



Appetizers

ESCARGOTS DE BOURGOGNE 12
With Pernod-garlic butter.

FRIED OYSTERS Market Price
On a bed of spinach and brie cheese finished with horseradish aioli.

FRIED CRAB CLAWS Market Price

Soups & Salads

FRENCH ONION SOUP 5 | 8

SOUP OF THE DAY 5 | 8

ANJOU SALAD 4 | 8
Mixed greens with bacon, tomato and red onion, topped with goat cheese croutons.

CLASSIC CAESAR 11
With chicken. 17 | With salmon. 18

BISTRO SALAD 13
Avocado, tomato, mixed greens, red onions, bacon, blue cheese and hearts of palm.
With chicken. 19 | With salmon. 20

Special Entrees

REDFISH AIDA 30
Served with roasted potatoes, sautéed green beans with bacon and almonds topped with crabmeat, tomato concasse and lemon butter sauce.

SEAFOOD CAKES 25
Served with roasted potatoes, sautéed green beans with bacon and almonds topped with lemon caper butter sauce.

HONEY GLAZED HAM 21
With corn casserole and mixed greens.

Brunch

EGGS BENEDICT 15.5
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. | Add lump crab. Market Price

BILOXI OMELET 18
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.

BACON & CHEDDAR CHEESE OMELET 13.5
Served with your choice of cup of French onion soup, cup of soup of the day, Anjou salad, fruit cup or hash browns.

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

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

SHRIMP & GRITS 20
Andouille sausage, mushrooms, green onions in a cajun BBQ sauce.

Entrees

QUICHE LORRAINE 14
Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad.

CROQUE MONSIEUR 14.5
Warm French-style ham and cheese on Gil's sourdough bread, topped with Gruyere cheese and béchamel sauce. Served with your choice of cup of French onion soup, cup of soup of the day, frites or Anjou salad. | Add an egg. 16

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

SEASONAL VEGETABLE PLATE 15
Sautéed butternut squash, herb-roasted tomatoes, Portobello mushroom.
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.

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.