



Lunch 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

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!

Deuling Oysters - 10

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

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.

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 Parmesean in a creamy Bechamel Sauce and broiled till golden brown

Crispy Fried Eggplant - 9

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

SOUPS

Trio of Soups - 9

Three demi cups of each soup

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.

Duck and Andouille Gumbo - 5 cup / 7 bowl

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.

Spinach & Filet - 14

Tender baby spinach leaves tossed in a caramelized shallot & fig vinaigrette, topped with goat cheese, shaved red onions and slices of steak au poivre

Iceberg Wedge - 6

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

Blackened Tuna - 12

Yellow-fin tuna coated in house made creole seasoning, blackened & served over mixed salad greens tossed in a Scallion-Feta Vinaigrette and finished with a Haas Avocado Salsa

House Salad - 6

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

Chopped Cobb - 12

Romaine lettuce, baby spinach, carrots, hard boiled eggs, bacon, bleu cheese, avocado and tomatoes, chopped and tossed in a roasted garlic ranch dressing. Topped with juicy slices of grilled chicken.

Topped with: Fried Oysters \$6 Grilled Gulf Shrimp \$6 Sliced Herb-Grilled Chicken \$6
Fried Chicken \$6 Lump Crabmeat \$6

BISTRO SPECIALITIES

Shrimp & Tasso Pasta - 15

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

Grilled Gulf Fish & Crabmeat - 18

Your choice of skillet blackened or char-grilled Gulf Fish served over a sweet potato and red onion hash, haricot vert, finished with Lump crabmeat sautéed in a citrus butter.

Eggplant, Shrimp & Crab - 15

Fried medallions of eggplant topped with lump crab and Gulf shrimp sautéed in a fresh herb cream sauce. Served with baby French green beans.

Char-grilled Breast of Chicken - 14

Char-grilled chicken breast with roasted fingerling potatoes and sautéed spinach, finished with a wild mushroom demi-glace.

Paneed Veal & Fettuccine Alfredo - 14

Pan fried veal medallions over creamy fettuccine Alfredo. Garnished with a Tomato-Basil Salad

Bourbon-Honey Pork Tenderloin - 15

Pan-roasted pork tenderloin finished with a Bourbon-Honey demi-glace. Served with slow cooked greens and roasted garlic mashed potatoes.

Cuban Sandwich - 12

Pulled Mojo pork, grilled ham, swiss, pickles and mustard pressed between soft Leidenheimer French bread

Louisiana Shrimp & Oyster Etouffée - 14

Fresh Louisiana Gulf shrimp & Oyster simmered in a traditional Louisiana etouffée sauce and served around steamed buttered rice.

Jumbo Lump Crabcake Sandwich - 12

Two lump crabcakes, pan seared served on a Kaiser roll with our housemade creole Remoulade sauce.

Southwest Chicken Sandwich - 11

Grilled chicken breast, fajita peppers & onions, melted pepper jack cheese and Avocado Salasa on a toasted Kieser roll.

Louisiana Shrimp Po-Boy - 11

Your choice: Angry Shrimp style or fried with Buffalo sauce served on toasted Leidenheimer french bread dressed with lettuce, & tomatoes.

Chops Premium Burger - 10

House made half pound beef patty seasoned and char-grilled set atop a toasted bun, served with iceberg lettuce, red tomato, red onion and pickle. **(Add bacon or cheese for an additional \$1.00)**

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. 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 ~