

Sunday Jazz Brunch

10:00 am - 2:30 pm

APPETIZERS

Mixed Fruit \$6.00

Seasonal Fruit with Yogurt & Fresh Mint

Bayou Crab Cakes \$9.50

A rich cake of Louisiana Jumbo Lump Crab Meat with a Horseradish Crème Fraiche

Crawfish Beignets \$7.00

Lightly fried and served with a Horseradish Cream Sauce

Crawfish Crepes \$8.00

Filled with Crawfish, Herbs and Creole seasonings topped with a Lemon Butter Beurre Blanc

Oyster Sbisas \$9.00

Flash Fried Oysters on the Half Shell, over Herbsaint Crème Spinach & Apple Smoked Bacon topped with Roquefort Cheese

BBQ Oysters \$8.00

Flash Fried Oysters with a Traditional Sbisas BBQ Sauce

SALADS

Caesar Salad \$7.00

Crisp Romaine, tossed with Chef's Classic Dressing complimented with Herbed Croutons and shaved Reggiano Parmesan

Maison Salad \$6.00

Assorted Baby Greens garnished with Red Onions & tossed in a Sugar Cane Vinaigrette

SOUPS

Crawfish Bisque

Crawfish Tails and fresh Herb in a Tomato Cream

Seafood Gumbo

A harvest from the Louisiana Gulf

Turtle Soup

A rich Creole Classic enriched with Sherry

All Soups cup \$6.00 bowl \$7.00

ENTREES

Crab Cakes & Eggs \$15.00

Poached Eggs on Bayou Crab Cakes with Hollandaise

Eggs Benedict \$13.00

Traditional Poached Eggs & Canadian Bacon

served on English Muffins

Eggs Rockefeller \$13.00

Poached Eggs over sautéed Spinach, served on English Muffins with a Pernod Hollandaise & Crumbied Apple Smoked Bacon

Black & Blue Chicken \$13.00

Blackened Chicken Breast topped with Bleu Cheese & a Creole Sauce

Trout Creole \$15.00

Flash Fried Trout, topped with Shrimp Creole

Crabmeat Omelet \$14.00

Fresh Lump Crabmeat and Button Mushrooms stuffed Omelet topped with Avery Island Tabasco Hollandaise



Shrimp Creole \$12.00

A New Orleans Classic

Crawfish & Andouille Omelet \$13.00

Sautéed Crawfish, Andouille Sausage & Wild Mushrooms in a fluffy Omelet topped with a spicy Creole sauce

Apple Smoked Bacon & Cheese Omelet \$12.00

Three Egg Omelet stuffed with Apple Smoked Bacon & Sharp Cheddar Cheese, served with Greens & Brabant Potatoes

Spinach & Goat Cheese Omelet \$13.00

Three Egg Omelet stuffed with Goat Cheese, Artichoke Hearts, Spinach & Tomatoes topped with a Hollandaise Sauce

Eggs Sbisas \$11.00

Two Poached Eggs with Wilted Spinach & Tomato served with a Smoked Tomato Basil Hollandaise

Blackened Salmon \$16.00

Topped with a Lemon Butter Cream Sauce

Grillades & Grits \$13.00

Braised Veal with a rich Roux served over Cheese Grits

Blackened Shrimp Fettuccini \$15.00

Louisiana Shrimp blackened and served with Crawfish Fettuccini tossed in a Tomato Basil Creme Sauce

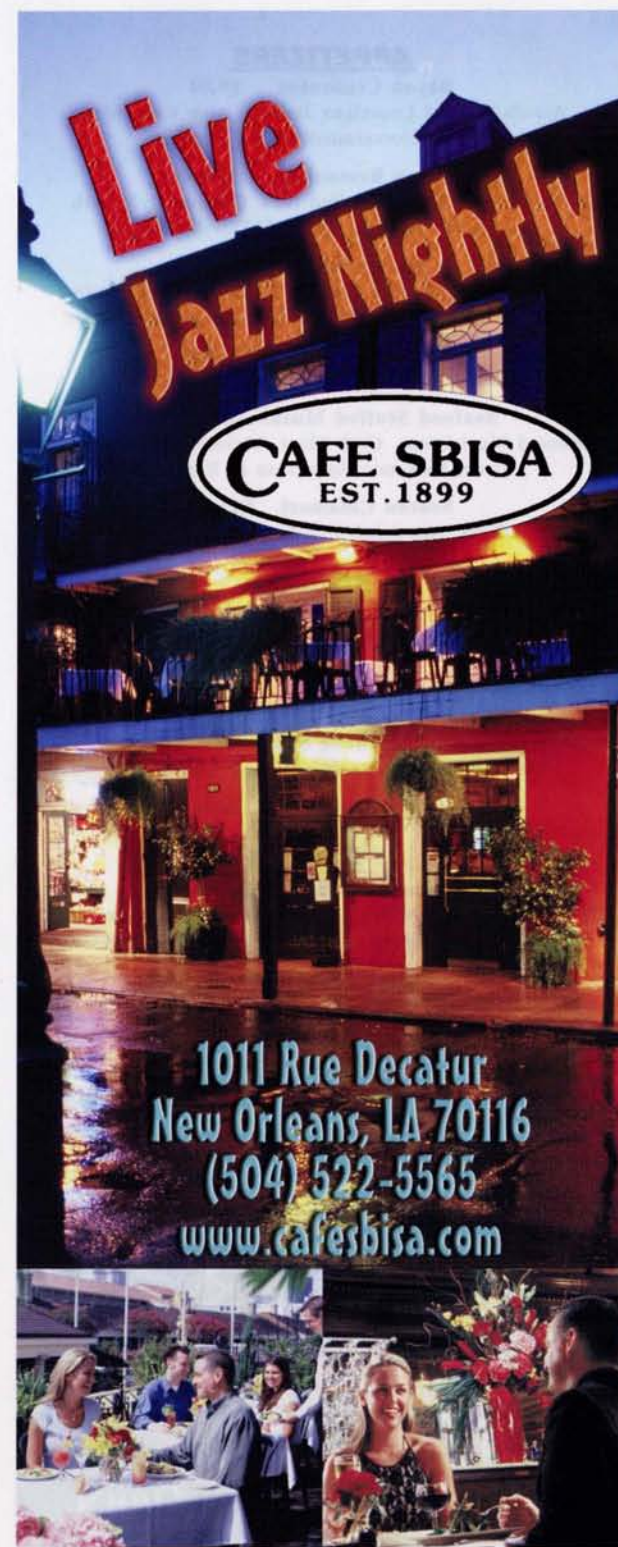
Children's Menu Available



Authentic Creole Cuisine

Cafe Sbisas, located in the French Market was founded in 1899. It was amongst many restaurants and coffee houses in the thriving port / financial district of the "old" city. The historic building was erected in 1820. It was constructed in the typical French design. Today, it remains as a symbol of the past, still serving excellent classic Creole cuisine and "New Orleans" libations. The menu reflects the grand tradition of "La Cuisine Creole"; simple, well seasoned preparation of the freshest choice ingredients available. "Fresh Fish Daily" is not an idle boast.

Celebrating 100 Years of Excellence



1011 Rue Decatur
New Orleans, LA 70116
(504) 522-5565
www.cafesbisas.com

APPETIZERS

Bayou Crabcakes \$9.50

A rich cake of Louisiana Jumbo Lump Crab Meat with a Horseradish Crème Fraiche

Shrimp Remoulade \$10.00

Jumbo Gulf Shrimp Boiled New Orleans style with Avacado Arugula Salad & Deviled Egg

Oyster Sbisa \$9.00

Flash fried Oysters on the half shell, Herbsaint Crème Spinach, Apple Smoked Bacon & Roquefort Cheese

Steamed Mussels \$11.00

Saffron Peroud, Tomatoes and fresh Dill

Seafood Stuffed Mushrooms \$9.00

Marinated Mushrooms, Crab Meat, Shrimp & Crawfish in a Sweet Balsamic Reduction & Béarnaise

Seared Calamari \$11.00

Calamata Olives, sun-dried Tomatoes, Dijon, and fresh Basil

SOUPS

Crawfish Bisque

Crawfish Tails and fresh Herb in a Tomato Cream

Seafood Gumbo

A harvest from the Louisiana Gulf

Turtle Soup

A rich Creole Classic enriched with Sherry

All Soups cup \$6.00 bowl \$7.00

SALADS

Caesar Salad \$7.00

Crisp Romaine, tossed with Chef's Classic Dressing complimented with Herbed Croutons and shaved Reggiano Parmesan

Maison Salad \$6.00

Assorted Baby Greens garnished with Red Onions & tossed in a Sugar Cane Vinaigrette

Iceberg Wedge \$8.00

With Homemade Bleu Cheese Dressing & Grilled Red Onions

Wilted Spinach Salad \$8.00

Warm Creole Mustard Bacon Vinaigrette with Domestic Mushrooms & Poached Egg



ENTREES

Southern Style Seafood Platter \$23.00

Local seafood fried to perfection with Shrimp, Oyster, Trout and Stuffed Crab

Roasted Duckling \$22.00

Roasted 1/2 Duck with Orange Sweet Pepper Glaze served with Sweet Potato Andouille Hash

Honey Rosemary Chicken \$17.00

Honey Glazed Chicken, accented with Rosemary, served with Parmesan Cheese Grits & Southern Style Mustard Greens

Blackened Redfish \$21.00

Seasoned Fillet of Redfish, topped with Jumbo Gulf Shrimp & Creole Sauce served with Corn Maque Choux

Trout Eugene \$21.00

Pan Seared Filet of Trout topped with Shrimp, Crawfish & Crab Fingers in a Champagne Cream with Herbed Rice & Asparagus

Crawfish Ursuline \$19.00

Linguine Pasts with pan seared local Crawfish, Garlic, Tomatoes and fresh Herbs with lemon butter and Goat Cheese

Barbeque Shrimp \$23.00

Jumbo Gulf Shrimp in a sauce of White Wine, fresh Herbs, Worcestershire, Lemon Butter with Homemade Petite Buttermilk Biscuits

Grilled Salmon \$21.00

Smoked Tomato, Green Onion Concasse, and Country French Potatoes

Court-bouillon \$23.00

Authentic Creole Bouillabaisse with Gulf Fish, Shrimp, Mussels, Crab Meat & Crab Claws

Beef Tornadoes \$31.00

Grilled Creole Tomatoes, Wilted Spinach, panned Louisiana Oysters & Creole Hollandaise

Grilled 8 oz. Filet \$24.00

Center Cut Filet, with Garlic Butter & Parsley

Panned Veal \$21.00

Lemon Pepper, Parsley Crust with Fettuccini, Slab Bacon, Garlic and Parmesan Cheese

Braised Lamb Shank \$24.00

Roasted Garlic, Smoked Wild Mushroom Broth, Toasted Yukon Gold Potatoes, and fresh Rosemary



DESSERTS

White Chocolate-Chocolate Chip Bread Pudding

Chocolate Ganache Torte

Traditional Southern Pecan Pie

Sbisa Ice Cream Pie

Fresh Fruit Sabayon

7.50-8.50

Café Sbisa boasts three floors of dining as well as a Picturesque Patio, a Veranda and a Balcony overlooking the historic French Market.

Dinner Nightly from 5:30 p.m.

Sunday Jazz Brunch

10:00 a.m. to 2:30 p.m.

Private dining rooms are available for parties of up to 250 for Rehearsal Dinners, Cocktail Parties, Business Meetings, etc.

All major credit cards accepted.
Reservations are recommended.

Local and National Recognition as one of New Orleans' finest establishments

"Beautiful! Inventive food in a Classic
Old New Orleans Dining Room"
City Business

"...Classy and Cosmopolitan...a local favorite...The
Turtle Soup is superb...Desserts are equally as creative..."
Frommer's 99

"Café Sbisa has entered a new era of fine dining,
New Orleans' brightest star."
Gambit Weekly

"One of the very best Sunday Jazz Brunch"
Times Picayune

