

Dinner Menu

Appetizers

Oysters Rockefeller...9.00
Louisiana oysters broiled on the half shell, topped with baby spinach, smoked bacon, fresh parmesan & Pernod

Moules Frites...9.00
Sautéed mussels with bacon, garlic, thyme and cream garnished with pomme frites

Veal and Stilton Pansotti...9.00
With wild mushroom and sherry cream and topped
with toasted walnuts

Louisiana Crab Cake...10.00
Served with pan-fried green tomato and Sauce Choron

Flash Fried Asian Calamari...8.00
Tossed with sweet chili sauce, served
with Sambal-lime sour cream

Louisiana Shrimp Martini...10.00
Chilled and poached jumbo shrimp served with sauce remoulade

Soups and Salads

Roasted Garlic Caesar Salad...8.00
with broken Crustini, parmesan tuille

Baby Spinach, Tobacco Onion and Crabmeat Salad ...11.00
with smoked bacon vinaigrette

Blueberry, Stilton and Spiced Pecan Salad...8.00
with baby field greens tossed with balsamic vinaigrette

Tomato and Fried Goat Cheese Salad...9.00
with lemon-sambal vinaigrette

Add Grilled Jumbo Shrimp to your salad...6.00

Soup du Jour...8.00
Changes daily.

Dinner Menu

Orange and Sage Rubbed Pork Chop...22.00

10 oz. grilled pork chop with Mashed sweet potatoes and Brandy-apple reduction

New Orleans Style BBQ Shrimp with Grilled Rosemary Focaccia...25.00

Sautéed jumbo shrimp, simmered in a spicy rosemary & Abita beer reduction

Cajun Grilled New York Sirloin...26.00

12 oz. cut with tomato-lime salsa, horseradish sour cream & fried Vidalia onions

Bombay Filet...34.00

8 oz. house cut filet with melted English Stilton cheese, chive mashed potatoes & sauce bordelaise

Pancetta Wrapped Maine Diver Scallops...28.00

Served with grilled asparagus risotto, lemon pink pepper beurre blanc and tomato oil

Fish du Jour

Daily selection of fresh local fish

Duck Duet...26.00

Leg of duck Confit and pepper seared boneless breast with a Raspberry duck reduction

Pasta du Jour

Created nightly. Full or half orders available

Chicken Provençal with Lyonnaise Potato ...24.00

sautéed with mushrooms, olives, tomato and fresh herbs

Soups and Salads

Side Orders

Chive Mashed Potatoes...3.00

Grilled Asparagus...5.00

Asparagus Risotto...4.00

Mashed Sweet Potatoes...3.00

Sautéed Wild Mushrooms...5.00

French Fries...3.00

Executive Chef Nick Gile | Sous Chef Chris Mathis

Parties of 6 or more are subject to a minimum 20% gratuity.

The Bombay Club is available for private parties or inquire for in home/office catering service.

The Bombay Club boasts over one hundred and fifteen different martinis.

We invite you to peruse our menu and sample some of the many extravagant elixirs our bartenders mix.

Featured below are some of our most requested mixes. You may also create your own martini from our selection of fine gins and vodkas.

Martini Menu

The Breathless

Skyy vodka and white crème de cocoa along with a splash of Godiva liqueur in a chocolate rimmed glass

The Pink Pearl

Absolut vodka with a splash of grapefruit juice, grenadine and lime juice, served up with a twist of lime

The Metropolitan

Absolut vodka with a splash of strawberry liqueur and a float of champagne garnished with a strawberry

The Twister

Absolut Citron with a splash of orange and cranberry juice and a butterfly garnish

The Classic Cosmopolitan

Absolut Citron with a splash of cranberry juice, Rose's lime juice and Triple Sec, served up with a twist

Captain's Caribbean

Captain Morgan coconut rum with a splash of cranberry and orange juice and a butterfly garnish

James Bond 007

Absolut vodka, Boodles gin with a splash of Dubonnet wine shaken and served up with a lemon twist

The Cajun King Martini

Absolut Peppar and Citron with dry vermouth and spiced Tabasco olives

The Bloody Martini

Absolut Peppar and Citron with a splash of Bloody Mary mix and spiced Tabasco olives.

**Create your own martini
from our selection of fine gins and vodkas.**

Vodkas:

Ketel One Vodka, Absolut, Absolut Citron, Absolut Kurant, Absolut Peppar, Absolut Mandarin, Belvedere, Chopin, Grey Goose, Stoli, Cristal, Stoli Raspberry, Stoli Vanilla, Stolichnaya, Finlandia, Finlandia Cranberry and Skyy

Gins:

Boodles, Beefeater, Bombay, Bombay Sapphire, Tanqueray, Fri and Citadel

**Garnish your martini from our selection
of specialty olives including:**

Spanish Queen olives stuffed with stilton cheese