



APPETIZERS

SHRIMP & PORK BELLY MASCARADE

Tossed in sweet chili sauce. 16

SAVORY ZUCCHINI BEIGNETS

With creamy Feta. 12

CHEESE & CHARCUTERIE PLATE

Assorted cheeses, house pate and cured meats. 19

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. 15

PARIS BUTTER

White wine and fresh diced tomatoes. 15

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. 5 | 9

CLASSIC CAESAR 6 | 12

Add chicken. 6 | Add salmon. 7

BISTRO SALAD

Avocado, tomato, mixed greens, red onions, bacon, blue cheese and hearts of palm. 6.5 | 13

Add chicken. 6 | Add salmon. 7

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

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

DUCK BREAST

With roasted butternut squash and asparagus finished with a green peppercorn Bordeaux wine sauce. 32

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. 46

STOCKYARD RIBEYE

16 oz. Choice Angus Beef served with Dauphinois potatoes and asparagus topped with herb de Provence. 44

10 OZ PORK CHOP

Grilled, served with Parmesan mashed potatoes and haricots vert topped with bacon and caramelized onion. 34

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 spinach topped with tomatoes, onions and mushrooms. 28

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.

***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.