

ANJOU

RESTAURANT

APPETIZERS

REDFISH BEIGNETS

With spicy Gribiche sauce. 11

CHEESE & CHARCUTERIE PLATE

Assorted cheeses, house pate and cured meats. 16.5

ESCARGOTS DE BOURGOGNE

With Pernod-garlic butter. 12

FRIED OYSTERS

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

FRIED CRAB CLAWS

Market price

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 11

With chicken. 17 | With salmon. 18

BISTRO SALAD

Avocado, tomato, mixed greens, red onions, bacon, blue cheese and hearts of palm. 13
With chicken. 19 | With salmon. 20

SHRIMP REMOULADE

Mixed greens tossed in a classic "French" remoulade with hard boiled eggs, Roma tomatoes, topped with shrimp. 18

SEARED TUNA SALAD

Lettuce, green beans, hard-boiled egg, mixed bell peppers, tomatoes, olives and potatoes. 19

COMPLIMENTARY FRENCH BREAD

All tables will be greeted with one loaf of complimentary French bread for up to four guests. You may request an additional loaf for \$3.

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

MONDAY

Red Beans & Rice 12

Hamburger Steak 13

TUESDAY

BBQ Brisket 15

Fried Chicken 15

WEDNESDAY

Short Ribs 18

Chicken & Dumplings 13

THURSDAY

Honey Rosemary Chicken Tenders 16

Meatloaf 15

FRIDAY

Country Fried Steak 15

Fried Catfish 15

DAILY FRESH VEGETABLES

Vegetable of the day, turnip greens, lima beans, black eyed peas, green beans, garlic mashed potatoes, cabbage, smashed sweet potatoes, French fries, macaroni & cheese

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. 17

PORK TENDERLOIN

Grilled, served with rice pilaf and vegetable of the day, topped with a green peppercorn sauce. 18

STEAK FRITES

Grilled 8 oz. Teres Major sliced, served with frites and choice of Maitre D' butter or blue cheese sauce. 22

SHRIMP LINGUINI

With andouille sausage, mushrooms, tomatoes and Creole cream sauce. 17

SALMON

Served over wilted spinach and bacon finished with Balsamic honey glaze. 18.5

TILAPIA

Served over rice pilaf, smothered with tomatoes, bell peppers and onions finished with lemon butter sauce. 15

TUNA

Sesame crusted, served with roasted red potatoes finished with lemon soy butter sauce. 20

SEASONAL VEGETABLE PLATE

Sautéed butternut squash, herb-roasted tomatoes, broccoli and cauliflower florets with red bell pepper jalapeno dressing. 15 | With chicken. 21 | With shrimp. 23

MUSSELS

Add French fries. 4

POULETTE

White wine, shallots and cream. 14

PARIS BUTTER

White wine and fresh diced tomatoes. 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. 14.5
Add an egg. 16

FRENCH DIP

Classic roast beef with French onion soup dip, topped with Swiss cheese, served on Gambino bread. 15.5

CAFÉ DE PARIS BURGER

With herb butter and brie cheese, served on brioche bun. 16.5

REDFISH SANDWICH

On brioche bun with lemon aioli, lettuce, tomato and pickled onions. 19

BISTRO ENTREES

QUICHE LORRAINE

Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad. 14

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. 17.5

CORDON BLEU

Ham, chicken, Swiss cheese and béchamel in puff pastry, served with fresh vegetable. 15.5

***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.