



Bistro Du Cayenne's



Lunch Menu

Specialties

Bistro Burger 6.49

Ground beef patty on gourmet bun, dressed with lettuce, tomato, pickles, onions and mayonnaise

Add cheese .69

Add Grilled Onions .49

Add Bacon .75

Add grilled mushrooms .49

Add BBQ Sauce .49

Le Gourmand 9.49

Ham turkey and roast beef marinated in gravy and piled high on a buttered po'boy bun, dressed with Swiss and American cheeses, lettuce mustard and Jalapeno mayonnaise.

Po'Boy (Oyster Catfish or Shrimp) 8.99

Grilled or fried, served on French bread and dressed with lettuce, tomato, and tartar sauce

Crawfish Po'Boy 8.99

Fried crawfish topped with crawfish etouffee, served on French bread with green onions

Hamburger Steak 9.99

Ten oz. Ground beef grilled to order with sautéed onions and mushrooms, topped with rich gravy and served with vegetables and French fries

Ribeye 14.99

Ten oz. ribeye grilled to order, served with vegetables and French fries

All sandwiches and wraps served with choice of chips, fries, slaw or potato salad.

Buffet

Hot Entrees, Salad Bar, Soup and a Variety of Desserts 8.95

Salads

Chef Salad 8.99

Turkey, ham, bacon bits, Swiss and American cheeses, cucumber, egg, tomato and fresh mixed greens with a choice of dressing

Lagniappe Caesar Salad 8.99

Crisp romaine tossed with our delicious Caesar dressing, tomatoes, croutons and parmesan cheese with your choice of shrimp, fried oysters or blackened chicken

Blackened Fish Salad 8.99

Our signature salad tossed with tomato, cucumber, shredded cheddar cheese, chopped pecans, blackened tilapia and topped with our delicious Creole green onion dressing

Wraps

Caesar Wrap 6.99

Your choice of white or wheat tortilla rolled with crisp romaine lettuce, creamy Caesar dressing and a choice of grilled chicken or shrimp

Chicken Club Wrap 6.99

Your choice of white or wheat tortilla with bacon bits, shredded cheddar, tomato, mixed greens, gilled Caribbean spiced chicken and honey mustard dressing

Shrimp Mango Wrap 7.99

Sautéed shrimp, cubed mangos and tomatoes tossed in a basin and chive dressing, rolled in a white or wheat tortilla with mixed greens and finished with a bit of your chipotle sauce

Sandwiches

Classic Club 6.99

Triple decker of turkey, ham, bacon, Swiss and American cheeses, lettuce, tomato, mayonnaise and your choice of white or wheat bread

B.L.T. 5.49

Crisp bacon, lettuce, tomato and mayonnaise on your choice of white or wheat bread

Southwest Chicken Sandwich 6.99

Grilled chicken breast, pepper jack cheese, lettuce, avocado, red onions and chipotle mayonnaise

Ham or Turkey and Cheese Kaiser 6.49

Served hot and topped with crisp bacon, lettuce, tomato, onions and mayonnaise with your choice of Swiss, American, cheddar or provolone cheese

Dinner Menu

Appetizers

Seafood Stuffed Mushrooms 8.50

Jumbo mushroom caps stuffed with our own blend of crawfish, crabmeat and shrimp, topped with Creole hollandaise

Alligator Bites 9.50

Tender alligator fillets seasoned, breaded and lightly fried, served with Cajun orange marmalade

Spinach and Artichoke Dip 6.99

A creamy blend of spinach, artichoke hearts and cheeses, served with toasted corn chips

Seafood Cakes 7.99

Crispy seafood cakes set in a rich brown butter and topped with creolaise

Honey Habanero Wings 8.99

A perfect blend... not too hot... not too sweet, served with bleu cheese dressing

Chicken and Andouille Gumbo

Cup 5.50

Bowl (Served with Potato Salad) 9.50

Crabtini 8.99

Lump crabmeat and jumbo shrimp, fresh mango, cilantro and lemon oil

Salads

Blackened Fish Salad 10.99

Our signature salad tossed with tomato, cucumber, cheddar cheese, chopped pecans, and our delicious Creole green onion dressing and topped with a fresh blackened tilapia fillet

Lagniappe Caesar Salad 10.99

Crisp romaine tossed with our delicious Caesar dressing, tomatoes, croutons and parmesan cheese with your choice of chicken, shrimp or fried oysters

Shrimp Remoulade Salad 10.99

Plump Gulf shrimp fried or grilled with our spicy remoulade dressing over fresh mixed greens

Seafood

Snapper Atchafalaya 18.95

Eight oz. grilled or blackened, topped with a crawfish, crabmeat, mushroom and scallion butter

Shrimp or Crawfish Etouffee 13.99

Plump Gulf shrimp or crawfish smothered in a buttery rich blend of vegetables and spices, served with steamed white rice... a Cajun classic

Catfish Acadian 14.99

Farm-raised catfish grilled, blackened or fried and served over a bed of steamed white rice and topped with crawfish etouffee

Jumbo Shrimp 16.99

Louisiana Gulf coast shrimp Cajun battered and fried

Captain's Platter 19.50

Fried frog legs, catfish, shrimp, oysters, alligator, stuffed crab and crawfish etouffee

Steaks

14 oz Ribeye 21.99

8oz. Filet Mignon 23.99

12 oz. New York Strip 19.50

Bleu Cheese Stuffed Ribeye 24.99

Choice ribeye stuffed with crumbled bleu cheese and topped with a crawfish mushroom butter

Tornedos of Beef Tenderloin 26.99

Medallions of choice tenderloin set in demi-glace and topped with sautéed lump crabmeat, mushrooms and creolaise

Chicken & Pasta

Chicken Louisiana 17.50

Chicken breast stuffed with pepper jack cheese and Tasso, topped with a creamy shrimp veloute

Chicken Florentine 16.99

Grilled chicken breast set in creamed spinach, topped with crawfish hollandaise

Char-Broiled Chicken Breast 14.50

Boneless breast of chicken char-broiled and served over rice with a blend of sautéed peppers and onions

Cajun Pasta 17.50

Andouille sausage, mushrooms, shrimp and Cajun spices, tossed with fettuccine in a rich creamy sauce

Shrimp and Tasso Pasta 17.50

Shrimp, shallots and julienne peppers in a garlic cream sauce

Grilled Chicken Portabella Fettuccine 15.99

Char-grilled chicken breast with julienne vegetables and roasted portabella mushroom, tossed with garlic and fresh basil fettuccine

All entrees served with your choice of gumbo or salad

Desserts

New York Style Vanilla Cheesecake 4.99 Triple Chocolate Eruption 5.25

Walnut Fudge Brownie 5.95 Old Fashioned Bread Pudding 5.95
Served with vanilla ice cream Topped with hot rum sauce

Turtle Cheesecake 6.95 Chocolate Lava Cake 6.95
Drizzled with caramel sauce Served with vanilla ice cream

Fried Banana Split 6.95
A trio delight of chocolate, vanilla and strawberry ice cream topped with chocolate syrup and whipped cream

Bourbon Pecan pie 5.99

Drinks

Sodas 1.75 Coffee 1.89

Tea 1.75 Fruit Juices 1.89