

"Cook with your heart, make food with your hands."
 Chef Ernest Prokos
 General Manager Bill Joyce

APPETIZERS & RAW BAR

CHILLED OYSTER SELECTIONS Half dozen oysters served with lemon and cocktail sauce. » Regular: 12 Premium: Mkt Price

OYSTER SHOOTER A Louisiana favorite! Oyster in a shot glass with cocktail sauce, horseradish and splash of vodka or beer. » 6

FRIED SELECT OYSTERS Lightly breaded and fried. Served with house-made remoulade and lemon. » 14

OYSTERS ROCKEFELLER Fresh oysters topped with a mix of shrimp, clams, bacon, shallots, cream cheese, spinach, spices, herbs and hint of anisette. Topped with Bechamel sauce. » 14

BAYOU PEARLS Seasoned jumbo crawfish tail meat, deep fried in our special spicy batter mix and served with our homemade remoulade sauce and lemon. » 13

Q BISTRO RIB APPETIZER Baby back ribs glazed with our sweet bourbon BBQ sauce. » 10

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

CHEF'S BUFFALO WINGS Chicken wings topped with Louisianne Hot and Sweet sauce, served with celery sticks and ranch dressing. » 9

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

SPANISH SHRIMP CAKES Spanish origin shrimp cakes folded with fresh herbs and spices. Made with shrimp, cilantro, onions, peppers and a hint of serrano peppers. Pan seared and served with Chef's romesco sauce. » 12

GULF SHRIMP COCKTAIL Jumbo shrimp served with cocktail sauce and lemon. » 15

CAJUN BBQ SHRIMP Jumbo shrimp sautéed with Cajun spices, white wine, butter and herbs. » 14

MUSSELS IN CAJUN CREAM Fresh Prince Edward Island mussels steamed in a rich cream sauce with Cajun spice. » 12

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

CALAMARI FRITTI Lightly dusted and flash fried. Served with homemade remoulade sauce and lemon. » 12

BISTRO LUMP CRAB CAKES Two sweet Maryland lump crab cakes sautéed and served with roasted red pepper aioli. » 14

BAKED STUFFED MUSHROOMS Silver dollar mushrooms filled with dungeness crab meat and topped with Bechamel sauce. » 14

HOMEMADE SOUPS & SALADS

GUMBO YA-YA A New Orleans classic soup made with chicken, and andouille sausage. 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

FRESH MOZZARELLA SALAD Fresh mozzarella slices, ripe tomato, baby greens, seedless grapes and sweet basil. Petite » 10 Full » 14

NICOISE SALAD Well-known Provençal chilled salad of boiled new potatoes, green beans, tomatoes, olives, onions, radishes, cucumbers, capers and hard cooked eggs. » 19

NEW

BABY KALE SALAD

Baby kale, apples, strawberries, raisins, sun flower seeds, and creamy honey lime 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. » 19

BOURBON LOUIS SALAD Crisp mixed greens mounded with bay shrimp, crabmeat, avocado, tomato, cucumber, chopped boiled egg and Bourbon Louis dressing. Petite » 14 Full » 20

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*» 11 Tuna Steak*» 10
 Grilled Salmon» 8 Five Grilled Shrimp» 9
 Chicken» 5

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

BUTTERNUT SQUASH RAVIOLI

Jumbo ravioli stuffed with roasted butternut squash and fresh herbs. Tossed in roasted garlic cream sauce with fresh sage and scallions, and garnished with pecans. » 24

BISTRO SIDES

SEARED GREENS WITH GARLIC » 4

FRESH VEGETABLE MEDLEY » 4

RED BEANS & RICE » 4

BISTRO FRIES » 4

MASHED POTATOES » 4

HOUSE POTATOES » 4

WHITE RICE » 3

DIRTY RICE » 4


JALAPENO MUFFIN » 1

NEW ORLEANS FAVORITES

CHICKEN ANDOUILLE PASTA Sautéed chicken breast and spicy andouille sausage with wild mushrooms, and spinach. Tossed in Cajun cream with egg fettuccine. » 24

SPANISH SHRIMP CAKES Spanish origin shrimp cakes folded with fresh herbs and spices. Pan seared and served with Chef's romesco sauce. Made with shrimp, cilantro, onions, peppers and a hint of serrano peppers. Served with dirty rice and seasonal vegetables. » 24

LOUISIANA BEEF BRISKET Tender brisket sliced and glazed with house BBQ sauce, house potatoes, red beans, dirty rice, jalapeno cornbread muffin, and our homemade coleslaw. » 24

RED BEANS & RICE WITH ANDOUILLE  Red beans flavored with herbs, spices, and vegetables. Served with grilled Andouille sausage and white rice. » 14

ÉTOUFFÉE Your choice of seafood, smothered with our original Étouffée sauce and served over rice.



SHRIMP »23
CATFISH »19
CRAWFISH »27



CHICKEN ATCHAFALAYA Sautéed breast of chicken topped with cured ham, pepper jack cheese, and shrimp Étouffée. Served with dirty rice and seasonal vegetables. » 24

CHICKEN & SHRIMP JAMBALAYA

An original Acadian dish. Combination of chicken, shrimp, andouille sausage, tomatoes, onions and peppers, tossed with white rice and Cajun spices. » 25

SPECIALTIES OF THE HOUSE

SEAFOOD LINGUINI CREOLE Sautéed shrimp, scallops, calamari, tilapia, salmon, oysters, and mussels with Creole sauce. Tossed with linguini pasta. » 29

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. » 26

SEARED SALMON WITH LENTILS* Seared Scottish salmon over warm balsamic lentil salad with wild mushrooms, arugula, and balsamic drizzle. » 25

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. » 29

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

CAJUN CHICKEN PARMESAN Pan seared chicken breast topped with cheesy Mornay sauce, pepper jack cheese, and flavorful Creole sauce. Served with angel hair pasta. » 24

CHICKEN MARSALA Sautéed breast of chicken with wild mushrooms in a sweet marsala wine sauce. Served with mashed potatoes and fresh vegetable medley. » 21

SEAFOOD SANTORINI  Chef's newest recipe. A seafood medley of shrimp, scallops, calamari, catfish, tilapia, and oysters sautéed with extra virgin olive oil, lemon juice, red wine vinegar, balsamic vinegar, scallions, Spanish onions, parsley, white wine, herbs and spices. Served with white rice and seared Swiss chard. » 29

CHICKEN OREGANO  Grilled marinated chicken topped with fresh oregano vinaigrette. Served with white rice and fresh seasonal vegetables. » 19

BRONZED CHICKEN ALFREDO Bronzed chicken breast served with fettuccini noodles tossed with fresh cream, wild mushrooms, green onions, broccoli, bell peppers, and garlic. » 19

BAKED SEAFOOD MEDLEY  An assortment of shrimp, scallops, catfish, tilapia, and oysters in calamari baked in garlic herb butter. Served with seasonal vegetables and buttered house potatoes. » 29

CHICKEN SAN FRANCISCO An original recipe developed by Chef Prokos in the 70's. Chicken poached in white wine, lemon juice, shallots, artichokes, mushrooms and cream. Garnished with sour cream. Served with rice and seasonal vegetables. » 25

STEAK FETTUCCINE* Egg fettuccine with wild mushrooms and toasted walnuts in Gorgonzola cream. Topped with grilled tenderloin steak. » 26

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.

PO BOY SANDWICHES Your choice of meat on a French baguette with homemade remoulade, lettuce, tomato, and red onion.



OYSTER » 16
SHRIMP » 14

CATFISH » 13
CHICKEN » 12



BISTRO TURKEY GRILL Smoked turkey, ripe avocado, sliced red onion, mayo & mozzarella cheese. Grilled on sourdough bread. » 12

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

STEAKS & CHOPS

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. » 29

NEW YORK STRIP STEAK* Black angus strip steak, cooked to order and topped with herb butter. Served with mashed potatoes and fresh vegetable medley. » 30



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. » 24

QUARTER BISTRO BBQ RIBS Cajun rubbed baby back ribs braised with our own special sweet bourbon BBQ sauce. Served with bistro fries, red beans and rice, jalapeno cornbread muffin and coleslaw. Half » 16 Full » 25

CAJUN SIRLOIN STEAK* Your choice of blackened or bronzed sirloin steak, grilled to order and topped with Gorgonzola butter. Served with creamy mashed potatoes and seasonal vegetables. » 22



STEAK DIANNE *



Sautéed tenderloin medallions with wild mushrooms and cognac in Dijon scented demi-glaze. Served with mashed potatoes and seared garlic greens. » 29

Many of our dishes can be made without Gluten. Ask your server to recommend meals that may be altered. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.