



## 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

### FRIED GREEN TOMATOES

Finished with southwestern sauce. 10

## MUSSELS

*Add French fries. 3*

### POULETTE

White wine, shallots and cream. 13.5

### PARIS BUTTER

White wine and fresh diced tomatoes. 13.5

## SOUPS & SALADS

### FRENCH ONION SOUP 5 | 8

### SOUP OF THE DAY 5 | 8

### ANJOU SALAD

Mixed greens with bacon, 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, 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

## 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 GRILLED CHEESE

Cranberry, brie cheese, prosciutto ham, roasted chicken on sourdough bread. 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; served with fresh vegetable. 16

### CORDON BLEU

Ham, chicken, Swiss cheese and béchamel in puff pastry, served 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, herb-roasted tomatoes, broccoli and cauliflower florets with red bell pepper jalapeno dressing. 15  
With chicken. 19 | With shrimp. 20

## ENTREES

### CITRUS CHICKEN

Citrus marinated bone-in Ashley Farms chicken breast served with spinach, mushrooms and diced tomatoes, served with Gouda mashed potatoes finished with demi glace. 22

### DUCK BREAST

With sautéed apples finished with brandy demi, served with roasted potatoes and asparagus. 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

### PORK CHOP

With Parmesan mashed potatoes, caramelized onion haricots vert. Finished with a cognac green peppercorn cream sauce. 28

### RACK OF LAMB PROVENCALE

Garlic bread crumbs and natural jus, served with Dauphinois potatoes and sautéed spinach. 33

### REDFISH

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

### TUNA

Sesame crusted, served with roasted red potatoes finished with lemon soy butter sauce. 26

### SALMON

Served over wilted spinach and bacon finished with Balsamic honey glaze. 22

### SEA SALT JUMBO SHRIMP

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

### SCALLOPS

Over corn Maque Choux, finished with Creole garlic butter. 30

*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.