



Lunch 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 & Filet Salad- 14

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

Iceberg Wedge - 6

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

Blackened Tuna Salad- 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 sliced tomato and avocado

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

Chopped Cobb - 12

Romaine lettuce, baby spinach, carrots, hard boiled eggs, bacon, bleu cheese, avocado and tomatoes, and grilled chicken, chopped and tossed in a peppercorn ranch dressing.

Topped with: Fried Oysters \$7 Grilled Gulf Shrimp \$6 Sliced Herb-Grilled Chicken \$6
Fried Chicken \$6 Lump Crabmeat \$7

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

BISTRO SPECIALITIES & SANDWICHES

Seared Redfish & Crabmeat - 18

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

Cuban Sandwich - 12

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

Shrimp, Crab & Eggplant Napoleon - 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.

Shrimp & Tasso Pasta - 15

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

Char-grilled Breast of Chicken - 14

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

Louisiana Shrimp or Oyster Po-Boy

Your choice: Angry Shrimp style or fried with Buffalo sauce served on toasted Leidenheimer french bread dressed with lettuce, & tomatoes.
Shrimp - 12 Oyster - 14

Paneed Veal or Chicken with Pasta Alfredo - 16

Your choice: Paneed veal medallions or Paneed chicken breast over creamy Alfredo pasta. Garnished with a Tomato-Basil Salad.

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)

Bourbon-Honey Pork Tenderloin - 15

Pan-roasted tenderloin, topped with fried onion rings, served with sweet potato mash, sautéed spinach, finished with a bourbon honey demi-glace

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 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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