

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.

DAILY SPECIALS

\$12

MONDAY
Pork Scaloppini
Chopped Steak

TUESDAY
Roasted Chicken
Meatloaf

WEDNESDAY
Braised Short Ribs Bourguignon
Cobb Salad

THURSDAY
Fried Honey Rosemary Chicken Tenders
BBQ Brisket

FRIDAY
Fried Catfish
BBQ Shrimp over a bed of lettuce, grape tomatoes and green onions

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 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

SAUTÉED 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

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

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

***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.