

# Bistro du Cayenne's

## Dinner



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## Appetizers

### **Seafood Stuffed Mushrooms**

Jumbo mushroom caps stuffed with our own blend of crawfish, crabmeat and shrimp, topped with Creole hollandaise

**8.50**

### **Alligator Bites**

Tender alligator fillets seasoned, breaded and lightly fried, served with Cajun orange marmalade

**9.50**

### **Spinach and Artichoke Dip**

A creamy blend of spinach, artichoke hearts and cheeses, served with toasted corn chips

**6.99**

### **Seafood Cakes**

Crispy seafood cakes set in a rich brown butter and topped with creolaise

**7.99**

### **Honey Habanero Wings**

A perfect blend... not too hot... not too sweet, served with bleu cheese dressing

**8.99**

### **Chicken and Andouille Gumbo**

Cup **5.50**

Bowl (Served with Potato Salad) **9.50**

### **Crabtini**

Lump crabmeat and jumbo shrimp, fresh mango, cilantro and lemon oil

**8.99**

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## Salads

### **Blackened Fish Salad**

Our signature salad tossed with tomato, cucumber, cheddar cheese, chopped pecans, and our delicious Creole green onion dressing and topped with a fresh blackened tilapia fillet

**10.99**

### **Lagniappe Caesar Salad**

Crisp romaine tossed with our delicious Caesar dressing, tomatoes, croutons and parmesan cheese with your choice of chicken, shrimp or fried oysters

**10.99**

### **Shrimp Remoulade Salad**

Plump Gulf shrimp fried or grilled with our spicy remoulade dressing over fresh mixed greens

**10.99**

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## Seafood

### **Snapper Atchafalaya**

Eight oz. grilled or blackened, topped with a crawfish, crabmeat, mushroom and scallion butter

**18.95**

### **Shrimp or Crawfish Etouffee**

Plump Gulf shrimp or crawfish smothered in a buttery rich blend of vegetables and spices, served with steamed white rice... a Cajun classic

**13.99**

### **Catfish Acadian**

Farm-raised catfish grilled, blackened or fried and served over a bed of steamed white rice and topped with crawfish etouffee

**14.99**

### **Jumbo Shrimp**

Louisiana Gulf coast shrimp Cajun battered and fried

**16.99**

### **Captain's Platter**

Fried frog legs, catfish, shrimp, oysters, alligator, stuffed crab and crawfish etouffee

**19.50**

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## Steaks

### **14 oz. Ribeye**

**21.99**

### **8 oz. Filet Mignon**

**23.99**

### **12 oz. New York Strip**

**19.50**

### **Bleu Cheese Stuffed Ribeye**

Choice ribeye stuffed with crumbled bleu cheese and topped with a crawfish mushroom butter

**24.99**

### **Tornedos of Beef Tenderloin**

Medallions of choice tenderloin set in demi-glace and topped with sautéed lump crabmeat, mushrooms and creolaise

**26.99**

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## Chicken & Pasta

### **Chicken Louisiana**

Chicken breast stuffed with pepper jack cheese and Tasso, topped with a creamy shrimp veloute

**17.50**

### **Chicken Florentine**

Grilled chicken breast set in creamed spinach, topped with crawfish hollandaise

**16.99**

### **Char-Broiled Chicken Breast**

Boneless breast of chicken char-broiled and served over rice with a blend of sautéed peppers and onions

**14.50**

### **Cajun Pasta**

Andouille sausage, mushrooms, shrimp and Cajun spices, tossed with fettuccine in a rich creamy sauce

**17.50**

### **Shrimp and Tasso Pasta**

Shrimp, shallots and julienne peppers in a garlic cream sauce

**17.50**

### **Grilled Chicken Portabella Fettuccine**

Char-grilled chicken breast with julienne vegetables and roasted portabella mushroom, tossed with garlic and fresh basil fettuccine

**15.99**

All entrees served with your choice of gumbo or salad

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## Desserts

### **Walnut fudge Brownie**

Served with vanilla ice cream

### **Turtle Cheesecake**

Drizzled with caramel sauce

### **Old fashioned bread Pudding**

Topped with hot rum sauce

### **Chocolate Lava Cake**

Served with vanilla ice cream

### **Fried Banana Split**

A trio delight of chocolate, vanilla and strawberry ice cream topped with chocolate syrup and whipped cream

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## Drinks

**Sodas**  
**1.75**

**Coffee**  
**1.89**

**Tea**  
**1.75**

**Fruit Juices**  
**1.89**