

## sandwiches

Served with Bistro Fries.  
Substitute a Q Bistro Salad, Petite Caesar Salad, or soup for 2.50.

### Greek Chicken Wrap

Grilled chicken with crisp lettuce, feta cheese, red onions, sliced pepperoncini, diced tomatoes, and Greek dressing. » 9

### Bistro Po-Boy

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

- Fried Oyster » 11
- Grilled Chicken » 10
- Catfish » 10
- Battered Shrimp » 11

### Bistro Turkey Grill

Smoked turkey, ripe avocado, sliced red onion, mayo, and fresh mozzarella cheese. Grilled on sourdough bread. » 9

### Chicken Mozzarella on Rosemary Focaccia

Grilled chicken breast with artichoke Parmesan aioli, crisp romaine leaves, fresh mozzarella, and sliced tomatoes. » 9

### Vegetable Muffuletta

Grilled zucchini, yellow squash, eggplant, portobello mushrooms, sliced tomatoes, muffuletta salad mix, and remoulade sauce served on a toasted baguette. » 9

### Smoked Turkey Bacon Ranch

Smoked turkey breast, bacon strips, lettuce, tomato, and a cream cheese ranch spread. Served on multi-grain bread. » 9

### Quarter Style Grilled Turkey Reuben

Grilled turkey with sauerkraut piled high with melted Swiss cheese and Bourbon Louis dressing on grilled thick cut sourdough. » 9

### 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. » 10

### Steak Sandwich\*

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

## specialty burgers

Served with Bistro Fries.  
Substitute a Q Bistro Salad, Petite Caesar Salad, or soup for 2.50.

### Black Angus Burger\*

Half-pound, hand-pattied Black Angus ground chuck cooked to perfection. Choice of cheese: American, provolone, or jalapeno Monterey jack cheese on a bun. » 9

### Gorgonzola Burger\*

Half-pound, Black Angus ground chuck cooked to perfection. Topped with creamy Gorgonzola, caramelized onions, apple-wood smoked bacon, lettuce, and tomatoes on a bun. » 10

### Big Easy Burger\*

Half-pound, Black Angus ground chuck 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. » 10

### Black Angus Mushroom Melt\*

Half-pound, Black Angus ground chuck burger cooked to order on grilled sourdough bread with sautéed mushrooms & onions, mayo, and provolone cheese. » 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 • Confetti Rice Pilaf

 House Favorites  Vegetarian

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



The  
**Quarter**  
BISTRO & TAVERN

**lunch**

## appetizers

### Bistro Brushetta

Topped with fresh tomatoes, fresh buffalo mozzarella, our homemade pesto sauce, and capers. » 7

### Olive and Feta Tapenade

Blended imported olives, imported feta cheese, capers, Dijon mustard, olive oil, herbs, pepperoncinis, and cognac. 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

### Catfish Beignets

Fresh catfish bites from the bayou, coated with our spicy Louisiana breading, deep-fried, and served with our tangy house made remoulade sauce and lemon. » 9

### Calamari

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

### Baked Stuffed Mushrooms

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

### Tempura Popcorn Chicken

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

### Spinach and Artichoke Dip

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

### 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 and more

### Ahi Tuna Tartar\*

Ahi tuna minced and folded with capers, garlic, serrano pepper, lemon juice, rice vinegar, Dijon mustard, and Irish cream. Served with a mini won-ton quiche, baby greens with a ginger horseradish vinaigrette, and pita chips. » 11

### 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, serrano peppers, garlic, cilantro, tomatoes, and extra virgin olive oil. Garnished with avocado. » 12

### Fried Oysters

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

## bistro salads

Add to any salad: prepared grilled or bronzed (lightly blackened)

Chicken Breast » 5 Salmon Fillet » 7

Tuna Steak\* » 7 Petite Filet\* » 9

### The Q Bistro Salad

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

### Caesar Salad

Romaine lettuce with fresh-baked garlic croutons and freshly grated parmigiano-reggiano cheese, tossed with a classic Caesar dressing. » Petite 7 Full 10

### Petite Filet Salad\*

Baby mixed greens topped with petite filet, crumbled Gorgonzola cheese, red onions, seedless grapes, and tomatoes. Served with a Balsamic vinaigrette. »

Petite 14 Full 19

### Classic Greek Salad

An array of romaine lettuce, organic tomatoes, English cucumbers, assorted colorful peppers, green onions, fresh dill, jumbo kalamata olives, imported pepperoncini, imported feta cheese, and our house made Greek dressing. » Petite 7 Full 11

### Bourbon Louis Salad

Crisp mixed greens, mounded with bay shrimp, crabmeat, avocado, tomato, cucumber, chopped boiled egg, and Bourbon Louis dressing. » Petite 9 Full 16

### Fresh Tomatoes, Mozzarella, & Baby Greens

Fresh buffalo mozzarella, organic tomatoes, baby mixed greens, seedless grapes, and walnuts. Served with Balsamic vinaigrette. » Petite 7 Full 11

### Niçoise Salad (without Tuna)

A classic salad from the Province of Nice. Boiled new potatoes, fresh green beans, organic garden tomatoes, olives, red Bermuda onions, garlic, green onions, radishes, cucumbers, capers, and hard boiled eggs. » Petite 7 Full 10

Add a grilled tuna steak to either size for 7 additional

### Back To The Garden Salad

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

## house soups & combos

### 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 Quarter Bistro offers a daily rotating selection of house made soups. » 5

### Soup and Salad Combination

Your choice of our petite salads: The Bistro Salad, Classic Greek or Caesar Salad. Served with a choice of soup from any of our offerings including the soup of the day. » 10

### Soup and ½ Bistro Turkey Grill

Your choice of soup served with a ½ Bistro Turkey Grill. Smoked turkey, ripe avocado, sliced red onion, mayo, and fresh mozzarella cheese. » 10

### 5 Cheese Grilled Cheese Sandwich and Soup

No kids stuff here! Provolone, imported feta, cheddar, Monterey jack, and Swiss cheeses between two thick slices of sourdough, grilled golden, and served with your choice of soup. » 9

 House Favorites  Vegetarian

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## entrées

### Bronzed Catfish with Red Beans and Rice

A traditional New Orleans combination. Farm raised catfish grilled with cajun spices. Served with rice, red beans and andouille sausage. » 11

### Crepes Cannelloni

Delicate crepes stuffed with a blend of sautéed chicken, sirloin of beef, onions, celery, garlic, fresh herbs, Parmesan, and ricotta cheeses. Topped with Monterey jack cheese and baked with marinara. Served with vegetables. » 10

### Chicken Parmesan

Chicken breast lightly breaded and pan fried, baked with marinara sauce and Monterey jack cheese. Served with angel hair pasta and Parmesan cream sauce. » 12

### Potato Cakes with Lentils

Homemade potato cakes with sautéed onions, peas, chives, corn, and fresh spices. Grilled and served with Balsamic lentil sauce. Topped with baby greens and Chef's vinaigrette. » 10

### Bayou Style Chicken Quesadilla

Shredded chicken pepper jack and cheddar cheese, red beans with a hint of andouille sausage folded into flour tortillas grilled and served with rice. Topped with scallions, shredded lettuce, tomatoes and a side of sour cream and salsa. » 10

### Bistro Sirloin Steak\*

Grilled to order with herb butter. Served with Bistro Fries, fresh vegetable of the day, and onion crisps. » 16

### Half Slab of Q BBQ RIBS

Hickory smoked baby back ribs with our own special BBQ sauce. Served with Bistro Fries and Chef's chilled daily side salad » 16

### 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. » 15

### Salmon Provençal\*

Salmon fillet, pan-seared and baked, placed on top a sauce of ripe diced tomatoes, garlic, green onions, Italian parsley, extra virgin olive oil, and white wine. Served with berry bean pilaf. » 15

### Butternut Squash Ravioli Florentine

Jumbo ravioli filled with butternut squash, ricotta cheese, Parmesan cheese, and fresh herbs. Tossed with roasted garlic, leeks, baby spinach, vidalia onions, red Bermuda onions, shallots, sweet basil, fresh tarragon, and cream. Garnished with pecans. » 14


### Pan Seared Tilapia Fillet

Lightly crusted with panko bread crumbs, parmigiano-reggiano cheese, and fresh herbs. Pan seared, finished with white wine, lemon, capers, spinach, and artichoke hearts. Served with angel hair pasta. » 13

### Rosemary Chicken

Marinated in shallots, garlic, citrus juice, olive oil, and fresh herbs. Grilled perfectly, served with fresh vegetables. Gluten free. » 12

### 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. » 13 without chicken » 10 

### Chicken San Francisco

An original recipe developed in the 1970s by Chef Prokos. Chicken poached in white wine, lemon juice, shallots, artichokes, mushrooms, cream, and a touch of sour cream. Served with fresh vegetables. » 13

### Catfish Beignets Platter

Marinated catfish lightly fried, served with Bistro Fries and remoulade sauce. » 11

### Baked Eggplant Parmesan

Tender slices of eggplant pan fried and baked with Monterey Jack cheese and tomato basil cream. Served with angel hair pasta. » 14