

# ANJOU

## RESTAURANT

### APPETIZERS

#### 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

#### 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

### 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 hash browns. 15.5 Add lump crab. Market Price

#### 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 hash browns. 18

#### PARISIENNE WAFFLE

Belgium waffle topped with shaved ham, asparagus, poached egg and Mornay sauce. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or hash browns. 17

#### BILOXI OMELET

Crabmeat, shrimp and mushrooms topped with Hollandaise. Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or hash browns. 18

#### 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 hash browns. 13.5

#### BELGIUM WAFFLE

Topped with fresh seasonal berries and whipped cream, served with fresh fruit cup. 13

#### BEEF PROVENCAL

Sautéed hanger steak topped with capers, shallots, tomatoes and scrambled eggs, served with hash browns. 23

#### SHRIMP & GRITS

Andouille sausage, mushrooms, green onions in a cajun BBQ sauce. 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. 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. 18

#### 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.

### 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

#### CAFÉ DE PARIS BURGER

With herb butter and brie cheese, served on brioche bun. 17.5

#### REDFISH SANDWICH

On brioche bun, lettuce, tomato, pickled onions and lemon aioli. 18

#### FRENCH DIP

Classic roast beef with French onion soup dip, topped with Swiss cheese, served on Gambino bread. 17.5

### ENTREES

#### SAUTÉED CHICKEN

With creamy mushroom sauce, served with roasted potatoes and fresh vegetable of the day. 17

#### STEAK FRITES

Grilled 8 oz. Teres Major sliced, served with frites and choice of Maitre D' butter or blue cheese sauce. 23

#### SHRIMP LINGUINI

With andouille sausage, mushrooms, tomatoes and Creole cream sauce. 18

#### SALMON

On a bed of spinach topped with tomatoes, onions and mushrooms. 18.5

#### TILAPIA

Parmesan crusted, served with mashed potatoes and haricots vert finished with lemon butter sauce. 15

#### SEASONAL VEGETABLE PLATE

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