

# 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

### 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. 20

#### 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

#### TUESDAY

BBQ Brisket 15

#### WEDNESDAY

Beef Bourguignon 18

#### THURSDAY

Honey Rosemary Chicken Tenders 16

#### FRIDAY

Catfish 15  
Fried or Cajun sautéed

#### 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

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

#### TUNA

Sesame crusted, served with roasted potatoes  
and haricots vert finished with lemon  
soy butter sauce. 20

#### SEASONAL VEGETABLE PLATE

Sautéed butternut squash, herb-roasted tomatoes,  
haricots vert, Portobello mushroom. 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 sourdough bread,  
topped with Gruyere cheese and  
béchamel sauce. 14.5  
Add an egg. 16

#### 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. 15.5

#### CAFÉ DE PARIS BURGER

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

### 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

**\*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.