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NOLA
BAYOU BISTRO

DINNER MENU
By Chef Ramon

APPETIZERS

Shrimp Cocktail \$16
Our spicy cocktail sauce paired with our stunning juicy shrimp

Crab Cake \$18
A hint of Cajun spice, with lemon mayo shallot and pickle relish

Fried Alligator \$14
Crunchy gator with our chipotle créole sauce

Lobster Étouffée \$26
Large chunks of local lobster mixed with wild rice in a spicy créole sauce.

SALADS

Caesar Salad \$14
Alternate stacks of baked Parmesan and Romaine, Anchovy dressing and croutons.
Add chicken, yellowfin tuna, soft shell crab or shrimp... +\$10

Tomato Salad \$16
Cherry tomatoes arugula & parmesan tossed in a mustard vinaigrette

NOLA Cobb Salad \$21
Blackened chicken breast, green onion, avocado, candied bacon, sliced tomato, cheese of the day

SOUPS

of the week
\$14

Pumpkin Soup
Onion Soup

SHARING

Blue Crab Fritters

\$22
Crab meat seasoned with Cajun and mixed into our Nola batter deep fried until golden brown with a creole sauce

Mardi-Gras Board

\$31
Large sharing platter (at least 3)
Alligator Bites, Catfish Tastes, Crawfish Cakes, Beef Cheeks Boudin Balls, Cajun Boudin Balls, House made pickles, three special dipping sauces

ENTRÉES

Stuffed Mushrooms

\$20

Homemade hummus fried chickpea tomatoes relish

Roasted Butternut Squash

\$27

Butternut squash - roasted until tender and crisp, red wine reduced figs, and herbs, served over ricotta and goat cheese sauce can be vegan with our almond sauce

Gumbo - *Vegan option available*

\$22

Chicken and Andouille (smoked sausage) Cajun beer soup, with okra, bell peppers and onion
Add shrimp..... \$32

Jambalaya

\$34

Traditional Louisiana spicy fried rice with Chicken, smoked sausages, topped with spicy sautéed shrimp

Grits

\$30

A classic - Gulf shrimp or fried soft shell crab, Nola's creamy, seasoned stone ground grits

Surf and Turf /Lobster Thermidor

ASK

Local lobster grilled or "thermidored" and an 8 oz. New Zealand, grass fed Filet Mignon; creamy herb mashed potatoes, mixed veggies, peppercorn sauce

Caribbean Snapper

\$35

Your choice of whole local Red Snapper, deboned grilled or pan seared to perfection with creamy herb garlic mash & mixed veggies

Cajun Shrimp or Chicken Pasta

\$26

Spicy seared shrimp or tender juicy grilled chicken with our creamy cheesy cajun alfredo sauce side of our house made garlic bread

Cornbread Crusted Salmon

\$38

Seared skin on Cornbread crusted salmon, mixed veggies, creamy herb mashed potato, lemon crab sauce.

Créole Catfish Court-Bouillon

\$37

Fried Louisiana caught Catfish served over a Creole Court Bouillon, saffron roasted potatoes, creole tomato sauce

Filet Mignon

\$48

Grilled 8 oz., grass-fed, New Zealand tenderloin; grilled buttered corn-on-the-cob, Mac & cheese, choice of sauce

Southern Chicken

\$24

A half chicken coated with Nola's special seasoned batter and deep- fried, or grilled with roasted baby potatoes, buttered corn-on-the-cob, side of our house made BBQ sauce.

Bistro Filet

\$35

Second most tender cut of beef sliced paired with any sides and sauce
Top with fried soft shell crab or shrimp for..... +\$12

Short Rib

\$36

Certified Black Angus short-rib -slow braised overnight, mixed veggies creamy grits side of beef jus

SIDE DISHES

\$10

Bourbon Sweet

Potato Mash

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Corn on the Cob

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Nola Mac & Cheese

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Roasted Baby Carrots

*

Roasted Potatoes

*

Sauteed Veggies

*

Herb, Garlic Mash Up

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Creamy Stone

Ground Grits