



Dinner Menu

STARTERS

Jumbo Lump Crab Cakes - 11

Pan seared crab cakes topped with Roasted Corn Maque Choux and served with a Smoked Red Potato Salad

Crispy Fried Eggplant - 9

Crispy fried eggplant rounds set over a fresh tomato-basil sauce and finished with a lump crabmeat avocado salsa.

Dueling Oysters - 10

Louisiana Oysters prepared two ways... Buffalo fried with a blue cheese cream and flash fried pickled oysters set over a Sriracha Aioli

Angry Shrimp & Grits - 9

Louisiana gulf shrimp sautéed in our house "Angry Shrimp Sauce" and served w/ fried stone ground yellow corn grits. A house favorite!

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.

Fried Green Tomatoes & Shrimp Remoulade - 9

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

Sweet & Spicy Fried Calamari - 8

Sweet & Spicy crispy fried calamari, served with a Sweet Thai Chili Sauce.

Lump Crabmeat & Lobster au Gratin - 14

Louisiana Jumbo Lump Crabmeat & Cold Water Lobster blended with Cheddar and Parmesan in a creamy Bechamel Sauce and broiled till golden brown

SOUPS

Trio of Soups - 9

Three demi cups of each soup

Duck and Andouille Gumbo - 5 cup / 7 bowl

Dark roux based gumbo slow cooked, made with roasted duck, Andouille sausage, and our house mixture of seasonings, herbs and spices.

Roasted Corn & Crab Bisque - 5 cup / 7 bowl

Lump crab meat in a mixture of roasted and regular corn with onions, bell peppers, celery, heavy cream and seasonings.

Soup of the Moment - 5 cup / 7 bowl

Made fresh in house with seasonal ingredients.

SALADS

Creole Caesar - 6

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

Topped with:

Fried Oysters \$6

Grilled Gulf Shrimp \$6

Sliced Herb- Grilled Chicken \$6

Fried Chicken \$6

Lump Crabmeat \$6

House Salad - 6

Mixed salad greens tossed with Tomato wedges, candied pecans, Louisiana Satsuma's and Feta cheese in a Balsamic Vinaigrette

Spinach Salad - 7

Tender baby spinach leaves tossed in a Caramelized Shallot & Fig Vinaigrette along with shaved red onions, Goat Cheese and toasted almonds

Iceberg Wedge - 6

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

## BISTRO SPECIALITIES

### Speckled Trout and Lump Crab - 22

Fresh Gulf Trout filet topped with a Jumbo Lump Crabmeat sautéed in a New Orleans Meuniere Sauce. Served with a Red Potato & Tasso hash and baby French beans

### Double Cut Pork Chop - 23

12-14oz. house cut pork chop, char-grilled, served with sweet potato au gratin, warm german slaw and finished with a house made chipotle-applesauce

### 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 roasted fingerlings and grilled asparagus.

### Roasted Breast of Chicken - 18

Air lined Chicken breast, pan roasted and served with garlic mashed potatoes and slow cooked greens. Finished with an herbed chicken veloute.

### Paneed Veal & Fettuccini- 19

Pan fried veal medallions, served over a creamy fettuccini Alfredo. Accompanied by a Tomato-Basil Salad

### Char Grilled Yellowfin Tuna - 20

Fresh Yellowfin Tuna, char-grilled and set atop a petite Salad Niscoise and crisp potato pancakes. Finished with a Red Wine and Balsamic reduction.

### Grouper with Lobster Risotto - 21

Fresh filet of Grouper, pan seared in Panko bread crumbs and set over a creamy Lobster risotto with grilled asparagus. Finished with an Avocado Salsa.

### Potato Crusted Flounder - 20

Fresh Flounder coated in potato and pan seared till crispy & golden brown. Served with roasted fingerlings and wilted spinach. Finished with sautéed mushrooms and shrimp in a white wine butter sauce.

### Shrimp & Tasso Pasta - 18

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

### Fresh Fish of the Night (Market Price)

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

### Roasted Rack of Lamb - 27

Full 8 bone rack of lamb, oven roasted, set over a three cheese polenta and roasted root vegetables. Finished with a natural pan jus reduction

### Black & Blue Burger - 15

16 oz. seasoned patty stuffed with blue cheese and cast iron blackened, finished with bacon & blue cheese crumbles, served on a toasted Kaiser roll, with iceberg lettuce, red tomato, red onion and pickle with choice of side.

All our meats are seasoned the old fashioned way – with just kosher salt & fresh cracked pepper.

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  
Pork Chop - 20  
Rack of Lamb - 26  
Cowboy Ribeye - 30  
Porterhouse - 34

### SIDES - 4

Sautéed Mushrooms  
Sautéed Spinach  
Creamed Spinach  
Cheddar Mashed Potatoes  
Seasoned Matchstick Fries  
Sweet Potato Fries  
Potato au Gratin  
Sweet Potato au Gratin  
Green Beans Almandine  
Roasted Asparagus  
Broccoli in Butter  
Hand Cut Potato Chips

### 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](mailto: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.

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