

1/2008

# Brightsen's RESTAURANT

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## The Menu at Brightsen's



Frank Brightsen is committed to using fresh, local ingredients. Presented below is a sample menu. Our menu changes daily. Prices may vary.

### Soups, Salads, Appetizers:

House Salad with Tomato, Feta Cheese, Spiced Pecans, Croutons, Vidalia Onion, & Cane Vinegar Dressing 7.50

Baby Spinach Caesar Salad with Applewood Smoked Bacon & Roasted Peppers 9.75

Butternut Shrimp Bisque cup...7. bowl...8.50

Shrimp Remoulade with Deviled Egg, Guacamole, & Mirliton Corn Relish 9.75

Sautéed Sweetbreads with Potato Leek Cake, Shiitakes, Capers, & Lemon Roasted Garlic Sauce 11.

Pâté de Maison - Veal & Pork Pâté with Pistachios, Dijon Mustard, Homemade Pickles 7.50

Mustard & Corn Meal Fried Des Allemands Catfish with Tomato, Vidalia Onion, & Roasted Jalapeño Tartar Sauce 8.75

Crabmeat Creolaise with Tomato & Pickled Vegetables 14.

Pan-Roasted Quail with Corn Macque Choux Griddlecake & Pepper Jelly Glaze 9.75

Softshell Crab with Roasted Pecans & Meunière Sauce 18.

New Orleans BBQ Shrimp with Shrimp Calas (Creole Rice Cake) 9.75

Main Courses:

- Pan-Roasted Grouper with Shrimp & Crabmeat Bordelaise 28.
- Broiled Gulf Fish with Crabmeat Parmesan Crust, Asparagus, Mushrooms, & Bearnaise 29.
- Roast Duck with Cornbread Dressing & Honey Pecan Gravy 29.
- Roast Pork Tenderloin with Sweet Potato Dirty Rice & Pork Debris Sauce 26.
- Blackened Yellowfin Tuna with Smoked Corn Sauce, Red Bean Salsa, & Avocado Sour Cream 28.
- Sautéed Veal and Oysters with Spinach au Gratin 28.
- Grilled Prime Beef Tournedos with Tasso Marchand du Vin Sauce & Pecan Bleu Cheese Quenelles 34.
- Pan-Roasted Natural Chicken with Andouille, Mushrooms, Roasted Potatoes, Green Onions, & Creole Mustard Hollandaise 21.
- Brigtsen's Seafood Platter 29. (aka the "Shell Beach Diet")
  - ~Grilled Drum Fish with Shrimp & Pistachio Lime Sauce
  - ~Shrimp Cornbread with Smoked Corn Butter
  - ~Baked Oyster with Lemon Artichoke Sauce
  - ~Baked Oyster LeRuth with Shrimp & Crabmeat
  - ~Grilled Shrimp & Crab Cake with Smoked Paprika Aioli Sauce
  - ~Shrimp Ratatouille

Wines by the Glass

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|--|---|
| Cambria Chardonnay,<br>2004.....7.00             | Chalone Merlot,<br>2003.....8.50            |
| Laurenz Moser Gruner Veltliner,<br>2004.....7.00 | Ramspeck Pinot Noir,<br>2005.....8.50       |
| Tommasi Pinot Grigio<br>2004.....7.00            | Eschol Cabernet Sauvignon,<br>2002.....8.50 |
| Gruet<br>Brut.....7.50                           |   |

Desserts

- Banana Bread Pudding with Banana Custard Sauce 5.
- Double Chocolate Cake 6.
- Pecan Pie with Caramel Sauce 6.
- Strawberries with Trés Leches Cake 6.
- Café au Lait Crème Brulee 5.
- Strawberry Shortcake 6.
- Homemade Ice Cream 6.

Trio of Homemade Sorbets with Honeydew Melon Puree 6.

ENJOY!

Marna Brigtsen, Maitre'd

Frank Brigtsen, Chef

*"Rebuilding New Orleans - One Plate at a Time"*

**504.861.7610**

**723 Dante Street • New Orleans • Louisiana**

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