

"Cook with your heart, make food with your hands."

Chef Ernest Prokos  
 Executive Chef Scott Griffith

## RAW BAR

**CHILLED OYSTER SELECTIONS** Featured oysters (1/2 dozen) shucked to order. Served with lemon, crackers and cocktail sauce. » 12

**GULF SHRIMP COCKTAIL** Jumbo shrimp served with cocktail sauce & lemon. » 12

**OYSTER SHOOTER** An oyster in a shot glass! Topped with cocktail sauce, horseradish and a splash of vodka. Shot » 4

## APPETIZERS

**Q BISTRO RIB APPETIZER** Baby back ribs glazed with our sweet bourbon BBQ sauce. » 9

**SPANISH SHRIMP CAKES** A famous European dish. Made with shrimp, cilantro, onions, peppers and a hint of serrano peppers. Pan seared and served with Chef's Romesco sauce. » 10

**CATFISH STRIPS** Catfish lightly corn breaded and flash fried. Served with house remoulade and lemon. » 10

**BISTRO BRUSCHETTA** Fresh tomatoes, mozzarella cheese, basil, pesto and capers. Drizzled with balsamic glaze. » 9

**SPINACH & ARTICHOKE DIP** A creamy blend of Parmesan cheese, spinach and artichoke hearts. Served with crispy pita chips. » 9

**CALAMARI** Lightly dusted and flash fried. Served with our house remoulade and lemon. » 11

**ALLIGATOR VOODOO** Alligator tenderloin lightly fried. Served with house remoulade. » 12

**CAJUN BUFFALO CHICKEN** Crispy chicken strips tossed in Louisiana Red Hot sauce. Served with celery sticks & bleu cheese dressing. » 9

**FRIED SELECT OYSTERS** Lightly breaded and fried. Served with house remoulade and lemon. » 13

**MUSSELS IN CAJUN CREAM**  
 ¾ lb fresh Prince Edward Island mussels steamed in a rich cream sauce with Cajun spice. » 10

## HOMEMADE SOUPS & SALADS

**SEAFOOD GUMBO** A New Orleans classic soup made with chicken, andouille sausage and seafood. Garnished with rice. Crock » 6 Cup » 4

**FIVE ONION SOUP** Rich onion soup baked with croutons and a blend of Gruyère, Swiss, and provolone cheeses. Crock » 6

**SOUP OF THE DAY** A daily rotating selection of two house soups, one of which will always be vegetarian. Crock » 5 Cup » 3



**THE Q BISTRO SALAD** Mixed baby greens with crumbled Gorgonzola, Michigan dried cherries, grapes, toasted walnuts and champagne truffle vinaigrette. Served with a Parmesan crisp. Petite » 7 Full » 11

**CLASSIC CAESAR SALAD** Crisp romaine lettuce, tossed with croutons and house made Caesar dressing. Topped with an anchovy and Parmesan crisp. Petite » 7 Full » 10

**CLASSIC GREEK SALAD** Romaine lettuce, tomatoes, cucumbers, peppers, onions, kalamata olives, pepperoncinis, feta, and our home-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

**TUNA NIÇOISE SALAD** Grilled tuna steak placed on top of a chilled salad of boiled new potatoes, green beans, tomatoes, olives, onions, radishes, cucumbers, capers and hard cooked eggs. » 16

**FRESH MOZZARELLA SALAD** Fresh mozzarella slices with ripe tomato, baby greens, seedless grapes and sweet basil, served with balsamic vinaigrette. Petite » 8 Full » 12

**GARDEN SALAD** Romaine lettuce, tomatoes, cucumbers, sliced green onions and crisp house baked croutons with balsamic vinaigrette. Petite » 5 Full » 9

**ADD TO ANY SALAD:** Beef Tenderloin\* » 10 Tuna Steak\* » 9  
 Grilled Salmon » 7 Five Grilled Shrimp » 8  
 Chicken » 4

## COMBOS

**SOUP & SALAD** Choose petite sized; Q Bistro Salad, Classic Greek, Classic Caesar. Served with your choice of homemade soup. » 10

**5 CHEESE GRILLED CHEESE & SOUP** Imported feta, provolone, cheddar, Monterey Jack, and Swiss cheese between two thick slices of sourdough. Grilled golden and served with a cup of homemade soup, your choice. » 9

**HALF BISTRO TURKEY GRILL & SOUP**  
 Smoked turkey, ripe avocado, sliced red onion, mayo, and fresh mozzarella cheese served with a cup of homemade soup, your choice. » 10

# NEW ORLEANS FAVORITES

**CATFISH ÉTOUFFÉE** Cornfried catfish served over red beans and rice, smothered with our original Étouffée sauce. » 13

 **CHICKEN & SHRIMP JAMBALAYA**   
An original Acadian dish. Combination of chicken, shrimp, andouille sausage, tomatoes, onions and peppers, tossed with white rice and Cajun spices. » 12

**BAYOU STYLE CHICKEN QUESADILLA** Grilled chicken, pepper Jack cheese, cheddar cheese, and red beans folded into flour tortillas, grilled and served with rice. Topped with scallions, shredded lettuce, tomato. Sour cream & salsa served on the side. » 10

**CATFISH STRIP PLATTER** Fresh Louisiana catfish lightly fried. Served with Bistro fries, homemade tangy remoulade sauce and lemon. » 12

# SPECIALTIES OF THE HOUSE

**FETTUCCINE ALFREDO** Traditional fettuccine alfredo pasta with garlic cream and Parmesan cheese. » 12

**ADD:** 5pc Grilled Shrimp » 8      Grilled Chicken » 4  
Beef Tenderloin\* » 10      Roasted Portobello » 3

**SEARED SALMON WITH LENTILS\*** Seared Scottish salmon over warm balsamic lentil salad, wild mushrooms and arugula. Served with a balsamic glaze. » 12

**ASPARAGUS MASCARPONE RAVIOLI** Egg pasta filled with fresh asparagus and Mascarpone cheese in a light white wine garlic sauce. Topped with lemon zest. » 22

**ROSEMARY CHICKEN** Marinated in shallots, garlic, citrus juice, olive oil and fresh herbs. Grilled perfectly, served with fresh vegetable medley. » 12

**BAKED EGGPLANT PARMESAN** Crispy fried eggplant baked with sweet tomato basil sauce, provolone and Parmesan cheeses. Served with angel hair pasta. » 12

 **BISTRO STYLE TILAPIA FILLET**   
Crispy Panko-crust tilapia fillet with Parmesan crisp and fresh herbs. Pan seared, finished with white wine, lemon, capers, spinach, and artichoke hearts. Served with angel hair pasta. » 13

**CHICKEN MARSALA** Sautéed breast of chicken with wild mushrooms in a sweet marsala wine sauce. Served with angel hair pasta and fresh vegetable medley. » 13

**POTATO CAKES** Grilled curried potato cakes with sweet peas and corn. Served with baby greens and balsamic lentils with wild mushrooms. » 10

**CHICKEN PARMESAN** Breast of chicken lightly breaded and pan fried, baked with marinara sauce and provolone cheese. Served with angel hair pasta and parmesan cream sauce. » 12

# SANDWICHES & SPECIALTY BURGERS

*All burgers and sandwiches served with bistro fries and creamy coleslaw. Substitute a petite Bistro salad, petite Caesar salad or crock of soup for \$3.*

**OYSTER PO BOY** Fried select oysters on a Cubano roll with remoulade, lettuce, tomato, and red onion. » 16

**CHICKEN PO BOY** Boneless marinated chicken breast char-grilled on a Cubano roll with remoulade, lettuce, tomato, and red onion. » 12

**CATFISH PO BOY** Tender Cajun corn meal fried catfish on a Cubano roll with remoulade, lettuce, tomato, and red onion. » 12

**BISTRO TURKEY GRILL** Smoked turkey, ripe avocado, sliced red onion, mayo & mozzarella cheese. Grilled on sourdough bread. » 10

**BBQ BEEF BRISKET** Tender beef brisket on a brioche bun with our special BBQ sauce, cheddar cheese, coleslaw, and crispy fried onions. » 13

**SALMON BLT** Grilled salmon fillet with crisp bacon, lettuce, and tomato. Served on a brioche bun with our homemade remoulade sauce. » 11

**GREEK CHICKEN WRAP** Grilled chicken with crisp lettuce, feta cheese, red onions, sliced pepperoncini, diced tomato, and Greek dressing. » 9

**BBQ PULLED PORK** Tender pulled pork with pickled red onion and cole slaw. Served on a Cubano roll. » 12

**SALMON BURGER** Ground Atlantic salmon with fresh dill, red onion and bell peppers. Served on a Brioche bun with curry aioli, lettuce and tomato. » 12

**VEGETABLE MUFFULETTA** Grilled zucchini, yellow squash, eggplant, portobello mushrooms, sliced tomato, muffuletta salad mix and remoulade sauce. Served on a Cubano roll. Vegetarian. » 9

**BLACK ANGUS BURGER\*** Half-pound ground beef cooked to perfection. Choice of cheese: American, provolone, jalapeno, monterey jack, Swiss, bleu cheese. » 10

 **BIG EASY BURGER\***   
Half-pound, Black Angus ground beef, topped with grilled smoked ham, crispy bacon, cheddar cheese and BBQ sauce. Served with lettuce, tomato and onion. » 11

**GORGONZOLA BURGER** Half pound Black Angus ground chuck, topped with creamy Gorgonzola, caramelized onions, applewood smoked bacon, lettuce, and tomato. » 11

# BISTRO SIDES

**SEARED GREENS WITH GARLIC** » 3  
**BISTRO FRIES** » 3

**RED BEANS & RICE** » 3

**WHITE RICE** » 3  
**FRESH VEGETABLE MEDLEY** » 3

*Many of our dishes can be made without Gluten. Please ask your server to recommend meals that can be altered. \*Please note that consuming raw or under-cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*