

## Appetizers

### **Soufflé Potatoes - 5**

Crispy potato puffs with béarnaise sauce

### **Shrimp Remoulade - 9**

Poached shrimp tossed in a classic spicy remoulade sauce over iceberg lettuce

### **Oysters Rockefeller - 9**

Half dozen Louisiana oysters on the half shell topped with a puree of herbsaint scented spinach

### **Crabmeat Maison - 9.75**

Jumbo lump crabmeat in a creamy salad with green onions, capers, lemon, and creole mustard

### **Fried Eggplant - 5**

Eggplant sticks crusted in Italian breadcrumbs served with béarnaise sauce and powdered sugar

### **Escargot - 9**

French snails sautéed in a garlic-herbsaint cream, fresh thyme and served in a puff pastry shell

### **Oysters en Brochette - 9**

Oysters and bacon skewered, fried, and finished with meuniere butter

### **BBQ Shrimp and Grits Fondue - 13**

Louisiana shrimp and jumbo lump crabmeat in New Orleans style BBQ sauce with creamy garlic grits

### **Duck Crepe - 9**

Savory crepe of roasted duck and homemade boursin cheese topped with a port-cherry reduction and pistachios

### **Sweetbreads - 9.5**

Veal sweetbreads sautéed until crispy and served with a lemon caper beurre blanc

### **Foie Gras - 14**

Seared Hudson Valley Foie Gras over pan perdu with a cane syrup gastric and apricot chutney

### **Galatoire Goute - 18**

A taste of two classic Galatoire's appetizers – Crabmeat Maison and Shrimp Remoulade

### **Soups & Salads**

#### **Turtle Soup au Sherry - 6.25**

A hearty soup of turtle, tomatoes, and seasonings laced with sherry

#### **French Onion Soup - 5.25**

A beef broth of caramelized onions, white wine, and thyme topped with a crouton and gruyere cheese

#### **Salad Maison - 5.5**

Romaine and grape tomatoes tossed in your choice of dressing and topped with blue cheese and spiced pecans

#### **Iceberg Wedge - 7**

Heart of iceberg lettuce with apple smoked bacon, grape tomatoes, and blue cheese dressing

#### **Godchaux Salad – 8**

Jumbo lump crabmeat and boiled shrimp tossed with iceberg lettuce, chopped tomatoes, hard boiled egg, creole mustard vinaigrette, and topped with anchovy fillets

#### **Spinach Salad - 6**

Baby spinach with crumbled goat cheese, roasted bell peppers, tender shallots, and house made pepper jelly

### **Poultry**

#### **Chicken Clemenceau - 17**

A half roasted chicken topped with brabant potatoes, garlic, mushrooms, green peas and a natural chicken jus

#### **Roast Duck - 21**

A half roasted duck with roasted sweet potatoes and an orange scented duck espagnole

#### **Eggs Benedict - 14**

Two poached eggs atop grilled ham and an English muffin with hollandaise sauce

### **Eggs Sardou - 16**

Two poached eggs on a bed of creamed spinach and artichoke hearts  
finished with hollandaise sauce

### **Fish**

#### **Poisson Meuniere Amandine - 21**

Crispy fried Gulf fish with toasted almonds and meuniere butter

#### **Grilled Salmon - 20**

Grilled salmon fillet on a bed of wilted spinach and poached oysters in a  
herbsaint scented cream

#### **Grilled Poisson Provencal - 22**

Grilled Gulf fish over roasted roma tomatoes with red onion, kalamata  
olives, capers, and fresh basil

#### **Broiled Pompano Meuniere - 22.5**

A half pompano broiled with meuniere butter

#### **Poisson Crabmeat Yvonne - 26**

Sautéed Gulf fish topped with jumbo lump crabmeat, artichoke hearts,  
mushrooms and green onions

### **Shellfish**

#### **Stuffed Eggplant - 20**

Grilled eggplant stuffed with jumbo lump crabmeat, shrimp, béchamel  
sauce, and green onions

#### **Shrimp and Grits - 22**

Sautéed Louisiana shrimp over roasted garlic grits in a spicy tasso broth

#### **Crabmeat au Gratin - 22**

Jumbo lump crabmeat in béchamel sauce with green onions and cheddar  
cheese with a toasted breadcrumb crust

#### **Crabmeat Sardou - 23**

Jumbo lump crabmeat over a bed of creamed spinach and artichoke hearts  
finished with hollandaise sauce

### **Meat**

**Filet Béarnaise - 29**

8 oz filet mignon topped with a classic bearnaise sauce

**Veal Liver -17**

Sautéed veal liver medallions topped with caramelized onions and crispy  
bacon

**Smoked Pork Chop - 20**

14 oz house smoked pork chop with a roasted shallot and bacon lardon  
demi-glace

**Ribeye Bordelaise – 27**

18 oz bone-in ribeye topped with portobello mushrooms and garlic butter

**Lamb Chops – 30**

Two double cut lamb chops grilled and finished with a béarnaise sauce

**Beef Tips Bourguignon - 22**

Seared filet tips over herb spaetzle, mushrooms, and pearl vegetables in a  
red wine veal sauce

**Sides**

**Frites** - homemade french fries 4

**Brabant Potatoes** - fried diced potatoes with garlic and parsley 4.25

**Stone Ground Grits** – creamy grits with roasted garlic 5

**Green Beans Amandine** - fresh green beans toasted almonds and  
meunière sauce 6.5

**Broiled Tomato** – tomato broiled with creole mustard vinaigrette 5

**Creamed Spinach** – sautéed spinach finished with béchamel sauce and a  
hint of nutmeg 4.5

**Smothered Okra** – stewed okra with smoked bacon and tomatoes 5

**Grilled Eggplant** - eggplant rounds grilled and topped with meuniere  
butter 5

**Broccoli Hollandaise** - steamed broccoli flower with hollandaise sauce 5

**Potatoes au Gratin** - diced steamed potatoes in béchamel sauce with  
cheddar cheese 5

**Asparagus Hollandaise** - steamed asparagus spears topped with hollandaise sauce 7

**Potatoes Lyonnaise** - pan sautéed potatoes with caramelized onion 5