



The Quarter

BISTRO & TAVERN

dinner

appetizers

BBQ Ribletes

Baby Back Pork Ribs slow cooked till tender and smoked with apple wood. Glazed with our house made BBQ sauce and garnished with fried onion crisps. » 8

Spinach and Artichoke Dip

A rich and creamy blend of Parmesan cheese, cream and spices baked golden and served with crispy pita chips. » 8

Alligator Voodoo

Marinated pieces of white tenderloin alligator breaded, fried crisp and served with our house made remoulade sauce and lemon. » 10

Bistro Brushetta

Topped with fresh tomatoes, fresh Buffalo mozzarella, our house made pesto, and capers. » 7

Olive and Feta Tapenade

Blended imported olives, imported feta cheese, capers, Dijon, olive oil, herbs, pepperoncinis, and cognac. Served with crispy pita chips. » 8

Caribbean BBQ Shrimp

Jumbo shrimp marinated in Caribbean spices and sautéed with white wine, butter, and fresh herbs. » 10

Tempura Popcorn Chicken

Topped with onion crisps and served with ginger soy and sweet chili sauce for dipping. » 9

Bistro Crab Cakes

Delicate lump crab meat, folded with fresh chopped onion, scallions, garlic, Serrano pepper, fresh herbs, and spices. Served with roasted red pepper aioli. » 12

Calamari

A simple, delicious calamari, marinated and lightly fried to perfection. Served with our house made tangy remoulade sauce and lemon. » 10

Catfish Beignets

Fresh catfish bites from the Bayou, breaded with our spicy Louisiana breading, deep-fried and served with our tangy house made remoulade sauce and lemon. » 10

Oysters Rockefeller

Fresh oysters topped with a mixture of sautéed shrimp, chopped clams, bacon, shallots, fresh spinach, herbs and a hint of anisette. Baked and topped with a Mornay sauce. » 11

QB Wings

Jumbo meaty wings with a choice of Buffalo or BBQ sauce. » 8

Baked Stuffed Mushrooms

Jumbo mushrooms stuffed with a mixture of seasoned chopped clams, shrimp, bacon, and crabmeat. Topped with cheesy Mornay sauce. » 9

Cheesy Bacon Potato Boats

Crispy fried and stuffed with a three cheese blend loaded with bacon and scallions. Topped with sour cream, and served with diced tomatoes, and Salsa. » 7

raw bar oysters & more

Oyster Shooters *

A traditional Louisiana custom. An oyster in a shot glass topped with cocktail sauce, horseradish and a splash of vodka. » 4 each

Chilled Oyster Selections*

Fresh shucked. We will always have two varieties to choose from. Ask your server what kind of fresh varieties we have for you today served with lemon, crackers, and cocktail sauce. » 12

Seafood Seviche*

Scallops and shrimp marinated with lime juice, lemon juice, Spanish onions, celery, assorted colorful sweet bell peppers, jalapeno peppers, garlic, cilantro, tomatoes, and extra virgin olive oil. Garnished with avocado. » 12

Ahi Tuna Tartar*

Ahi tuna minced and folded with capers, garlic, serrano pepper, lemon juice, rice vinegar, Dijon, and Irish cream. Served with a mini won-ton quiche, baby greens with a ginger horseradish vinaigrette and pita chips. » 12

Fried Oysters

Lightly breaded with chefs seasoned batter mix and fried. Served with lemon and our house made remoulade sauce. » 10

house made soups

Five Onion Soup

Made with Spanish onions, red Bermuda onions, leeks, shallots, green onions and a mixture of gruyère, swiss, and provolone melted on top of herb croutons. » 6

Gumbo Ya-Ya

A New Orleans classic soup made with chicken and Andouille sausage, garnished with rice. » 5

Soup of the Day

The Q Bistro offers a daily rotating selection of house made soups, one of which will always be vegetarian. » 5

salads

Add To Any Salad, Prepared Grilled or Bronzed (Lightly Blackened)

Chicken Breast 5 • Petite Filet* 9

Salmon Fillet* 7 • Tuna 9

The Q Bistro Salad

Baby greens with crumbled Gorgonzola cheese, grapes, cranberries, raisins, walnuts, pecans, and champagne-truffle vinaigrette. Served with a Parmigiano-Reggiano crisp. » Petit 7 or Full 11

Bourbon Louis Salad

Crisp mixed greens mounded with bay shrimp, crabmeat, avocado, tomato, cucumber, chopped boiled egg, and Bourbon Louis dressing. » 16

Classic Caesar Salad

Crisp romaine lettuce, fresh-baked herb croutons, and freshly grated Parmigiano-Reggiano cheese, tossed with our classic house made Caesar dressing and served with a Parmigiano-Reggiano crisp. » Petite 7 or Full 10

Classic Greek Salad

Romaine lettuce, tomatoes, English cucumbers, assorted bell peppers, onions, fresh dill, kalamata olives, pepperoncinis, and imported feta cheese. Tossed with our house made Greek dressing. » Petite 7 or Full 11

Fresh Tomatoes, Mozzarella & Baby Greens

Fresh Buffalo mozzarella, ripe tomatoes, baby spring mixed greens, seedless grapes and walnuts served with Balsamic vinaigrette. » Petite 8 or Full 12

Niçoise Salad (without tuna)

Boiled new potatoes, green beans, tomatoes, olives, onions, radishes, cucumbers, capers, and hard boiled eggs. » Petite 7 or Full 10
add a Grilled Tuna Steak » 7 additional

Petite Filet Salad*

Mixed baby greens topped with grilled petite filet, crumbled Gorgonzola cheese, red onions, seedless grapes, and tomatoes. Served with Balsamic vinaigrette. » Petite 14 or Full 19

Back To The Garden Salad

Romaine lettuce, tomatoes, English cucumbers, sliced green onions and crisp house baked croutons with Balsamic Vinaigrette. » Petite 5 or Full 9

 Quarter Bistro specialty  indicates vegetarian dish

* Served raw, under cooked, or can be cooked to order. Please note that consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

sandwiches and specialty burgers

All burgers and sandwiches served with *Bistro Fries*. Substitute a **Q** *Bistro salad, petite caesar salad, or soup* for 2.50.

Steak Sandwich*

Grilled to order tender *Bistro sirloin* steak. Topped with caramelized onions and sautéed mushrooms, served on a toasted baguette. » 14

Bourbon Street Muffuletta

Mortadella, salami, prosciutto ham and provolone cheese on a baguette with remoulade sauce, topped with an olive relish mix and spring mix. » 11

Bistro Po-Boy

Served on French Baguette, with onion, tomatoes, lettuce, remoulade sauce, and Chef's vinaigrette.

Choice of: Fried Oyster 12
Grilled Chicken 11
Catfish 11
Battered Shrimp 12

Bistro Turkey Grill

Smoked turkey, ripe avocado, sliced red onion, mayo, and fresh mozzarella cheese. Grilled on sourdough bread. » 10

Black Angus Burger*

Half-pound ground beef cooked to perfection. Choice of cheese: American, provolone, jalapeno monterey jack, Swiss, bleu cheese, or cheddar cheese on a bun. » 9

Big Easy Burger*

Half-pound, Black Angus ground beef cooked to perfection. Topped with grilled smoked ham, crispy bacon, cheddar cheese, and BBQ sauce. Served with lettuce, sliced tomato, and onion on a bun. » 11

Bistro sides 2.50

Sautéed Baby Spinach with Garlic and Lemon

Berry and Bean Pilaf

Red Beans and Rice

Vegetable of the Day

Bistro Fries

Fresh Whipped Creamy Mashed Potatoes

Steamed Red Skin Potatoes


Confetti Rice Pilaf

pasta Qreations

Shrimp and Scallops Portofino

Angel hair pasta tossed with jumbo shrimp, scallops, wild mushrooms, green onions, fresh minced garlic, diced garden tomatoes, sweet basil, white wine, demi-glace, and fresh cream. » 19

Bronzed Chicken Alfredo

Grilled, marinated chicken breast served with fettuccine noodles tossed with fresh cream, wild mushrooms, green onions, broccoli, assorted roasted bell peppers, and garlic. » 16 without chicken » 13 

Seared Beef Tips Stroganoff*

Sautéed tenderloin tips with wild mushrooms, green onions, burgundy wine, lemon juice, fresh cream, and sour cream. Tossed with pappardelle pasta. » 17

Butternut Ravioli

Jumbo ravioli filled with butternut squash, ricotta cheese, and herbs. Tossed with roasted garlic, leeks, onions, shallots, sweet basil, fresh tarragon, and cream. Garnished with pecans. » 17

grilling “Q Bistro-style”

Quarters Own Lamb Chops

Marinated in extra virgin olive oil, fresh herbs and spices. Grilled to order then topped with a brown butter caper sauce and onion crisps. Served with red skin potatoes and fresh seasonal vegetables. » 26

Bistro Sirloin Steak*

Grilled to order, served with fresh whipped creamy mashed potatoes, fresh vegetables, onion crisps, and topped with a mushroom demi-glace. » 17

New York Strip Steak*

Black Angus New York Strip Steak, cooked to order, served traditionally with herb butter. Served with steamed red skin potatoes and seasonal vegetables. » 27

Bacon Wrapped Filets*

Center cut filets of beef wrapped with bacon and sautéed with shallots, red wine, brandy, demi-glace and jumbo mushroom caps. Served with fresh whipped creamy mashed potatoes and seasonal vegetables. » 28

Grilled Andouille Sausage with Red Beans & Rice

A Nawlins favorite. Red beans served with Andouille sausage and rice. » 11

Grilled Pork Chops*

Two center cut loin chops marinated with fresh herbs, spices, and extra virgin olive oil. Grilled to order with a mushroom demi-glace and fresh whipped creamy mashed potatoes. » 18

Quarter Bistro BBQ Ribs

Hickory smoked baby back ribs with our own special BBQ sauce. Served with *Bistro Fries* and coleslaw. half slab » 16 full slab » 23

Bistro BB“Q” Combo

Rosemary grilled chicken with slow smoked BBQ Ribs Topped with onion crisps and served with fresh whipped creamy mashed potatoes and a side of BBQ sauce. » 18

Rack of Lamb Dijon*

Marinated rack of lamb brushed with Dijon mustard and covered with fresh herb bread crumbs. Served on a bed of fresh sauteed spinach and fresh whipped creamy mashed potatoes. » 32 (can be broken into lamb chops)

entrées

Chicken & Shrimp Jambalaya

An original Acadian dish. A seasoned combination of chicken, shrimp, smoked Andouille sausage, tomatoes, onions, peppers, celery, herbs, confetti rice pilaf, and spices. Gluten free. » 20

Shrimp Scampi

Jumbo shrimp sautéed in drawn butter with garlic, shallots, white wine demi-glace, fresh lemon juice, cream and Italian parsley. Served with confetti rice pilaf and seasonal vegetables. » 20

Rosemary Chicken

Marinated in shallots, garlic, citrus juice, olive oil, and fresh herbs. Grilled perfectly, served with fresh whipped creamy mashed potatoes and fresh vegetables. Gluten free. » 17

Salmon Provencal*

Salmon fillet, pan-seared and baked, placed on top of a sauce of ripe diced tomatoes, garlic, green onions, Italian parsley, extra virgin olive oil, and white wine. Served with berry bean pilaf and seasonal vegetables. » 21

Louisiana Beef Brisket

Beef brisket, slowly cooked to tenderness. Served with our house BBQ sauce, steamed red skin potatoes, red beans with Andouille sausage, hush puppies, and our house made coleslaw. » 20

Vegetable Bean Cakes

Made with northern, red, and black beans, wheat berries, lentils, scallions, garlic, herbs, and spices. Served with a cucumber yogurt sauce. Accompanied with seasonal vegetables and the Chef's berry bean pilaf. » 13

Bistro Style Tilapia Fillet with Shrimp

Lightly crusted with panko bread crumbs, parmigiano-reggiano cheese, and fresh herbs. Pan seared, with gulf shrimp finished with white wine, lemon, capers, spinach, and artichoke hearts. Served with angel hair pasta. » 21

Chicken San Francisco

An original recipe developed in the 1970's by Chef Prokos. Breast of Chicken poached in white wine and lemon juice, with shallots, artichokes, mushrooms, cream, and a touch of sour cream. Served with confetti rice pilaf and seasonal vegetables. » 16

Baked Eggplant Parmesan

Tender slices of eggplant pan-fried and baked with marinara sauce and monterey jack cheese. Served with angel hair pasta and Parmesan cream sauce. » 14

Chicken Saltimbocca

Sautéed chicken breast, flavored with fresh shallots and sage, de-glazed with marsala wine and demi-glace. Topped with prosciutto ham, jumbo mushrooms, and monterey jack cheese. Served with confetti rice pilaf and seasonal vegetables. » 18