



## St. Louis Street Dinner Menu Package

\$64 Per Person

### FIRST COURSE

Pre-select one option.

#### Antoine's Salad

*Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette*

#### Shrimp Remoulade

*Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg*

#### Deconstructed Roquefort Salad

*Crisp iceberg lettuce, smoked bacon crumbles, heirloom cherry tomatoes, candied spiced pecans, chives, house Roquefort dressing **\*For parties of 50 or less only\****

#### Crawfish Cardinal

*Louisiana crawfish tails, velvety white wine & tomato cream sauce, cayenne, green onion*

#### Seafood Gumbo

*Clue crab & shrimp stock, trinity, gulf shrimp, oysters, lump crabmeat, okra, file*

#### Creole Andouille Au Gratin

*Seared local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping*

#### Spinach Salad

*Fresh spinach, seasonal fruit, feta cheese, toasted pecans, balsamic vinaigrette*

### SECOND COURSE

Pre-select two options.

*\*\*Entrée counts need to be provided seven (7) days prior to your event\*\**

#### Chicken & Mushroom Beurre Blanc

*Grilled chicken breasts, savory onion rice, mushrooms in a buttery white wine sauce*

#### Gulf Fish Amandine

*Fresh local Gulf fish in light flour breading, toasted almonds, brown butter, fresh lemon drizzle*

#### Gulf Fish Florentine

*Lightly breaded gulf fish, creamed spinach, three cheese blend, breadcrumbs*

#### Beef Short Ribs

*Braised with herbs de Provence, dark beer, roasted root vegetable medley*

### DESSERTS

Pre-select one option.

**Pecan Bread Pudding** *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*

**Flourless Chocolate Torte** *Candied pecans, salted caramel*

**Antoine's Baked Alaska with Chocolate Sauce** *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce - add 4 per person*

**Seasonal Fruit Cheesecake** *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana fruit compote*

Price does not include 10.449% tax & gratuity Prices Subject to Change



## Royal Street Dinner Menu Package

\$76 Per Person

### FIRST COURSE

Pre-Select one option.

#### Antoine's Salad

*Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette*

#### Antoine's Seafood Duo

*Shrimp Remoulade & Crab Ravigote*

#### Andouille Creole Au Gratin

*Seared local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping*

#### Spinach Salad

*Fresh spinach, seasonal fruit, feta cheese, toasted pecans, balsamic vinaigrette*

#### Shrimp Remoulade

*Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg*

#### Crabmeat Ravigote

*Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion, butter lettuce with toasted baguette croustades*

#### Seafood Gumbo

*Blue crab & shrimp stock with trinity, gulf shrimp, oysters, lump crabmeat, okra, file*

#### Deconstructed Roquefort Salad

*Crisp iceberg blocks, smoked bacon crumbles, heirloom cherry tomatoes, candied spiced pecans, chives, house Roquefort dressing  
\*For parties of 50 or less only\**

### SECOND COURSE

Pre-Select two options.

*\*\*Entrée counts required seven (7) days prior to your event\*\**

#### Filet with Marchand De Vin

*Grilled center-cut beef tenderloin, smashed potatoes, Marchand de Vin sauce, butter braised mushrooms Add \$7 per person*

#### Gulf Fish Cardinal

*Fresh Gulf Fish, Louisiana crawfish tails, velvety white wine and tomato cream sauce, cayenne, savory onion rice, green onion*

#### Crab Cakes

*Twin pan-fried crab patties, savory onion rice, zesty white remoulade, mirliton chow-chow*

#### Shrimp Creole

*Large Gulf Shrimp, steamed rice, Antoine's creole sauce, crispy fried onion  
Vegetarian option with roasted vegetables*

#### Eggplant Stuffed Gulf Fish

*Drum, andouille and eggplant stuffing, tarragon cream sauce*

### ADD ON SURF & TURF OPTIONS:

**Garlic Shrimp** add \$10 per person

**Lobster Tail** mkt price

**Soft Shell Crab** add \$12 per person

### DESSERTS

Pre-select one option.

**Pecan Bread Pudding** *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*

**Flourless Chocolate Torte** *Candied pecans, salted caramel*

**Seasonal Fruit Cheesecake** *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana fruit compote*

**Antoine's Baked Alaska with Chocolate Sauce** *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce add \$4 per person*

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## Antoine's Classic Dinner Menu Package

\$88 per person

**PASSED APPETIZER:** Antoine's Souffle Potatoes -or- Cheese Gougeres

### FIRST COURSE

Served Family Style Pre-select three options.

#### Oysters Foch

*Yellow cornmeal fried Gulf Coast oysters, toasted baguette croustades, pate de foie gras, hearty Colbert sauce*

#### Crabmeat Ravigote

*Jumbo lump crabmeat, fresh tarragon aioli, fire-roasted red pepper, green onion, butter lettuce, toasted baguette croustades*

#### Oysters Rockefeller

*Baked with our original Rockefeller sauce created by Antoine's in 1899.*

#### Shrimp Remoulade

*Large Gulf shrimp, Antoine's zesty red remoulade sauce, shredded iceberg lettuce, chopped egg*

#### Oysters Bienville

*Baked with white wine, green onions, fresh peppers, pimentos, Romano cheese*

#### Andouille Creole au Gratin

*Seared local Manda Andouille sausage, Antoine's creole sauce, broiled three-cheese topping*

#### Charbroiled Oysters

*Charbroiled on the half shell, clarified butter sauce, olive oil, fresh garlic and herbs, grated Romano cheese*

#### Crawfish Cardinal

*Louisiana crawfish tails, velvety white wine & tomato cream sauce, cayenne, green onion*

### SECOND COURSE

Pre-select one option.

#### Seafood Gumbo

*Blue crab & shrimp stock with trinity, gulf shrimp, oysters, lump crabmeat, okra, file*

#### Antoine's Salad

*Soft butter & red leaf lettuce, crumbled goat cheese, heirloom cherry tomatoes, thin sliced shallots, house made croutons, chopped egg, Acadiana honey creole mustard vinaigrette*

### THIRD COURSE

Pre-select two options.

\*Seasonal Vegetarian option available at request\*

#### Filet with Marchand de Vin Sauce

*Grilled center-cut beef tenderloin, Yukon mashed potatoes, Marchand de Vin sauce, butter braised mushrooms*  
Add \$7 per person

#### Pompano Pontchartrain

*Grilled delicate pompano filet, butter poached jumbo lump crabmeat, white wine sauce, green onion*

#### Chicken Rochambeau

*Shaved smoked ham nest, savory onion rice, roasted chicken breast, twin sauces of sweet Rochambeau and tangy béarnaise, pineapple confit*

### DESSERT

Pre-select one option.

**Pecan Bread Pudding** *Leidenheimer French bread, fresh eggs, cream, cinnamon, vanilla, golden raisin, butter rum sauce*  
**Antoine's Baked Alaska with Chocolate Sauce** *Buttery pound cake shell, vanilla ice cream core, delicate meringue crust, hot chocolate fudge sauce - add \$4 per person*

**Flourless chocolate torte** *Candied pecans, salted caramel*

**Seasonal Fruit Cheesecake** *Creole cream cheesecake in a graham cracker tart shell smothered with fresh Louisiana fruit compote*

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