

"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. » 15

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. » 10

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. » 12

CATFISH STRIPS Catfish lightly corn breaded and flash fried. Served with house remoulade and lemon. » 11

BISTRO BRUSCHETTA Fresh tomatoes, mozzarella cheese, basil, pesto and capers. Drizzled with balsamic glaze. » 10

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. » 12

BISTRO LUMP CRAB CAKES Sweet Maryland lump crab cakes sautéed and served with roasted red pepper aioli and onion crisps. » 14



MUSSELS IN CAJUN CREAM

3/4 lb fresh Prince Edward Island mussels steamed in a rich cream sauce with Cajun spice. » 12



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

CARIBBEAN BBQ SHRIMP Jumbo shrimp sautéed with Caribbean spices, white wine, butter and herbs. » 13

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

OYSTERS ROCKEFELLER Four baked oysters topped with a creamy mixture of spinach & roasted fennel with a hint of Pernod. » 12

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

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 homemade Greek dressing. Petite » 7 Full » 11

BOURBON STREET STEAK SALAD Mixed baby greens topped with grilled tenderloin steak*, Gorgonzola cheese, red onions, seedless grapes, tomatoes, and balsamic vinaigrette. » 18

BOURBON LOUIS SALAD Crisp mixed greens mounded with bay shrimp, crabmeat, avocado, tomato, cucumber, chopped boiled egg and Bourbon Louis dressing. » 18

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. » 18

FRESH MOZZARELLA SALAD Fresh mozzarella slices with ripe tomato, baby greens, seedless grapes and sweet basil, served with balsamic vinaigrette. Petite » 9 Full » 13

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

VEGETARIAN

POTATO CAKES Grilled curried potato cakes with sweet peas and corn. Served with baby greens and balsamic lentils with wild mushrooms. » 14

BAKED EGGPLANT PARMESAN Crispy fried eggplant baked with sweet tomato basil sauce, provolone and Parmesan cheeses. Served with angel hair pasta. » 15



ASPARAGUS MASCARPONE RAVIOLI

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



NEW ORLEANS FAVORITES

CATFISH ÉTOUFFÉE Cornfried catfish served over red beans and rice, smothered with our original Étouffée sauce. »18

CHICKEN ANDOUILLE PASTA Sautéed chicken breast and spicy andouille sausage with wild mushrooms, and spinach. Tossed in Cajun cream with egg fettuccine. » 21

SEAFOOD CREOLE Louisiana catfish, whole crawfish, jumbo shrimp & mussels in a spicy creole sauce served with seared garlic local greens and white rice. » 25

LOUISIANA BEEF BRISKET Tender brisket sliced and glazed with house BBQ sauce, roasted red skin potatoes, red beans, corn bread pudding and our homemade coleslaw. » 22

CHICKEN & SHRIMP JAMBALAYA ^{GF}
An original Acadian dish. Combination of chicken, shrimp, andouille sausage, tomatoes, onions and peppers, tossed with white rice and Cajun spices. » 24

SPECIALTIES OF THE HOUSE

STEAK DIANNE * ^{GF}

Sautéed tenderloin medallions with wild mushrooms and cognac in Dijon scented demi-glaze. Served with mashed potatoes and seared garlic greens. » 27

SHRIMP & SCALLOPS PORTOFINO PASTA Sautéed shrimp and scallops with spinach and mushrooms in a tomato cream sauce and a splash of Sambuca tossed with fettuccine pasta. » 25

STEAK FETTUCCINE* Egg fettuccine with wild mushrooms and toasted walnuts in Gorgonzola cream. Topped with grilled tenderloin steak and crispy fried onions. » 25

SEARED SALMON WITH LENTILS* Seared Scottish salmon over warm balsamic lentil salad with wild mushrooms, arugula and balsamic drizzle. » 24

ROSEMARY CHICKEN ^{GF} Grilled marinated chicken topped with fresh rosemary citrus vinaigrette. Served with white rice and fresh vegetable medley. » 18

BISTRO STYLE TILAPIA FILLET WITH SHRIMP Lightly crusted with panko bread crumbs, Parmesan and fresh herbs. Placed on angel hair pasta with seared garlic greens and a sauce of gulf shrimp, artichoke hearts, lemon, cream, capers and white wine. » 24

BISTRO CRAB CAKES Sweet lump crab cakes sautéed and served with roasted red pepper aioli, onion crisps, white rice and seared garlic greens. » 32

CHICKEN MARSALA

Sautéed breast of chicken with wild mushrooms in a sweet marsala wine sauce. Served with mashed potatoes and fresh vegetable medley. » 19

STEAKS & CHOPS

BISTRO TOP SIRLOIN* 8 oz Top sirloin grilled to order and served with herb butter, onion crisps, mashed potatoes and fresh vegetable medley. » 20

QUARTER BISTRO BBQ RIBS Cajun rubbed baby back ribs braised with our own special sweet bourbon BBQ sauce. Served with bistro fries and coleslaw. » 25

NEW YORK STRIP STEAK* Black angus strip steak, cooked to order and topped with herb butter and onion crisps. Served with mashed potatoes and fresh vegetable medley. » 35

ROSEMARY PORK CHOPS*

Bone-in pork chops marinated and grilled, topped with apple compote, Michigan dried cherries and a balsamic drizzle. Served with mashed potatoes and fresh vegetable medley. » 22

LAMB CHOPS* Lightly marinated chops grilled to order. Topped with a brown butter caper sauce and served with sautéed local greens and roasted red skins. » 25

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 chargrilled 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. » 11

BLACK ANGUS BURGER* Half-pound ground beef cooked to perfection. Choice of cheese: American, provolone, jalapeno, monterey jack, Swiss, bleu cheese. » 12

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. » 13

BISTRO SIDES

SEARED GREENS WITH GARLIC » 4
BISTRO FRIES » 4

FRESH VEGETABLE MEDLEY » 4
MASHED POTATOES » 4
WHITE RICE » 3

RED BEANS & RICE » 4
ROASTED RED SKIN POTATOES » 4

*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.*