

ANJOU

RESTAURANT

APPETIZERS

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

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. 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 | With salmon. 7

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 13

TUESDAY

BBQ Brisket 16

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. 15

PARIS BUTTER

White wine and fresh diced
tomatoes. 15

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.