vegetable of the day. 22

DUCK BREAST APICIUS

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

FILET

8 oz choice Angus center cut with red wine demi and choice of Pecan Blue cheese compound butter or Maitre D' Butter, served with Dauphinois potatoes and asparagus. 36

RIBEYE

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

10 oz. BONE-IN PORK CHOP

Brined in Stella Cider, served with sweet red onion potatoes. 27

REDFISH

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

SEARED TUNA

French Riviera style topped with tomato, olives and green onion, served with green beans and roasted potato medley. 26

SALMON

Sweet and smoky seared salmon filet topped with roasted tomato salsa served with mashed potatoes and fresh vegetable of the day. 22

SEA SALT JUMBO SHRIMP

Over rice pilaf, sautéed asparagus and mushrooms, finished with lemon aioli fried cauliflower. 27

SCALLOPS

Sautéed and topped with chorizo tomato chutney, served with parmesan risotto. 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.