

CHOPS

BISTRO & MARTINI BAR

Dinner Menu

STARTERS

Jumbo Lump Crab Cakes - 11

Pan seared crab cakes with Corn Maque Choux, topped with smoked pepper crème fraiche, finished with roasted red pepper coulis & parsley oil

Buffalo Oysters - 10

Louisiana Oysters flash fried & tossed in buffalo sauce & blue cheese, set over a bed of fresh spinach tossed in a Bacon Vinaigrette

Sweet & Spicy Fried Calamari - 8

Crispy fried calamari tossed in a Cayenne sugar, served with a Sweet Thai Chili Sauce.

Seared Yellowfin Tuna - 11

Fresh tuna seared to perfection, Rare, and accompanied by an Abita Amber, soy, and Dijon mustard sauce.

Angry Shrimp & Grits - 9

Louisiana gulf shrimp sautéed in our house "Angry Shrimp Sauce" and served w/ fried stone grits.

Fried Green Tomatoes & Shrimp Remoulade - 9

Fried Green Tomato slices topped w/ boiled shrimp, finished w/ our Creole Remoulade Sauce.

Blackened Tuna Nachos - 12

Blackened Yellow-fin Tuna, crispy flour tortilla chips, tomato concasse and spinach chiffonade, finished with melted pepper jack cheese and a chipotle sour cream.

Louisiana Crawfish Eggrolls - 10

Served with a sriracha aioli and soy reduction

SOUPS

Duck and Andouille Gumbo - 5 cup / 7 bowl

Dark roux based gumbo slow cooked, made with roasted duck & Andouille sausage.

Roasted Corn & Crab Bisque - 5 cup / 7 bowl

Traditional creamy bisque house made from scratch filled with lump crabmeat and fresh roasted corn.

SALADS

Creole Caesar - 6

Crisp Romaine lettuce, tossed with our house made Creole Caesar dressing & topped with shaved parmesan cheese, and house made garlic croutons.

Spinach Salad - 7

Tender baby spinach leaves tossed in a brown sugar bacon vinaigrette, topped with feta cheese, walnuts, and caramelized onion.

Topped with:

Fried Oysters \$7

Grilled Gulf Shrimp
\$6

Grilled Chicken \$6

Fried Chicken \$6

Lump Crabmeat \$7

Chops House Salad - 6

Mixed greens tossed with spiced pecans, shaved red onion, goat cheese, and dried cranberries, with a balsamic reduction and extra virgin olive oil.

Iceberg Wedge - 6

Crisp iceberg lettuce with a creamy house made bleu cheese dressing, bacon, bleu cheese crumbles and vine ripened tomato.

A 20% Gratuity is added to all parties of 5 or more ~

BISTRO SPECIALITIES

Bourbon Honey Pork Tenderloin - 23

Pan roasted, served with a bourbon honey demi topped with crispy fried onion rings and served over sweet potato mash and sautéed spinach.

Dueling Medallions of Filet - 28

Grilled medallions of filet mignon served atop fried green tomatoes, one topped with a Tasso Hollandaise, the other with a Bleu Cheese Demi, served with Brabant potatoes and grilled asparagus.

Char-grilled Breast of Chicken - 18

Topped with caramelized onions and roasted garlic demi-glace, with baby French green beans and garlic mashed potatoes.

Seared Redfish and Lump Crab - 18

Creole seasoned and seared redfish topped with lump crabmeat and a citrus butter served with shoestring zucchini and squash.

Char Grilled Yellowfin Tuna - 20

Fresh Yellowfin Tuna, char-grilled and set over spinach tossed with brown sugar and bacon, finished with a red wine balsamic reduction.

Shrimp & Tasso Pasta - 18

Fettuccini tossed with Louisiana shrimp, house made Tasso, vine ripened tomatoes & green onions in a rich cream sauce. A timeless classic!

Fish of the Day (Market Price)

All of our fish at Chops arrives each morning for freshness that can't be beat & is served with seasonal accompaniments.

17th Street Canal Steak and Potatoes - 35

Filet mignon topped with caramelized onion demi glaze over garlic Brabant potatoes and roasted asparagus.

Paneed Veal Alfredo - 19

Pan fried veal medallions, served over a creamy Alfredo pasta, Garnished with a Tomato-basil concasse.

Blue Crab Ribeye - 29

Char-grilled 14 oz Ribeye served with lump crab, crumbled blue cheese and wine sauce, served over pureed potatoes and fresh asparagus.

Each steak is served with a choice of one side item. Order additional sides listed below for just \$4.

Rare - Nicely seared on the outside, very red, cool on the inside **Medium Rare** - Very red, warm center

Medium - Some red & pink in hot center **Medium Well** - Thin line of pink in hot center

Well Done - Cooked throughout, no pink

Steaks

Petite Filet - 22
Filet - 29
Ribeye - 26
N.Y. Strip - 28
Rack of Lamb - 26
Cowboy Ribeye - 30
Porterhouse - 34

Sides - 4

Sautéed Mushrooms
Sautéed Spinach
Creamed Spinach
Garlic Mashed Potatoes
Seasoned Fries
Sweet Potato Fries
Potato au Gratin
Green Beans Almandine
Roasted Asparagus
Steamed Broccoli
Crispy Fried Onion Rings

Sauces - 3

Hollandaise
Béarnaise
Marchand de Vin
New Orleans Bordelaise
Blue Cheese Brandy
Demi Glace

Seafood - 6

Broiled Shrimp
Jumbo Lump Crabmeat

At Chops Bistro & Martini Bar we prepare absolutely everything in house, from scratch to ensure you receive the highest quality food that is exceptionally fresh. We support our local businesses by buying everything we use locally and have a strong commitment to our community and our city.

Hosting an event? Chops has three private dining rooms available for any occasion. Please contact **Jenny Buller**, our Sales & Events Manager at 504-218-8967, or by email at jbuller@chopsbistroandmartinibar.com. We would love to plan & host your next function, whether it be for business or just a great time with friends and family.

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