

2023

## Bouligny, Menu, Date unknown

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4100 MAGAZINE STREET  
NEW ORLEANS, LOUISIANA

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## APPETIZERS

pâté du jour	4.50
avocado and shrimp remoulade	4.75
coconut beer shrimp	4.75
smoked nova scotia salmon	4.75
cajun egg roll	3.75
redfish beignets	4.50
oysters boulogny <i>with pasta</i>	4.75
fried eggplant sticks	2.95
fried crabfingers <i>with remoulade</i>	3.95
crabmeat fleuron	4.95

## SEAFOOD ENTRÉES

shrimp sebastian <i>shrimp and artichokes in a garlic beurre blanc</i>	10.95
seafood pasta bordelaise <i>locally available seafood with pasta in a garlic butter sauce</i>	11.25
creole bouillabaisse <i>fish and shellfish in a light broth with vegetables and a touch of saffron</i>	11.25
trout almonline or meunière <i>in the classic New Orleans manner</i>	10.95
fresh grilled Louisiana gulf fish <i>delivered fresh daily</i>	10.95
grilled Louisiana redfish	market price
trout maison <i>baked trout topped with lump crabmeat and hollandaise</i>	11.95
fried froglegs <i>with Chef St. John's provençal sauce and brabant potatoes</i>	10.95

## SOUPS

gumbo du jour		
cup	2.50	bowl 3.75
turtle soup		
cup	2.50	bowl 3.75
soup du jour		
cup	2.50	bowl 3.75

## SALADS

boulogny salad	2.25
wedge of lettuce with blue cheese	2.75
tomato, onion, and provolone cheese	2.75
marinated mushroom salad	2.50

*low calorie, low sodium dressing available  
upon request*

## ENTRÉES

tournedos marengo <i>served on an espagnole sauce, topped with béarnaise</i>	13.75
pork medallions <i>sautéed and served with a green peppercorn and dijon mustard sauce, with New Orleans creole wild rice</i>	10.95
grilled lamb chops <i>lamb chops served with a light rosemary glaze</i>	15.50
veal magazine <i>sautéed veal with a tangy creole mustard and lump crabmeat sauce</i>	11.95
veal piccata <i>sautéed veal served with pasta and lemon butter</i>	11.25
nesting duck <i>roasted, grilled and glazed with its own juices, served on a nest of julienned vegetables</i>	11.25
grilled game hen <i>grilled, stuffed with an oyster and andouille dressing, then roasted</i>	9.95
filet mignon <i>with sautéed fresh mushrooms</i>	
6 oz.—9.75	8 oz.—12.50
	12 oz.—16.95
ribeye <i>with sautéed fresh mushrooms</i>	
8 oz.—9.75	14 oz.—14.95
baked potato with butter, sour cream, and chives <i>béarnaise and hollandaise sauces available upon request</i>	1.50

## DESSERTS

chocolate fudge brownie	2.75	fruit sorbet	2.75
praline parfait	2.75	chocolate sheba cake	3.00
fresh fruit sabayon	3.00	hazelnut cheesecake	3.00
pecan pie	2.75	crème caramel	2.00
		bread pudding with whiskey sauce	2.75
		cheese and fruit	3.75
espresso	1.25	regular or decaffeinated	
		cappuccino	1.75