

Bistro 1905 Lunch

3-Course for \$19.05

Choice of Soup or Salad:

FRENCH ONION SOUP

BEEF BROTH OF CARAMELIZED ONIONS, WHITE WINE, AND THYME
TOPPED WITH A CROUTON AND GRUYÈRE CHEESE

SALAD MAISON

ROMAINE LETTUCE AND GRAPE TOMATOES TOSSED IN YOUR CHOICE OF
DRESSING, CRUMBLLED BLUE CHEESE AND SPICED PECANS

Choice of Entrée:

FRIED GULF FISH AMANDINE

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS,
MEUNIÈRE SAUCE AND BROCCOLI HOLLANDAISE

CHICKEN CLEMENCEAU

ROASTED CHICKEN TOPPED WITH MUSHROOMS, PEAS,
BRABANT POTATOES AND NATURAL CHICKEN GARLIC JUS

GRILLED GULF FISH

GRILLED GULF FISH SERVED OVER SMOTHERED OKRA WITH
A CREOLE BEURRE BLANC

GODCHAUX SALAD

JUMBO LUMP CRABMEAT AND BOILED SHRIMP TOSSED WITH
ICEBERG LETTUCE, TOMATOES, CREOLE MUSTARD VINAIGRETTE,
HARD BOILED EGGS AND ANCHOVY FILLETS

Choice of Dessert:

BREAD PUDDING
OR
CARAMEL CUP CUSTARD



Sandwiches

SERVED WITH YOUR CHOICE OF FRITES OR CHIPS

BISTRO BURGER

GRILLED 6 OZ. PRIME BEEF AND PORK WITH CHEDDAR CHEESE
CARAMELIZED ONION, TOMATO, LETTUCE, HOMEMADE PICKLES
AND MAYONNAISE SERVED ON A BRIOCHE BUN

11

GRILLED CHICKEN PROVENÇAL

GRILLED CHICKEN, ROASTED TOMATOES, RED ONION, KALAMATA OLIVES,
CAPERS, AND BASIL AIOLI SERVED ON A BRIOCHE BUN

10

FRIED SHRIMP OR OYSTER B.L.T.

YOUR CHOICE OF FRIED SHRIMP OR OYSTERS, BACON, LETTUCE, TOMATOES,
MAYONNAISE AND MEUNIÈRE SAUCE SERVED ON FRENCH BREAD

12/14.5

Entrées

FRIED GULF FISH AMANDINE

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS AND MEUNIÈRE SAUCE

16

GRILLED GULF FISH

GRILLED GULF FISH SERVED OVER A BED OF SMOTHERED OKRA WITH A
CREOLE BEURRE BLANC

15

GRILLED SALMON

GRILLED SALMON FILLET WITH WILTED BABY SPINACH, POACHED
OYSTERS AND HERBSAINT CREAM SAUCE

16

CHICKEN CLEMENCEAU

ROASTED CHICKEN TOPPED WITH MUSHROOMS, PEAS,
BRABANT POTATOES AND NATURAL CHICKEN GARLIC JUS

14.50

BROILED POMPANO

GULF POMPANO BROILED AND TOPPED WITH MEUNIÈRE SAUCE

25

STEAK AND FRITES

6 OZ FILET MIGNON TOPPED WITH A CLASSIC BÉARNAISE SAUCE
AND SERVED WITH HOUSE CUT FRITES

30

GULF FISH CRABMEAT YVONNE

SAUTÉED GULF FISH TOPPED WITH JUMBO LUMP CRABMEAT,
ARTICHOKE HEARTS, MUSHROOMS AND GREEN ONIONS

20

SHRIMP AND GRITS

SAUTÉED LOUISIANA SHRIMP WITH OKRA, APPLE WOOD SMOKED BACON
AND CREOLE SEASONING OVER ROASTED GARLIC GRITS

15

Appetizers

SOUFFLÉ POTATOES

CRISPY POTATO PUFFS WITH BÉARNAISE SAUCE

7

SHRIMP REMOULADE

POACHED LOUISIANA SHRIMP TOSSED IN REMOULADE SAUCE
OVER ICEBERG LETTUCE

11.5

OYSTERS ROCKEFELLER

HALF DOZEN LOUISIANA OYSTERS ON THE HALF SHELL
TOPPED WITH A PURÉE OF HERBSAINT SCENTED SPINACH

12.5

CRABMEAT MAISON

JUMBO LUMP CRABMEAT IN A CREAMY SALAD WITH
GREEN ONIONS, CAPERS, LEMON, AND CREOLE MUSTARD

12.5

FRIED EGGPLANT

EGGPLANT STICKS CRUSTED IN ITALIAN BREADCRUMBS
SERVED WITH BÉARNAISE SAUCE AND POWDERED SUGAR

8

OYSTERS EN BROCHETTE

OYSTERS AND BACON SKEWERED, AND FRIED
FINISHED WITH MEUNIÈRE SAUCE

13

GALATOIRE GOUTÉ

A TASTE OF TWO CLASSIC GALATOIRE'S APPETIZERS –
CRABMEAT MAISON AND SHRIMP REMOULADE

25

Soups

TURTLE SOUP AU SHERRY

HEARTY SOUP OF TURTLE, TOMATOES, AND SEASONINGS
LACED WITH SHERRY

7.5

FRENCH ONION SOUP

BEEF BROTH OF CARAMELIZED ONIONS, WHITE WINE, AND THYME
TOPPED WITH A CROUTON AND GRUYÈRE CHEESE

5

DUCK AND ANDOUILLE GUMBO

CLASSIC DARK ROUX GUMBO OF ROASTED DUCK,
TRINITY AND ANDOUILLE SAUSAGE

7

Salads

SALAD MAISON

ROMAINE LETTUCE AND GRAPE TOMATOES TOSSED IN YOUR CHOICE OF
DRESSING, CRUMBLLED BLUE CHEESE AND SPICED PECANS

7

ICEBERG WEDGE

ICEBERG LETTUCE WITH APPLE SMOKED BACON,
GRAPE TOMATOES AND BLUE CHEESE DRESSING

7

GODCHAUX SALAD

JUMBO LUMP CRABMEAT AND BOILED SHRIMP TOSSED WITH
ICEBERG LETTUCE, TOMATOES, CREOLE MUSTARD VINAIGRETTE,
HARD BOILED EGGS AND ANCHOVY FILLETS

14

ENTRÉE GODCHAUX SALAD - 19.75

FRIED OYSTER SALAD

FRIED LOUISIANA OYSTERS ON A BED OF FRISÉE, BABY ARUGULA,
CELLO RADISH, GRAPE TOMATOES, AND SHAVED PARMESAN CHEESE
TOSSED IN YOUR CHOICE OF DRESSING

12.5

SPINACH SALAD

BABY SPINACH, SLICED MUSHROOMS, BACON, GOAT CHEESE
TOSSED IN YOUR CHOICE OF DRESSING

7

ADD SAUTÉED SHRIMP - 7.5

ADD GRILLED CHICKEN - 5

DRESSINGS

HOUSE DRESSING, CREAMY BLUE CHEESE, BISTRO VINAIGRETTE,
OR ROASTED GARLIC DRESSING

HOURS OF OPERATION

DINING ROOM 11:30AM TO 2:30PM, 5:30PM TO 10:00PM | BAR 11:00AM TO CLOSE
PARTIES OF 8 OR MORE MAY BE SUBJECT TO 20% GRATUITY