Copeland's CHEESECAKE BISTRO

RESTAURANT BAKERY BAR

4517 Veterans Memorial Blvd, Metairie, LA 70006 * (504) 454-7620  Fax (504) 454-6850
2001 St Charles Avenue, New Orleans, LA 70130 * (504) 593-9955  Fax (504) 593-9966
## BISTRO WINES

**WHITES**  We pour 1/4 bottle per glass, 1/2 glass of wine available

<table>
<thead>
<tr>
<th>CHARDONNAYS</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td><strong>LIGHT-BODIED</strong></td>
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<tr>
<td>CV Eagle Creek Chardonnay, California</td>
<td>4.75</td>
<td>16</td>
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<tr>
<td>Turning Leaf Chardonnay, California</td>
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<td>16</td>
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<tr>
<td>Covey Run Chardonnay, Washington</td>
<td>17</td>
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<tr>
<td><strong>MEDIUM-BODIED</strong></td>
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<tr>
<td>Alice White Chardonnay, Australia</td>
<td>6</td>
<td>18</td>
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<tr>
<td>Gallo Sonoma Chardonnay, California</td>
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<td>21</td>
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<td><strong>FULL-BODIED</strong></td>
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<tr>
<td>Kendall-Jackson Chardonnay, California</td>
<td>8</td>
<td>26</td>
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<td>Sonoma Cutrer, California</td>
<td>9</td>
<td>32</td>
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<td>Ferrini Carano, California</td>
<td>39</td>
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| WHITE VARIETALS             |       |        |
| CV Salmon Point             |       |        |
| White Zinfandel, California | 4.75  | 16     |
| Columbia Crest              |       |        |
| Johannisberg Riesling, Washington | 5     | 16     |
| Cavit Pinot Grigio, Italy  | 6     | 18     |
| Kendall-Jackson Sauvignon Blanc, California | 7     | 21     |
| Sterling Sauvignon Blanc, California | 8     | 26     |
| Bottega Viena Pinot Grigio, Italy | 9     | 36     |

| SPARKLING                   |       |        |
| Chandon Brut Cuvee “Split”, California | 9     |        |
| Freixenet Brut, Spain       | 15    |        |
| Moet & Chandon White Star, France | 59    |        |

| MERLOTS                     |       |        |
| **LIGHT-BODIED**            |       |        |
| CV Pacific Cliffs Merlot, California | 4.75  | 16     |
| Turning Leaf Merlot, California | 5     | 17     |
| Dunnwood Merlot, California | 6     | 18     |
| Chateau St. Michelle, Estate | 34    |        |
| **MEDIUM-BODIED**           |       |        |
| Covey Run Merlot, Washington | 7     | 23     |
| Columbia Crest Merlot, California | 8     | 26     |
| Columbia Winery Merlot, Washington | 38    |        |

| CABERNETS                   |       |        |
| **MEDIUM-BODIED**           |       |        |
| CV Timber Ridge Cabernet, California | 4.75  | 16     |
| Talus Cabernet, California | 6     | 18     |

| OTHER REDS                   |       |        |
| Bonny Doon Big House Red, California | 18    |        |
| Glass Mountain Syrah, California | 6     | 19     |
| Turning Leaf Shiraz, California | 6     | 19     |
| Kenwood Zinfandel, California | 7     | 21     |
| Villa Mt. Eden Pinot Noir, California | 7     | 21     |
| Marques de Riscal Rioja, Spain | 9     | 33     |
| Acacia Pinot Noir, California | 38    |        |

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## BISTRO CLASSICS

**BISTRO CLASSIC MARTINI** - It's your choice 007. Shaken or stirred, dirty, dry, perfect or sweet!
Choose your weapon: vodka (Stoli Lochia, Ketel One, Ketel One Citron, Belvedere, Grey Goose, Grey Goose L'Orange, Sky & Absolut) or gin (Beefeater, Bombay Sapphire, Boodles & Tanqueray) 799

**CATEGORY 5** - Blue Margarita featuring Sauza Tequila, Blue Curacao, sweet & sour with a splash of lime juice. Ultimate 10.99 Regular 5.99

**THE RED STORM** - A raspberry treat featuring Absolut Citron Vodka, Midori, and fresh juices. Ultimate 10.99 Regular 5.99


**COPELAND'S CATEGORY 6 COSMOPOLITAN** Copeland's Cosmopolitan with your choice of vodka. 5.99

**PERFECT STORM** - Pat O's Hurricane Punch made with rum and a mixture of tropical secrets. Ultimate 10.99 Regular 5.99

**RAGIN' CAJUN BLOODY MARY** - As own Cajun Bloody Mary featuring Stoli pepper flavored vodka mixed with Ragni Bloody Mary Mix. Ultimate 10.99 Regular 5.99

**HURRICANE WARNING** - Featuring Sky Vodka, Bacardi Light Rum, Southern Comfort, Amaretto fresh juices with a splash of cranberry juice. Ultimate 10.99 Regular 5.99

**TWISTER** - Featuring Bacardi Light Rum, Captain Morgan's Parrot Bay Rum, twisted with peaches. Ultimate 10.99 Regular 5.99

**CALM BEFORE THE STORM** - Apple-berry refreshment, featuring raspberry, and sweet and sour, topped with lemon-lime fizz. Ultimate 10.99 Regular 5.99

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### DRAFT BEERS
Miller Lite, Bud Light, Michelob
Ask server for selection.

### NON-ALCOHOLIC BEER
O'Doul's

### BOTTLED BEERS
Shiner Bock, Budweiser/Bud Light, Coors Light
Corona, Becks Dark
Heineken
Guinness Pub Draft
APPETIZERS
All of our appetizers are great for sharing at the table.

HOUSE SMOKED SALMON - Cured and smoked in-house, served with dijon cream and French crisps. 10.99 (limited availability)
CRISPY FRIED ONION STRINGS - A humongous order of our famous Bistro strings served with BBQ sauce & honey mustard for dipping. 6.99
SPINACH AND ARTICHOKE DIP - California style spinach & artichoke dip served with chips, salsa & sour cream. 7.99
FRIED SHRIMP MARTINI - A unique New Orleans appetizer - jumbo spicy fried shrimp with shredded lettuce and tomato relish, with a basil garlic dressing, all served “up” in a martini glass. 8.99
SHRIMP ALMONDINE - Bite-sized fried shrimp tossed in our own almond remoulade sauce & sprinkled with toasted almonds. 9.99
BUFFALO WINGS - A pound of jumbo fresh whole wings, Buffalo style, with a bleu cheese dip. (Hot, Extra Hot or XXX) 8.99
BLACKENED CHICKEN QUESADILLA - Fire roasted vegetables, roasted peppers and blackened chicken strips, layered with gouda and colby cheeses and sandwiched between flour tortillas. 10.99
CRAB AND CRAWFISH BAKE - Lump crabmeat, crawfish, artichoke hearts in a lemon parmesan cheese sauce, baked to a golden brown and served with garlic croûtons. 10.99
BISTRO HOUSE SALAD - A mound of salad greens tossed with bacon, eggs, tomatoes & croûtons with your choice of dressing. 4.99
HONEY BARBECUE CHICKEN SKEWERS - Six grilled honey BBQ tenders topped with caramelized onions. 7.99
FLAUTAS - Cheddar mashed potatoes, shredded chicken, cheese in a rolled corn tortilla, served with guacamole, pico, and sour cream. 6.99
CRAWFISH EGG ROLLS - Two jumbo egg rolls stuffed with tasso and crawfish, served with a spicy pepper jelly sauce. 7.99
CREAMY CRABCAKE APPETIZER - Two pan seared crab cakes served over a ratatouille of sliced artichoke hearts, mushrooms, and golden brown potatoes, topped with an oyster cream sauce. 9.99
FRENCH FRIED EGGPLANT - Eggplant sticks seasoned, lightly breaded and fried, topped with fresh grated parmesan cheese and served with a special creamy dipping sauce. 7.99

SOUPS
SOUP OF THE DAY - Ask your server about our fresh homemade soup of the day. Large Bowl 5.99 Small Bowl 3.99
GUMBO - A large bowl of original chicken and andouille gumbo. 5.99 Small Bowl 3.99
FRENCH ONION SOUP - Traditional French onion broth with sliced French bread, covered with melted gruyere cheese. 5.99

FROM THE WOOD-BURNING PIZZA OVEN
All pizzas are great for sharing as an appetizer.

FOUR CHEESE PIZZA - Mozzarella, fontina, parmesan & romano cheeses with marinara sauce. 8.99
PEPPERONI PIZZA - Loads of pepperoni on our four cheese pizza. 9.99
THE WORKS - Marinara sauce topped with mushrooms, pepperoni & sausage, covered with our own four cheese blend. 10.99
BBQ CHICKEN PIZZA - BBQ chicken topped with mozzarella, fontina and smoked gouda cheeses, red onions & cilantro. 10.99
MEAT LOVERS PIZZA - Our signature wood fired pizza topped with andouille, smoked sausage, Italian sausage and pepperoni, topped with mozzarella and fontina cheeses. 10.99

BISTRO SPECIALTIES
All Drinks are Hand Crafted to Order

MAI TAI - Tropical juices mixed with three exotic rums for your enjoyment. A Trader Vics delight. 5.99
BISTRO MARGARITA - Our version of the classic with Salsa Gold, Grand Marnier & fresh orange and lime juices. 6.99
RUM RUNNER - Our delicious blend of Captain Morgan’s Parrot Bay rum & blackberry schnapps combined with a trio of juices will make you run for another. 5.99
STOLI VANIL WHITE RUSSIAN - Stoli Vanil vodka adds a unique twist to an old favorite. 5.99
PEACH BELLINI - This peach lovers delight blends peach schnapps, champagne & peaches to perfection. 5.99
HURRICANE - We’ll take you back to Bourbon St. with this light and dark rum favorite served the way you love it. 6.99
FROZEN DAQUIRIS - Your choice of strawberry, banana, or blueberry, hand blended to create your fresh fruit favorite. 5.99
LONG ISLAND ICED TEA - A classic blend of several liquors together with the taste of sweet & sour make this an islander’s favorite. 5.99
NEW ORLEANS ICED TEA - Take a Long Island and add Grand Marnier. Throw me some beads Mister!! 5.99
NEW ORLEANS NECTAR - Peach schnapps & Midori pair up with pineapple and cranberry juices to create this tantalizing nectar. 5.99
PINA COLADA - A tropical blend of Captain Morgan’s Parrot Bay rum & Myers dark rum with fresh fruit juices & coconut. 5.99
FROZEN WHITE RUSSIAN - Sky vodka, Kahlua and ice cream will have you dreaming of the frozen tundra. 5.99
CRASH & BURN - Seven liquors blended with tropical fruit juices and topped with 1/2 rum - Serves 2 12.99
FROZEN MUDSLIDE - Kahlua, White Crème de Cacao and ice cream. 5.99

Ask about your favorite call liquors. We have a wonderfully stocked back bar.
BISTRO CAESAR*: Our version of the classic Light & tangy topped with croutons & parmesan chips. 7.99
(Add grilled or pan-seared chicken. 3.99 Add grilled shrimp 5.99)

SPINACH APPLE WALNUT SALAD* Fresh spinach, apples, bacon, mushrooms, toasted walnuts & blue cheese topped with chili salsa vinaigrette. 10.99

COBB SALAD* Finely shredded greens, tomatoes, grilled chicken, eggs, bacon, avocado, bleu cheese, and choice of dressing. 10.99

POPCORN CRAWFISH SALAD* Fresh greens, fried crawfish tails, tomatoes & croutons tossed with honey mustard dressing. Served over a cheese quesadilla. 10.99

BISTRO COMBO* Your choice of garnish or French onion soup and a small Caesar or house salad. 8.99

CHOPPED CHINESE CHICKEN SALAD* Shredded greens, tossed with a Chinese mustard vinaigrette, shaved chicken breast, almonds, wontons, sesame seeds and cucumbers. Topped with plum vinaigrette. 10.99

SASHIMI TUNA SALAD* Seared rare tuna with an Asian vinaigrette, mixed greens and avocado. 11.99

SHRIMP CRAB, & AVOCADO SALAD* Mixed greens tossed with boiled shrimp, fried lump crabmeat & avocado in a Louis dressing. 12.59

GRILLED CHICKEN SALAD* Mixed greens, grilled chicken, and tortilla strips with citrus vinaigrette and a spicy peanut sauce. 10.99

ROTISSERIE
Original marinated rotisserie chicken is slow-cooked to perfection throughout the day.
We serve our half chicken with your choice of one of our delicious side items.
Garlic Mashed Potatoes, Steamed Yukon Potatoes, Mexican Rice, Fried Rice, Creamy Black Beans, Steamed Broccoli Crowns, Cheesy Mashed Potatoes, French Fries, Grilled Sweet Potato Fries, Smashed Yams, Crispy Fried Chicken Strips, Macaroni & Cheese Wedge, Iron Skillet Baked Beans, Succotash

CREOLE MARINATED CHICKEN 12.99
ROSEMARY GARLIC ROMANO CHICKEN 12.99
BBQ ROTISSERIE CHICKEN 12.99
BISTRO CHICKEN WITH DIJON CREAM 12.99

WRAPS, BURGERS, & SANDWICHES
Served with your choice of Bistro fried onion strings or French fries.

CLUB WRAP & ROLIE Roasted turkey breast, mozzarella cheese, bacon, avocado, egg, lettuce & tomato with honey mustard dressing. 8.99

CRESCENT CITY CHICKEN WRAP* Garlic glazed fried chicken, mozzarella cheese, lettuce, tomatoes & avocado with ginger honey mayonnaise. 8.99

THAI CHICKEN WRAP* Roasted chicken, crispy noodles, green onions, lettuce & cilantro are tossed in a spicy peanut dressing. 8.99

OYSTER LOAF WRAP* Fried oysters, lettuce, diced tomatoes & slilt pickles, tossed in oyster mayonnaise. 8.99

AMERICAN CLASSIC CHEESEBURGER* 8 oz. of wood-grilled ground chuck topped with American cheese and dressed with lettuce, tomato, onion, pickles, mayonnaise, mustard and ketchup. 29.99

HICKORY CHEDDAR BURGER* 8 oz. ground chuck burger topped with tangy BBQ sauce, onions and grated cheddar cheese. 29.99

BLACKENED BURGER* Blackened version of our American Classics hamburger. 29.99

CHICKEN & AVOCADO CLUB* Grilled marinated chicken breast, avocado, lettuce, tomato & mayonnaise on brioche. 9.99

CAESAR CHICKEN SANDWICH* Grilled chicken breast on toasted parmesan bread dressed with Caesar salad greens, tomato and bacon strips. 8.99

BISTRO LITES

MEDITERRANEAN CHICKEN* Grilled, marinated chicken breast with oven roasted potato wedges in a roasted garlic herb broth. 11.99

MARINATED CHICKEN BREAST* Seasoned & marinated chicken breast grilled just right. Mixed green tossed with balsamic vinaigrette. Served with fries. 11.99

PAN SEARED RAINBOW TROUT* Pan-seared trout over angel hair pasta, with fresh vegetables in a flavorful oriental broth. 14.99

BANGKOK* Gulf shrimp sun dried tomatoes and fresh herbs tossed with angel hair pasta in a light soy broth. Topped with crispy noodles 11.99

Eager to hear from you! E-mail us at 928comment@aloepeake.com • Let us enter your events.
PASTAS

All pastas served lunch size until 4:00 pm ($6.99 - $9.99)

**BBQ SHRIMP LINGUIINE** - CCB Classic- Jumbo shrimp sautéed with green onions, Creole seasonings and lemon butter garlic sauce over linguine in our original pizza bowl. 16.99

**TOMATO FRESCO ANGEL HAIR** - Angel hair pasta sautéed with white wine, garlic, tomatoes & basil. 8.99 (Add grilled or pan-seared chicken. 3.99) (Add grilled shrimp. 4.99)

**SHRIMP ST. CHARLES** - New Orleans style! with Gulf shrimp sautéed in a garlic broth with mushrooms & green onions over angel hair. 14.99

**FRIED SHRIMP BORDELAISE** - Sautéed mushrooms, tomatoes & linguine tossed in our Bordelaise sauce. Topped with crispy fried shrimp, parmesan cheese & chives. 14.99

**CHICKEN, SHRIMP & SAUSAGE PENNE** - Italian sausage sautéed with chicken & shrimp, tossed with penne, in a tomato basil cream sauce. Topped with parmesan cheese. 13.99

**FOUR CHEESE TELEPHONO** - Parmesan, romano, mozzarella and fontina cheeses tossed with marinara and long macaroni noodles. 9.99

**PARMESAN CRUSTED CHICKEN** - Chicken medallions, crusted with parmesan and served with a creamy linguine marinara. 12.99

**CHICKEN LINGUINE IN ROASTED GARLIC CREAM** - Seasoned chicken sautéed with roasted peppers in a garlic white wine cream sauce tossed with linguine topped with a fried mirliton garnish. 9.99

**LASAGNA BOLOGNESE** - Traditional meat lasagna with basil ricotta filling and marinara. 11.99

**CHICKEN WITH ARTICHOKE AND MUSHROOMS** - Pan sautéed chicken with artichoke hearts and mushrooms in a light lemon cream sauce over linguine pasta. 12.99

**CHICKEN SCALLOPINI** - Pan sautéed chicken with sliced tomatoes in a sherry cream sauce over linguine pasta. 12.99

**CHICKEN MARSALA** - Pan sautéed chicken with an assortment of mushrooms in a marsala sauce over linguine pasta. 12.99

**JAMBALAYA PASTA** - Shrimp, chicken, andouille and smoked sausages, all in a spicy jambalaya sauce with peppers and mushrooms over penne pasta. 13.99

DIPPIN' SANDWICHES

Served with your choice of Bistro fried onion strings or French fries.

**HOT TURKEY FRENCH DIP** - Thinly sliced roasted turkey breast with Swiss cheese and garlic mayonnaise served warm on toasted French bread with a Cajun dippini gravy. 8.99

**POT ROAST DIP** - Our version of a dressed classic roast beef po-boy with a dippini roast beef gravy. 8.99

**MEATLOAF SANDWICH** - Served on toasted egg bread with a BBQ dippini sauce and crispy onion strings. 8.99

**BLACKENED BLEU CHICKEN PO-BOY** - Blackened chicken breast topped with sautéed mushrooms, and our homemade bleu cheese dressing. Served with hot bleu cheese fondue. 8.99

**FRENCH CLUB** - Thinly sliced roasted turkey breast, crisp smoked bacon, lettuce, sliced tomatoes and garlic mayonnaise stacked on layers of toasted French bread. Served with honey mustard sauces. 8.99

BISTRO SIGNATURE DISHES

**STACKED EGGPLANT NAPOLEON** - Golden fried eggplant rounds layered with a shrimp, oyster & eggplant dressing topped with oyster cream sauce and served with angel hair. (add five fried oysters 4.99)

**PAN-SEARED CHICKEN OVER CRAWFISH LINGUINE** - Parmesan crusted chicken breast atop a bed of crawfish linguine. 14.99

**SPICY CHINESE CHICKEN** - Tempura fried chicken and roasted peanuts tossed in a spicy chili garlic sauce served over stir-fried rice and topped with fresh green onion slivers. 12.99 (Substitute shrimp - add 3.00)

**CRAWFISH RAVIOLI** - A large bowl of seasoned cheese ravioli topped with hot crawfish tails in a spicy cream sauce. 13.99

**CREamy CRABCAKES** - Three pan sautéed crabcakes served over a ragout of sliced artichoke hearts, mushrooms, and golden brown potatoes, topped with an oyster cream sauce. 18.99

**BISTRO SCAMPI** - Tempura fried shrimp surround a bed of garlic angel hair pasta topped with tomatoes, roasted garlic, fresh herbs and spices tossed in a light lemon butter sauce. 15.99

**VEGETARIAN PLATTER** - 'A grand' platter of vegetarian items, crowned with a grilled vegetable brochette. 11.99

WE ACCEPT CASH, AMERICAN EXPRESS, VISA, MASTERCARD, AND DINNER'S CLUB. ASK ABOUT CHEESECAKE TO GO! WHOLE CAKES & CHEESECAKES SOLD AT OUR BAKERY FOR YOUR SPECIAL OCCASIONS!
HOMESTYLE COOKIN'

MOM'S MEATLOAF - Sliced homemade meatloaf. Topped with cheddar mashed potatoes & covered with a rich gravy, just like Mom made. 11.99

FORK TENDER POT ROAST - Tender pot roast drenched in onion gravy & served with a wedge of macaroni & cheese. 11.99

CHICKEN FRIED CHICKEN - A large chicken breast, battered, fried and topped with a homemade white gravy, served with cheddar mashed potatoes and succotash. 10.99

CHICKEN POT PIE - Big chunks of roasted chicken with potatoes, onions, celery, carrots, mushrooms, and roasted garlic combined in a rich home-style sauce topped with puff pastry, served with cheddar mashed potatoes. 10.99

FAJITAS - Cajun spiced chicken breast grilled with sizzlin' onions and peppers served with creamy black beans, Mexican rice, pico de gallo, guacamole, and sour cream. 10.99

CRAWFISH ENCHILADAS - Corn tortillas stuffed with a crawfish filling and topped with a tomato jalapeno sauce and melted cheese. 11.99

FRESH FISH
We select the finest quality available. Fresh fish filleted daily cooked to perfection.

FISH OF THE DAY - Market Price

BLACKENED AHI TUNA STEAK - Seared rare with a wasabi vinaigrette. Served with garlic mashed potatoes and sautéed spinach. Market Price

FARM RAISED REDFISH BLACKENED OR HICKORY WOOD GRILLED - Specially selected farm raised redfish prepared to your liking served with your choice of side. Market Price

PAN-SEARED RAINBOW TROUT - Pan-seared trout over angel hair pasta, with fresh vegetables in a flavorful oriental broth. 14.99

STEAKS & BROILER FOODS
From the hickory broiler.

HAWAIIAN BBQ RIBEYE - 12 ounce wood-grilled ribeye, served Hawaiian style with cheddar mashed potatoes. 20.99

GARLIC FILET - A 9 ounce aged center cut filet, hickory-grilled & topped with minced garlic in a garlic butter sauce. 21.99

STEAK BISTRO - A 9 ounce wood-grilled filet served with a peppercorn cream sauce, and French fries or onion strings. 21.99

LONDON BROIL - A 12 ounce top sirloin, wood-grilled, sliced thin, and served with cheddar mashed potatoes and a rich 'pot likker' sauce and caramelized onions. 12.99

DOUBLE CUT PORK CHOP - 10 ounce, house-cured, and wood-grilled. Served with baked beans & smashed yams. 19.99

BACKYARD BABY BACK RIBS - A full rack of tender, mouthwatering, baby back ribs hickory-grilled to perfection. Served with BBQ baked beans, fries & our homemade BBQ sauce. 19.99

SOUTHWEST CHICKEN BREAST - Grilled chicken breast topped with tomato jalapeno sauce and melted cheeses, served with crispy tortilla chips, a side of Mexican rice and creamy black beans. 11.99

FRIED SEAFOOD
All platters are served with French fries & onion strings.

CGB FAMOUS FRIED SEAFOOD PLATTER - Golden fried oysters, shrimp, and crispy catfish. 21.99

FRIED CATFISH PLATTER - Catfish, seasoned, and lightly fried. 15.99

FRIED SHRIMP PLATTER - Gulf shrimp, seasoned and lightly fried. 12.99

FRIED OYSTER PLATTER - Fresh, plump oysters, seasoned and golden fried. 18.99

SIDES

GARLIC MASHED POTATOES
STEAMED YUKON POTATOES WITH BUTTER
MEXICAN RICE
FRIED RICE
CREAMY BLACK BEANS
STEAMED BROCCOLI CROWNS
CHEDDAR MASHED POTATOES

FRENCH FRIES
GLAZED SWEET POTATO FRIES
SMASHED YAMS
CRISPY FRIED ONION STRINGS
MACARONI & CHEESE WEDGE
IRON SKILLET BAKED BEANS
SUCCOTASH

All side items are 3.50

Please ask your server about our low fat, healthy preparations. • 18% gratuity included on parties of 5 or more. We reserve the right to refuse service to anyone. • We do not accept responsibility for lost or stolen articles.
**Homestyle Cookin'**

**Mom's Meatloaf** - Sliced homemade meatloaf, topped with cheddar mashed potatoes & covered with a rich gravy... just like Mom made. 11.99

**Fork Tender Pot Roast** - Tender pot roast drenched in onion gravy & served with a wedge of macaroni & cheese. 11.99

**Chicken Fried Chicken** - A large chicken breast, battered, fried and topped with a homemade white gravy, served with cheddar mashed potatoes and succotash. 10.99

**Chicken Pot Pie** - Big chunks of roasted chicken with potatoes, onions, celery, carrots, mushrooms, and roasted garlic combined in a rich home-style sauce topped with a puff pastry, served with cheddar mashed potatoes. 10.99

**Fajitas** - Cajun spiced chicken breast grilled with sizzlin' onions and peppers served with creamy black beans, Mexican rice, pico de gallo, guacamole and sour cream. 10.99

**Crawfish Enchiladas** - Corn tortillas stuffed with a crawfish filling and topped with a tomato jalapeno sauce and melted cheese. 11.99

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**Fresh Fish**

We select the finest quality available. Fresh fish filleted daily, cooked to perfection.

**Fish of the Day** - Market Price

**Blackened Ahi Tuna Steak** - Seared rare with a wasabi vinaigrette. Served with garlic mashed potatoes and sautéed spinach. Market Price

**Farm Raised Redfish Blackened or Hickory Wood Grilled** - Specially selected farm raised redfish prepared to your liking served with your choice of side. Market Price

**Pan Seared Redfish** - Perfectly seasoned and lightly fried, topped with Creole meunière sauce and choice of a side. Market Price

**Almond Crusted Trout Meunière** - Rainbow trout fillet, almond crusted & fried to perfection. Served with garlic mashed potatoes, meunière sauce & topped with crispy fried onion strings. Market Price

**Pan Seared Rainbow Trout** - Pan-seared trout over angel hair pasta, with fresh vegetables in a flavorful oriental broth. 14.99

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**Steaks & Broiler Foods**

From the hickory broiler:

**Hawaiian BBQ Ribeye** - 12 ounce wood-grilled ribeye, served Hawaiian style with cheddar mashed potatoes. 20.99

**Garlic Filet** - A 9 ounce aged center cut filet, hickory-grilled & topped with minced garlic in a garlic butter sauce. 21.99

**Steak Bistro** - A 9 ounce wood-grilled filet served with a peppercorn cream sauce, and French fries or onion strings. 21.99

**London Broil** - A 12 ounce top sirloin, wood-grilled, sliced thin, and served with cheddar mashed potatoes and a rich "pot likker" sauce and caramelized onions. 17.99


**Backyard Baby Back Ribs** - A full rack of tender, mouthwatering, baby back ribs hickory-grilled to perfection. Served with BBQ baked beans, fries & our homemade BBQ sauce. 19.99

**Southwest Chicken Breast** - Grilled chicken breast topped with tomato jalapeno sauce and melted cheeses, served with crispy tortilla chips, a side of Mexican rice and creamy black beans. 11.99

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**Fried Seafood**

All platters are served with French fries & onion strings.

**Ccb Famous Fried Seafood Platter** - Golden fried oysters, shrimp, and crispy catfish. 21.99

**Fried Catfish Platter** - Catfish, seasoned, and lightly fried. 15.99

**Fried Shrimp Platter** - Gulf shrimp, seasoned and lightly fried. 12.99

**Fried Oyster Platter** - Fresh, plump oysters, seasoned and golden fried. 18.99

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**Sides**

| Fried Mashed Potatoes | French Fries |
| Steamed Yukon Potatoes with Butter | Glazed Sweet Potato Fries |
| Mexican Rice | Smashed Yams |
| Fried Rice | Crispy Fried Onion Strings |
| Creamy Black Beans | Macaroni & Cheese Wedge |
| Steamed Broccoli Crowns | Iron Skillet Baked Beans |
| Cheddar Mashed Potatoes | Succotash |

All side items are 3.50

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We reserve the right to refuse service to anyone. • We do not accept responsibility for lost or stolen articles.
TALL CREAMY CHEESECAKES
Starting at 5.99

Signature Topped
BANANAS FOSTER
FRESH BANANA
FRESH BANANA FUDGE
FRESH STRAWBERRY
HAWAIIAN BLUEBERRY
WHITE CHOCOLATE MACADAMIA
CHERRIES JUBILEE
CHOCOLATE PRALINE
FUDGE BROWNIE
WHITE CHOCOLATE RASPBERRY
WHITE RUSSIAN
CREAM CARAMEL
TURTLE

Chef Crafted
ORIGINAL CHEOCOLATE
CHOCOLATE PEANUT BUTTER COOKIE
CHOCOLATE CHIP COOKIE DOUGH
OREO® COOKIES AND CREAM
ULTIMATE SNICKERS®
KILLED BY CHOCOLATE
BLACK & WHITE

BIG CAKES
slice serves two
BIG MIKE'S MOIST FUDGE CAKE 8.59
GERMAN CHOCOLATE CAKE 8.59
CARROT CAKE 8.59

BISTRO SUNDAES
4.99 - 5.99
HOT FUDGE
BANANAS FOSTER
STRAWBERRY
HAWAIIAN
FUDGE BROWNIE
TURTLE
RED, WHITE & BLUE
FRESH BERRIES
WHITE RUSSIAN
CHERRIES JUBILEE
CHOCOLATE, CHOCOLATE, CHOCOLATE

BANANA SPLITS
BISTRO BANANA SPLIT: Hot fudge sundae with crushed pineapple, strawberries and whipped cream. 5.99
$10 BANANA SPLITT: Giant banana split with vanilla and chocolate ice cream topped with, hot fudge, caramel, cherries jubilee, crushed pineapple, white chocolate, raspberry, glazed strawberries and whipped cream. 9.99

COFFEE AND ESPRESSO DRINKS
All Bistro coffee and espresso drinks are served with skinny milk and are available decaffeinated.
Add a shot of flavored syrup to any Bistro coffee or espresso drink for 25¢
CREOLE AU LAIT: Bistro house brew and milk are steamed with a praline syrup to create this wonderful blend. 2.59
CAPPUCCINO: Espresso with equal parts of steamed milk and foamed milk. 3.59
CAFE LATTE: Espresso and steamed milk. 3.59
MOCHA: Espresso, steamed milk, chocolate and whipped cream. 3.99
WHITE CHOCOLATE MOCHA: Espresso, white chocolate, steamed milk & whipped cream. 3.99
CAFE AU LAIT: Bistro house brew and steamed milk. 2.29
DOUBLE ESPRESSO: 2.59
CAFE ST. CHARLES: Bailey's and Kahlua mixed with coffee and chocolate syrup. 6.99
IRISH COFFEE: Irish whiskey added to our house brew. 6.99
CAFE GATES: Kahlua, Tia Maria and Grand Marnier with coffee. 6.99
CHOCOLATE DREAM: Frangelico and Godiva liqueurs with coffee. 6.99
CAFE ROUGE: Kahlua, Bailey's and Di Saranno Amaretto with coffee. 6.99

BEVERAGES
MILK, COFFEE
COCA-COLA, SPRITE, BARQ'S ROOT BEER
MR. PIBB, DIET COKE
SWEET TEA & ICED TEA
PINK LEMONADE

ABITA ROOT BEER
BOTTLED WATER
PERRIER & EVIAN

We offer all of our desserts and coffee drinks "To Go". • Our entire menu is available for take out.
CHEESECAKE & CAPPUCCINO HAPPY HOUR - $1.00 CAPPUCCINO WITH THE PURCHASE OF ANY SLICE OF CHEESECAKE
MONDAY - FRIDAY 3 P.M. - 6 P.M. & 9 P.M. - CLOSE
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