



RESTAURANT • BAKERY • BAR

4517 VETERANS BLVD.
METAIRIE, LA 70006
504-454-7620

2001 ST. CHARLES AVE.
NEW ORLEANS, LA 70130
504-593-9955

6171 BLUEBONNET BLVD.
BATON ROUGE, LA 70809
225- 761-1110

APPETIZERS

All of our appetizers are great for sharing at the table.

CRISPY FRIED ONION STRINGS~ A colossal order of our famous Bistro strings served with BBQ sauce & honey mustard for dipping. 7.99

SPINACH AND ARTICHOKE DIP~ California style spinach & artichoke dip topped with blended cheeses served with white tortilla chips, salsa & seasoned sour cream. 9.49

SHRIMP ALMONDINE~ Bite-sized spicy fried shrimp tossed in our famous almond meuniere sauce & sprinkled with blanched almond slices. 10.49

BUFFALO WINGS~ A pound of classic Buffalo wings served with cool bleu cheese dip and celery slices. (Hot, Extra Hot or XXX) 12.49

BLACKENED CHICKEN QUESADILLA~ Fire roasted eggplant, zucchini, red & yellow peppers, caramelized onions, and blackened chicken strips, layered with gouda and mozzarella cheese in flour tortillas, & topped with seasoned sour cream and BBQ sauce. 8.99

CRAB AND CRAWFISH BAKE~ Lump crabmeat, crawfish tails & artichoke hearts in a lemon parmesan cheese sauce, baked to a golden brown and served with garlic croutons. 10.99

HONEY BARBECUE CHICKEN SKEWERS~ Six skewers of marinated, grilled honey BBQ tenders topped with caramelized onions and cilantro. 8.49

FLAUTAS~ Four corn tortillas stuffed with cheddar mashed potatoes, shredded rotisserie chicken and blended cheeses, and drizzled with seasoned sour cream. 8.49

CRAWFISH EGG ROLLS~ Thick egg rolls stuffed with tasso ham, crawfish tails, black beans & Chinese vegetables, and drizzled with our ginger honey sauce. Served with a spicy pepper jelly sauce for dipping. 9.49

CREAMY CRABCAKE APPETIZER~ Two creamy pan sautéed crabcakes served over a ragout of sliced artichoke hearts, mushrooms, & golden brown potatoes, topped with an oyster cream sauce. 10.49

FRENCH FRIED EGGPLANT~ A stack of eggplant sticks seasoned, lightly breaded and fried, topped with fresh grated parmesan cheese and served with our oyster cream sauce. 8.49

PIZZA FROM OUR BRICK OVEN

All pizzas are great for sharing as an appetizer

FOUR CHEESE PIZZA~ Mozzarella, fontina, parmesan & romano cheeses with marinara sauce. 10.49

BBQ CHICKEN PIZZA~ Seasoned chicken, smoked gouda, mozzarella cheese, red onions, on our homemade BBQ sauce, then topped with fresh cilantro. 11.49

PEPPERONI PIZZA~ Loads of pepperoni on our four cheese pizza. 10.49

THE WORKS~ Marinara sauce topped with mushrooms, pepperoni & Italian sausage, covered with our own four cheese blend. 11.49

BISTRO LUNCHEON PIZZA COMBO~ Lunch size of any pizza and your choice of soup, house salad or caesar salad. 10.49 (Available until 4:00 pm)

BISTRO SPECIALTIES

All Drinks are
Hand Crafted
to Order

MAI TAI~ Tropical juices mixed with Myers's Rum, light rum, and Triple Sec for your enjoyment. 8.99

BISTRO MARGARITA~ Our version of the classic with Sauza Gold, Grand Marnier and fresh orange and lime juices. 7.99

RUM RUNNER~ Our delicious blend of Myers's Rum, Chambord, Dekuyper Banana Liqueur combined with orange juice and grenadine with a potent Bacardi 151 Rum float. 7.99

WHITE RUSSIAN~ Absolut Vanilia Vodka adds a unique twist to an old favorite. 6.99

PEACH BELLINI~ This peach lover's delight blends peaches, Dekuyper Peach Schnapps, and champagne to perfection. 7.99

FROZEN WHITE RUSSIAN~ Absolut Vanilia Vodka, Kahlua & vanilla cream will have you dreaming of the frozen tundra. 7.99

FROZEN DAIQUIRIS~ Your choice of Finest Call strawberry, banana, lime or peach with light rum. 6.99

FROZEN MUD SLIDE~ Kahlua, Godiva Liqueur, Bailey's, and vanilla cream blended to perfection 9.99

LONG ISLAND ICED TEA~ A classic blend of several liquors together with the taste of sweet & sour make this an islander's favorite. 9.99

NEW ORLEANS ICED TEA~ Take a Long Island and add Grand Marnier. Throw me some beads Mister!! 10.99

NEW ORLEANS NECTAR~ Dekuyper Peach Schnapps & Midori pair up with pineapple and cranberry juices to create this tantalizing nectar. 6.99

HURRICANE~ We'll take you back to Bourbon St. with this light rum and Myers's Dark Rum favorite served the way you love it. 7.49

PINA COLADA~ A tropical blend of Captain Morgan's Parrot Bay Coconut Rum and Myers's Dark Rum with fresh fruit juices and coconut flavors. 6.99

CRASH & BURN~ Served with seven liquors including Dekuyper Cordials, Myers's Dark Rum and Southern Comfort, blended with tropical fruit juices and topped with Bacardi 151 - Serves 2 14.99

BOTTLED BEERS

Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Corona Light, Heineken, Abita Amber, Amstel Lite, O'Douls

SALADS

Most salads available lunch size until 4:00 pm daily. Starting at 7.99

BISTRO HOUSE SALAD~ Fresh mixed lettuce tossed with spicy bacon, eggs, tomatoes, cucumbers & croutons with your choice of dressing. 5.49

BISTRO HOUSE CAESAR~ Creamy & tangy Caesar dressing tossed with Romaine lettuce, croutons, parmesan cheese and parmesan crisps. 5.49

BISTRO CAESAR~ Our version of the classic! Creamy & tangy Caesar dressing tossed with Romaine lettuce, croutons, parmesan cheese & parmesan crisps. 8.49
(Add grilled or panéed chicken. 3.99 Add grilled shrimp 5.99)

SPINACH APPLE WALNUT SALAD~ Fresh spinach leaves and Boston bibb lettuce, apples, spicy bacon, mushrooms, toasted walnuts all tossed with crumbled bleu cheese and our chili salsa vinaigrette. 11.49

COBB SALAD~ Fresh shredded greens, ripe juicy tomatoes, shaved grilled chicken, egg, spicy bacon, avocado, bleu cheese crumbles with choice of dressing. 11.49

POPCORN CRAWFISH SALAD~ Fresh greens, diced tomatoes, croutons & fried crawfish tails, tossed with honey mustard dressing and served over a cheese quesadilla. 11.49

DRESSINGS: Ranch, Bleu Cheese, Honey Mustard, Chili Salsa Vinaigrette, Balsamic Vinaigrette, Thousand Island (Spicy Louis), Italian, Citrus Vinaigrette, Wasabi Vinaigrette, Chinese Mustard Vinaigrette & Caesar.

BISTRO COMBO~ Your choice of Soup of the Day, Gumbo or French Onion & a small Caesar or house salad. 10.99

CHOPPED CHINESE CHICKEN SALAD~ Fresh greens, cucumber, fried wonton strips, toasted almonds and shaved chicken on a bed of crispy rice noodles, tossed with a Chinese mustard vinaigrette, topped with a drizzle of our plum lime vinaigrette. 12.49

SASHIMI TUNA SALAD~ Seared rare tuna, mixed greens, diced avocado, red onions, julienne carrots, and mandarin orange tossed in our Wasabi Vinaigrette. 13.99

SHRIMP, CRAB, & AVOCADO SALAD~ Fresh mixed greens tossed with seasoned boiled shrimp, tomatoes, red onion, black olives and egg in a spicy Louis dressing, topped with fried lump crabmeat and avocado. 14.49

BISTRO LUNCHEON PIZZA COMBO~ Lunch size of any pizza and your choice of soup, house salad or caesar salad. 10.49 (Available until 4:00 pm)

EL PASO CHICKEN SALAD~ Rotisserie chicken breaded & fried and tortilla strips tossed with cilantro, corn, black beans and shredded greens in a plum lime vinaigrette, then drizzled with spicy peanut sauce. 11.99

SOUPS

SOUP OF THE DAY

Ask your server about our fresh homemade soup of the day. Bowl 6.49 Cup 4.49

FRENCH ONION SOUP~ Traditional rich beef broth of stewed onions topped with toasted French bread, smothered with melted Swiss and mozzarella cheeses. 6.99

GUMBO~ A Louisiana favorite! A smoky, rich roux with okra, chicken and andouille sausage topped with fluffy white rice. Bowl 7.49 Cup 5.49

CALIFORNIA WRAPS, BURGERS & SANDWICHES

Served with your choice of Bistro fried onion strings or French fries.

CLUB WRAP & ROLL~ Roasted turkey breast, mozzarella cheese, spicy bacon, avocado, egg, lettuce & tomato with honey mustard dressing. 9.49

CRESCENT CITY CHICKEN WRAP~ Garlic glazed fried chicken strips, mozzarella cheese, lettuce, tomatoes and avocado with ginger honey and mayonnaise. 9.49

THAI CHICKEN WRAP~ Roasted chicken, crispy noodles, green onions, lettuce & cilantro tossed in a spicy peanut dressing and sweet oriental mayonnaise. 9.49

AMERICAN CLASSIC CHEESEBURGER~ 8 oz. of wood-grilled ground chuck topped with American cheese and dressed with lettuce, tomato, red onion, pickles, mayonnaise, mustard and ketchup. 9.49

HICKORY CHEDDAR BURGER~ 8 oz. ground chuckburger topped with tangy BBQ sauce, diced yellow onions and grated cheddar cheese. 9.49

CHICKEN & AVOCADO CLUB~ Grilled marinated chicken breast, sliced avocado, bacon, lettuce, tomato and garlic mayonnaise with Swiss cheese on toasted brioche bread. 10.49

CAESAR CHICKEN SANDWICH~ Grilled chicken breast, on toasted parmesan brioche bread dressed with Caesar salad greens, sliced tomato and bacon strips. 9.49

BLACKENED BURGER~ Blackened version of our American classic cheeseburger with shredded cheddar cheese. 9.49

18% gratuity included on parties of 5 or more.

We reserve the right to refuse service to anyone. We do not accept responsibility for lost or stolen articles.

ROTISSERIE



Original marinated rotisserie chicken is slow-cooked to perfection throughout the day.

We serve our half chicken with your choice of one of these delicious side items:

Garlic Mashed Potatoes, Smashed Yams, French Fries, Crispy Fried Onion Strings,
Glazed Sweet Potato Fries, Macaroni & Cheese Wedge, Steamed Broccoli Crown

CREOLE MARINATED CHICKEN 14.49

ROSEMARY GARLIC ROMANO CHICKEN 14.49

BBQ ROTISSERIE CHICKEN 14.49

LEMON GARLIC CHICKEN WITH ROSEMARY GLAZE 14.49

ROTISSERIE CHICKEN & YAMS-

Half marinated chicken, served with smashed yams and caramelized onions, drizzled with
homemade Worcestershire sauce, and topped with spicy pecans & green onions. 13.99

DIPPIN' SANDWICHES

Served with your choice of Bistro fried onion strings or French fries.

HOT TURKEY FRENCH DIP- Thinly sliced
roasted turkey breast with Swiss cheese and garlic mayonnaise
served warm on toasted French bread with Cajun dippin'
gravy. 9.49

POT ROAST DIP- Our version of a classic roast beef
po-boy dressed on French bread with shredded lettuce, sliced
tomatoes, pickle & beefy mayonnaise. Served with a crock of
dippin' roast beef gravy. 9.99

MEATLOAF SANDWICH- Sliced homemade
meatloaf topped with caramelized onions on toasted brioche
bread, spread with a BBQ mayonnaise. Served with side of BBQ
dippin' sauce. 9.49

BLACKENED BLEU CHICKEN PO-BOY-

A blackened chicken breast topped with sautéed mushrooms,
shredded Colby, lettuce, tomato, & bleu cheese dressing on lightly
toasted French bread. Served with a crock of our original hot
bleu cheese fondue. 9.49

FRENCH CLUB- Thinly sliced roasted turkey breast,
crisp smoked bacon, lettuce, sliced tomatoes and garlic
mayonnaise stacked on toasted French bread. Served with
honey mustard sauce for dipping. 9.49

BISTRO LITES

MEDITERRANEAN CHICKEN- Grilled,
marinated chicken breast stacked on oven roasted potato
wedges in a roasted garlic herb broth. 13.99

MARINATED CHICKEN BREAST- Grilled
marinated chicken breast served with mixed greens tossed in a
balsamic vinaigrette and seasoned French fries. 12.99

BLACKENED AHI TUNA STEAK- Ahi tuna
steak blackened & seared rare resting on garlic mashed potatoes
& sautéed spinach, then topped with our wasabi vinaigrette.
Market Price

FISH OF THE DAY- Market Price

**FARM RAISED REDFISH BLACKENED
OR GRILLED-** Specially selected farm raised redbfish
prepared to your liking served with garlic mashed potatoes,
succotash and a side of our clarified butter. Market Price

PAN-SEARED RAINBOW TROUT- Fresh
Ruby rainbow trout pan-seared over angel hair pasta tossed
with garden fresh vegetables & fresh herbs in a light oriental
broth. 16.99

BEVERAGES & BOTTLED WATER

Milk, Coffee, Sweet Tea and Iced Tea, Hot Tazo Tea, Coca-Cola, Diet Coke, Sprite,
Barq's Root Beer, Mr. Pibb, Hi-C Fruit Punch, Perrier and Fiji Bottled Water

Join Us For Sunday Brunch

Served Sunday until 2:00 p.m.

EGGS ~ OMELETS ~ FRENCH TOAST ~ AND MORE!

BISTRO SIGNATURE DISHES



STACKED EGGPLANT NAPOLEON

Golden fried eggplant rounds layered with a shrimp, oyster (seasonal) and eggplant dressing topped with oyster cream sauce and served over angel hair pasta. 14.99 (Add five fried oysters 6.00)

PANEED CHICKEN OVER CRAWFISH LINGUINE

Parmesan crusted chicken breast lightly fried and served atop a bed of linguine tossed with a spicy crawfish cream sauce. 15.49

CRAWFISH RAVIOLI

A large bowl of seasoned fried ravioli stuffed with ricotta cheese & topped with hot crawfish tails & green onions in a spicy cream sauce. 15.99

CREAMY CRABCAKES

Three creamy crabcakes pan sautéed & served over a ragout of sliced artichoke hearts, mushrooms, & golden brown potatoes, topped with an oyster cream sauce. 19.49

CHICKEN LINGUINE IN ROASTED GARLIC CREAM

Seasoned chicken sautéed with roasted vegetables in a garlic and white wine cream sauce tossed with linguine and topped with a fried mirliton and parmesan cheese. 11.49

TOMATO FRESCO ANGEL HAIR

Angel hair pasta sautéed with white wine, garlic, diced tomatoes & fresh basil ribbons. 9.99 (Add grilled or panéed chicken. 3.99 Add grilled shrimp. 5.99)

SHRIMP ST. CHARLES

New Orleans Gulf shrimp, sautéed in a light garlic broth with shiitake & button mushrooms and green onions, served with toasted garlic croutons over angel hair pasta. 16.49

CHICKEN, SHRIMP & SAUSAGE PENNE

Italian sausage sautéed with chicken & shrimp, tossed with penne pasta in a tomato basil cream sauce & topped with parmesan cheese. 14.99

PARMESAN CRUSTED CHICKEN

Chicken cutlets battered & lightly fried, topped with parmesan cheese, garlic cloves & served with linguine in a creamy marinara sauce. 13.49

CHICKEN WITH ARTICHOKE AND MUSHROOMS

Pan sautéed chicken cutlets, artichoke hearts and mushrooms in a light lemon cream sauce over linguine pasta. Sprinkled with parmesan cheese. 13.99

JAMBALAYA PASTA

Gulf shrimp, chicken, andouille & smoked sausages sautéed with peppers & mushrooms & tossed with penne pasta in a spicy jambalaya sauce. 14.99

SPICY CHINESE CHICKEN

Tempura fried chicken tossed in a spicy chili garlic sauce & roasted peanuts served over stir-fried rice. 14.49 (Substitute shrimp - add 3.00)

CHICKEN MARSALA

Pan sautéed chicken cutlets with shiitake & button mushrooms in a creamy marsala wine sauce over linguine pasta. Topped with shredded mozzarella cheese. 13.49

SWEET HEAT CHICKEN

Asian marinated chicken lightly breaded & fried, stir fried with onions, red bell pepper, carrots, snow peas, pineapple and red pepper flakes in a spicy sweet & sour glaze. Served with white rice. 12.49



BBQ SHRIMP LINGUINE

CCB Classic! Jumbo shrimp sautéed with green onions, Creole seasoning and lemon butter garlic sauce over linguine in our original cheese pizza bowl. 18.49

HOMESTYLE COOKIN'

FORK TENDER POT ROAST

Tender pot roast drenched in pot roast gravy. Served with a wedge of hot macaroni and cheese. 14.49

POT ROAST DIP

Our version of a classic roast beef po-boy dressed on French bread with shredded lettuce, sliced tomatoes, pickle & beefy mayonnaise. Served with a crock of dippiro roast beef gravy. 9.99

CREOLE MARINATED CHICKEN

Half chicken served with your choice of one side item. 14.49

MOM'S MEATLOAF

Two slices of homemade meatloaf, layered between garlic mashed potatoes & covered with hot onion gravy...just like Mom made. 13.49

MEATLOAF SANDWICH

Sliced homemade meatloaf topped with caramelized onions on toasted brioche bread, spread with a BBQ mayonnaise. Served with side of BBQ dippiro sauce. 9.49

CHICKEN FRIED CHICKEN

A large chicken breast, battered, fried & smothered with a homemade white gravy. Served with garlic mashed potatoes and succotash. 12.49

Ask about your favorite call liquors. We have a wonderfully stocked back bar.

We accept Cash, American Express, Visa, Mastercard, & Diner's Club.

Gift Cards available at the Bakery. Whole cakes & cheesecakes sold at our Bakery for your special occasions!

Please ask your server about our low fat, healthy preparations.

STEAKS & BROILER FOODS

GARLIC FILET~ 8 ounce aged center cut filet, hickory-grilled & topped with minced garlic in a herbed butter sauce. Served with garlic mashed potatoes. 27.99

CLASSIC FILET~ Sizzlin' 8 ounce tender center cut broiled to your satisfaction and served with garlic mashed potatoes. 27.99

CLASSIC RIBEYE~ Sizzlin' 13 ounce prime ribeye aged and marbled for perfection and served with garlic mashed potatoes. 25.99

HAWAIIAN BBQ RIBEYE~ 13 ounce grilled prime ribeye marinated to perfection in soy, pineapple & ginger served with a steamed broccoli crown and garlic mashed potatoes. 27.99

BACKYARD BABY BACK RIBS~ A full rack of tender, mouthwatering, baby back ribs grilled to perfection. Served with BBQ baked beans, French fries & a side of our homemade BBQ sauce. 20.99

SIDES

All side items are 3.99

GARLIC MASHED POTATOES
FRIED RICE
STEAMED BROCCOLI CROWN
WITH PARMESAN CHEESE
FRENCH FRIES
GLAZED SWEET POTATO FRIES

SMASHED YAMS
CRISPY FRIED ONION STRINGS
MACARONI & CHEESE WEDGE
IRON SKILLET BAKED BEANS
SUCCOTASH
CREAMY POLENTA

FRESH SEAFOOD

SEAFOOD PLATTERS

All platters are served with seasoned French fries, tomato jalapeño tartar sauce and spicy cocktail sauce & garnished with onion strings.

CCB FAMOUS FRIED SEAFOOD PLATTER

Golden fried oysters (seasonal), shrimp, and crispy catfish. 22.19

FRIED CATFISH PLATTER

Catfish, seasoned, and lightly fried. 16.99

FRIED SHRIMP PLATTER

Curl shrimp, seasoned and lightly fried. 19.19

FRESH FISH SELECTIONS

We select the finest quality available. Fresh fish filleted daily, cooked to perfection.

FISH OF THE DAY~ *Market Price*

BLACKENED AHI TUNA STEAK~ Ahi tuna steak blackened & seared rare resting on garlic mashed potatoes and sautéed spinach, then topped with our wasabi vinaigrette. *Market Price*

FARM RAISED REDFISH BLACKENED OR GRILLED~ Specially selected farm raised redbfish prepared to your liking served with garlic mashed potatoes, succotash and a side of our clarified butter. *Market Price*

PANEED REDFISH~ Perfectly seasoned & battered in seasoned bread crumbs then lightly fried & topped with Creole meunière sauce. Served with garlic mashed potatoes & broccoli crown. *Market Price*

ALMOND CRUSTED TROUT

MEUNIERE~ Ruby rainbow trout fillet, almond crusted & fried to perfection. Served with garlic mashed potatoes, meunière sauce & topped with crispy fried onion strings. *Market Price*

PAN-SEARED RAINBOW TROUT~ Fresh Ruby rainbow trout pan-seared over angel hair pasta tossed with garden fresh vegetables & fresh herbs in a light oriental broth. 16.99

BRONZED SALMON PICATTA~ A fillet of salmon, seasoned & pan bronzed, topped with a vermouth, lemon butter and caper sauce. Served with creamy polenta. 17.99

Try a glass of wine with your steak. For great value share a bottle.

Please ask your server about our low fat, healthy preparations.

TALL CREAMY CHEESECAKES

Our creamy style cheesecakes are served in a buttery pecan crust with our own signature Bistro toppings. Starting at 5.99

SIGNATURE TOPPED

BANANAS FOSTER
FRESH BANANA
FRESH BANANA FUDGE
FRESH STRAWBERRY
HAWAIIAN
WHITE CHOCOLATE MACADAMIA
WHITE CHOCOLATE STRAWBERRY

FUDGE BROWNIE
WHITE CHOCOLATE RASPBERRY
CHOCOLATE PRALINE
CREME CARAMEL
TURTLE
DULCE DE LECHE & PRALINE

CHEF CRAFTED

ORIGINAL
CHOCOLATE
CHOCOLATE PEANUT BUTTER COOKIE
CHOCOLATE CHIP COOKIE DOUGH

COOKIES & CREAM
FEATURING OREO® COOKIES
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ULTIMATE SNICKERS®
KILLED BY CHOCOLATE
BLACK & WHITE

ORIGINAL DESSERTS

WHITE CHOCOLATE BREAD PUDDING
French bread custard pudding with shaved white chocolate
and a Frangelico cream sauce. 6.99

FUDGE BROWNIE A LA MODE
Topped with homemade hot fudge. 6.49

KEYWEST LIME PIE
Made fresh daily with a pecan graham cracker crust. 6.49

BIG CAKES serves two

BIG AL'S CHOCOLATE
FUDGE CAKE 8.59
GERMAN CHOCOLATE CAKE 8.59
CARROT CAKE 8.59

BANANA SPLITS

BISTRO BANANA SPLIT
Hot fudge sundae with crushed pineapple, strawberries
and whipped cream. 6.49

\$10 BANANA SPLIT
Giant banana split with vanilla and chocolate ice cream topped
with hot fudge, caramel, crushed pineapple, white chocolate,
raspberry, fresh strawberries and whipped cream. 9.99

BISTRO SUNDAES

Starting at 4.99

HOT FUDGE FUDGE BROWNIE
BANANAS FOSTER TURTLE
STRAWBERRY FRESH BERRIES
HAWAIIAN
CHOCOLATE, CHOCOLATE, CHOCOLATE

COFFEE & ESPRESSO DRINKS

All Bistro coffee and espresso drinks are served with skinny milk and are available decaffeinated.
All drinks can be prepared over ice. We pour all coffee drinks with a double shot of espresso.

CREOLE AU LAIT- Bistro house brew and milk are steamed
with a praline syrup to create this wonderful blend. 4.29

CAPPUCCINO- Espresso with equal parts of steamed milk and
foamed milk. 4.29

CAFE LATTE- Espresso and steamed milk. 4.29

MOCHA- Espresso, steamed milk, chocolate and whipped cream. 4.99

WHITE CHOCOLATE MOCHA- Espresso, white
chocolate, steamed milk & whipped cream. 5.49

CAFE AU LAIT- Bistro house brew and steamed milk. 4.29

DOUBLE ESPRESSO- 3.99

CAFE ST. CHARLES- Bailey's and Kahlua mixed with
coffee and chocolate syrup. 7.59

IRISH COFFEE- Irish whiskey added to our house brew. 6.99

CAFE GATES- Kahlua, Tia Maria and Grand Marnier
with coffee. 7.59

CHOCOLATE DREAM- Frangelico and Godiva liqueurs
with coffee. 6.99

CAFE ROUGE- Kahlua, Bailey's and Di Saronno Amaretto
with coffee. 7.59

ADD A SHOT OF FLAVORED SYRUP TO ANY BISTRO COFFEE OR ESPRESSO DRINK FOR 25¢
ALMOND, HAZELNUT, VANILLA, PRALINE, AND SWISS CHOCOLATE

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12/07 NO/BR

Voted Best Dessert Menu - New Orleans Magazine
Voted Best Sunday Brunch, Best Dessert & Best Cheesecake - Baton Rouge Gambit Weekly

2008

Lunch Menu

7.99-10.99 • Monday - Saturday 11-4

ROTISSERIE

Original marinated rotisserie chicken is slow-cooked to perfection throughout the day. Served with your choice of side.
1/4 Rotisserie Chicken your choice of white or dark meat.

9.99

CREOLE MARINATED CHICKEN

ROSEMARY GARLIC ROMANO CHICKEN

BBQ ROTISSERIE CHICKEN

LEMON GARLIC CHICKEN WITH ROSEMARY GLAZE

SALADS

CHOPPED CHINESE CHICKEN SALAD- Fresh greens, cucumber, fried wonton strips, toasted almonds and shaved chicken on a bed of crispy rice noodles, tossed with a Chinese mustard vinaigrette, topped with a drizzle of our plum lime vinaigrette. 8.99

COBB SALAD- Fresh shredded greens, ripe juicy tomatoes, shaved grilled chicken, egg, spicy bacon, avocado, bleu cheese crumbles with choice of dressing. 8.99

SHRIMP, CRAB, & AVOCADO SALAD- Fresh mixed greens tossed with seasoned boiled shrimp, tomatoes, red onion, black olives and egg in a spicy Louis dressing, topped with fried lump crabmeat and avocado. 10.49

SPINACH APPLE WALNUT SALAD- Fresh spinach leaves and Boston bibb lettuce, apples, spicy bacon, mushrooms, toasted walnuts all tossed with crumbled bleu cheese and our chili salsa vinaigrette. 8.99

BISTRO COMBO- Your choice of Soup of the Day, Gumbo or French Onion & a small Caesar or house salad. 10.99

WRAPS, BURGERS & SANDWICHES

Served with your choice of Bistro fried onion strings or French fries.

CLUB WRAP & ROLL®- Roasted turkey breast, mozzarella cheese, spicy bacon, avocado, egg, lettuce & tomato with honey mustard dressing. 9.49

CRESCENT CITY CHICKEN WRAP- Garlic glazed fried chicken strips, mozzarella cheese, lettuce, tomatoes and avocado with ginger honey and mayonnaise. 9.49

THAI CHICKEN WRAP- Roasted chicken, crispy noodles, green onions, lettuce & cilantro tossed in a spicy peanut dressing and sweet oriental mayonnaise. 9.49

AMERICAN CLASSIC CHEESEBURGER- 8 oz. of charbroiled ground chuck topped with American cheese and dressed with lettuce, tomato, red onion, pickles, mayonnaise, mustard and ketchup. 9.49

HICKORY CHEDDAR BURGER- 8 oz. ground chuckburger topped with tangy BBQ sauce, diced yellow onions and grated cheddar cheese. 9.49

BLACKENED BURGER- Blackened version of our American classic cheeseburger with shredded cheddar cheese. 9.49

CAESAR CHICKEN SANDWICH- Grilled chicken breast, on toasted parmesan brioche bread dressed with Caesar salad greens, sliced tomato and bacon strips. 9.49

CHICKEN & AVOCADO CLUB- Grilled marinated chicken breast, sliced avocado, bacon, lettuce, tomato and garlic mayonnaise with Swiss cheese on toasted brioche bread. 10.49

PIZZAS

FOUR CHEESE PIZZA- Mozzarella, fontina, parmesan & romano cheeses with marinara sauce. 7.99

PEPPERONI PIZZA- Loads of pepperoni on our four cheese pizza. 8.99

THE WORKS- Marinara sauce topped with mushrooms, pepperoni & Italian sausage, covered with our own four cheese blend. 8.99

BBQ CHICKEN PIZZA- Seasoned chicken, smoked gouda, mozzarella cheese, red onions, on our homemade BBQ sauce, then topped with fresh cilantro. 8.99

BISTRO LUNCHEON PIZZA COMBO- Lunch size of any pizza and your choice of soup, house salad or caesar salad. 10.49

PASTAS

CHICKEN MARSALA- Pan sautéed chicken cutlets with shiitake & button mushrooms in a creamy marsala wine sauce over linguine pasta. Topped with shredded mozzarella cheese. 9.99

SHRIMP ST. CHARLES- New Orleans Gulf shrimp, sautéed in a light garlic broth with shiitake & button mushrooms and green onions, served with toasted garlic croutons over angel hair pasta. 10.49

TOMATO FRESCO ANGEL HAIR- Angel hair pasta sautéed with white wine, garlic, diced tomatoes & fresh basil ribbons. 7.99 (Add grilled or panéed chicken 3.99)

CHICKEN, SHRIMP & SAUSAGE PENNE- Italian sausage sautéed with chicken & shrimp, tossed with penne pasta in a tomato basil cream sauce & topped with parmesan cheese. 9.99

PARMESAN CRUSTED CHICKEN- Chicken cutlets battered & lightly fried, topped with parmesan cheese, garlic cloves & served with linguine in a creamy marinara sauce. 9.99

BBQ SHRIMP LINGUINE- CCB Classic! Jumbo shrimp sautéed with green onions, Creole seasoning and lemon butter garlic sauce over linguine in our original cheese pizza bowl. 10.49

JAMBALAYA PASTA- Gulf shrimp, chicken, andouille & smoked sausages sautéed with peppers & mushrooms & tossed with penne pasta in a spicy jambalaya sauce. 9.99



RESTAURANT • BAKERY • BAR