

# 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. 10

### FRIED OYSTERS

On a bed of spinach and brie cheese finished with horseradish aioli. 14

### FRIED CRAB CLAWS

Market Price

## 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. 13 | With salmon. 14

### BISTRO SALAD

Avocado, tomato, mixed greens, red onions, bacon, blue cheese and hearts of palm. 11  
With chicken. 16 | With salmon. 17

### SHRIMP REMOULADE

Mixed greens tossed in a classic "French" remoulade with hard boiled eggs, Roma tomatoes, topped with shrimp. 16

### SEARED TUNA SALAD

Lettuce, green beans, hard-boiled egg, mixed bell peppers, tomatoes, olives and potatoes. 17

## BRUNCH

### EGGS BENEDICT

Poached eggs over Canadian bacon 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. 14  
Add lump crab. 10

### SALMON BENEDICT

On croissant with onion puree, topped with poached eggs and hollandaise sauce. 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

### FRIED GREEN TOMATOES & MERGUEZ BENEDICT

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

### SHRIMP OMELET

With Swiss and Parmesan cheese, mushrooms, green onions, and parsley. 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

### 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

### DENVER OMELET

Potatoes, ham, cheddar, red and green bell peppers. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or O'Brian potatoes. 12.5

### 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. 10

### SHRIMP & GRITS

Shrimp and asparagus served over cheese grits. 15

### BAKED FRENCH TOAST

Topped with berry compote and whipped cream, served with fruit cup. 11

## BISTRO ENTREES

### QUICHE LORRAINE

Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad. 13

### 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. 14

## 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. 12 | Add an egg. 13.5

### FRENCH DIP

Classic roast beef with French onion soup dip, topped with Swiss cheese, served on Gambino bread. 14

### CAFÉ DE PARIS BURGER

With herb butter and brie cheese, served on brioche bun. 15

### REDFISH SANDWICH

On brioche bun with lemon aioli, lettuce, tomato and pickled onions. 17

## ENTREES

### SAUTÉED CHICKEN

Topped with fresh slice tomato and Swiss cheese, served with garlic mashed potatoes and vegetable of the day, finished with a light brown sauce. 15

### PORK TENDERLOIN

Grilled, served with rice pilaf and vegetable of the day, topped with a green peppercorn sauce. 15

### STEAK FRITES

Grilled 8 oz. Teres Major sliced, served with frites and choice of Maitre D' butter or blue cheese sauce. 20

### SHRIMP LINGUINI

With andouille sausage, mushrooms, tomatoes and Creole cream sauce. 15

### SALMON

Served over wilted spinach and bacon finished with Balsamic honey glaze. 17

### TILAPIA

Served over rice pilaf, smothered with tomatoes, bell peppers and onions finished with lemon butter sauce. 14

### TUNA

Sesame crusted, served with roasted red potatoes finished with lemon soy butter sauce. 18

### SEASONAL VEGETABLE PLATE

Sautéed butternut squash, herb-roasted tomatoes, broccoli and cauliflower florets with red bell pepper jalapeno dressing. 15

With chicken. 20 | With shrimp. 23

\*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.*