



APPETIZERS

SHRIMP & PORK BELLY MASCARADE

Tossed in sweet chili sauce. 16

SAVORY ZUCCHINI BEIGNETS

With creamy Feta. 10

CHEESE & CHARCUTERIE PLATE

Assorted cheeses, house pate and cured meats. 16.5

ESCARGOTS DE BOURGOGNE

With Pernod-garlic butter. 12

SHRIMP & PARMESAN GRATIN

Served with toasted crostinis. 12.5

FRIED OYSTERS

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

FRIED CRAB CLAWS

Market Price

MUSSELS

Add French fries. 4

POULETTE

White wine, shallots and cream. 14

PARIS BUTTER

White wine and fresh diced tomatoes. 14

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

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. 17.5

CAFÉ DE PARIS BURGER

With herb butter and Brie cheese, served on brioche bun. 18.5

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. 19

STEAK FRITES

Grilled 8 oz. Teres Major sliced, served with frites and
choice of Maitre D' butter or blue cheese sauce. 31

SHRIMP LINGUINI

With andouille sausage, mushrooms, diced tomatoes
and Creole cream sauce. 22

SEASONAL VEGETABLE PLATE

Sautéed butternut squash, herb-roasted tomatoes, Portobello
mushroom. 15 | With chicken. 21 | With shrimp. 23

BOURRIDE PROVENCALE

Stew of redfish, mussels and shrimp with potatoes in a white wine
sauce garnished with Parmesan cheese and garlic aioli. 30

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. 28

STOCKYARD 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. 45

STOCKYARD RIBEYE

16 oz. Choice Angus Beef served with Dauphinois potatoes
and asparagus topped with herb de Provence. 43

BEEF BURGUNDY

Braised in red wine, onions, mushrooms and carrots, served
over mashed potatoes. 30

REDFISH

Sautéed and topped with jumbo shrimp served with mashed potatoes
and fresh vegetable finished with lemon butter sauce. 38

TUNA

Sesame crusted, served with roasted potatoes and haricots vert
finished with lemon soy butter sauce. 33

SEA SALT JUMBO SHRIMP

On a bed of creamy risotto with asparagus & mushrooms
finished with lemon aioli. 34

SALMON

On a bed of sautéed tomatoes, onions and mushrooms. 28

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.

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.