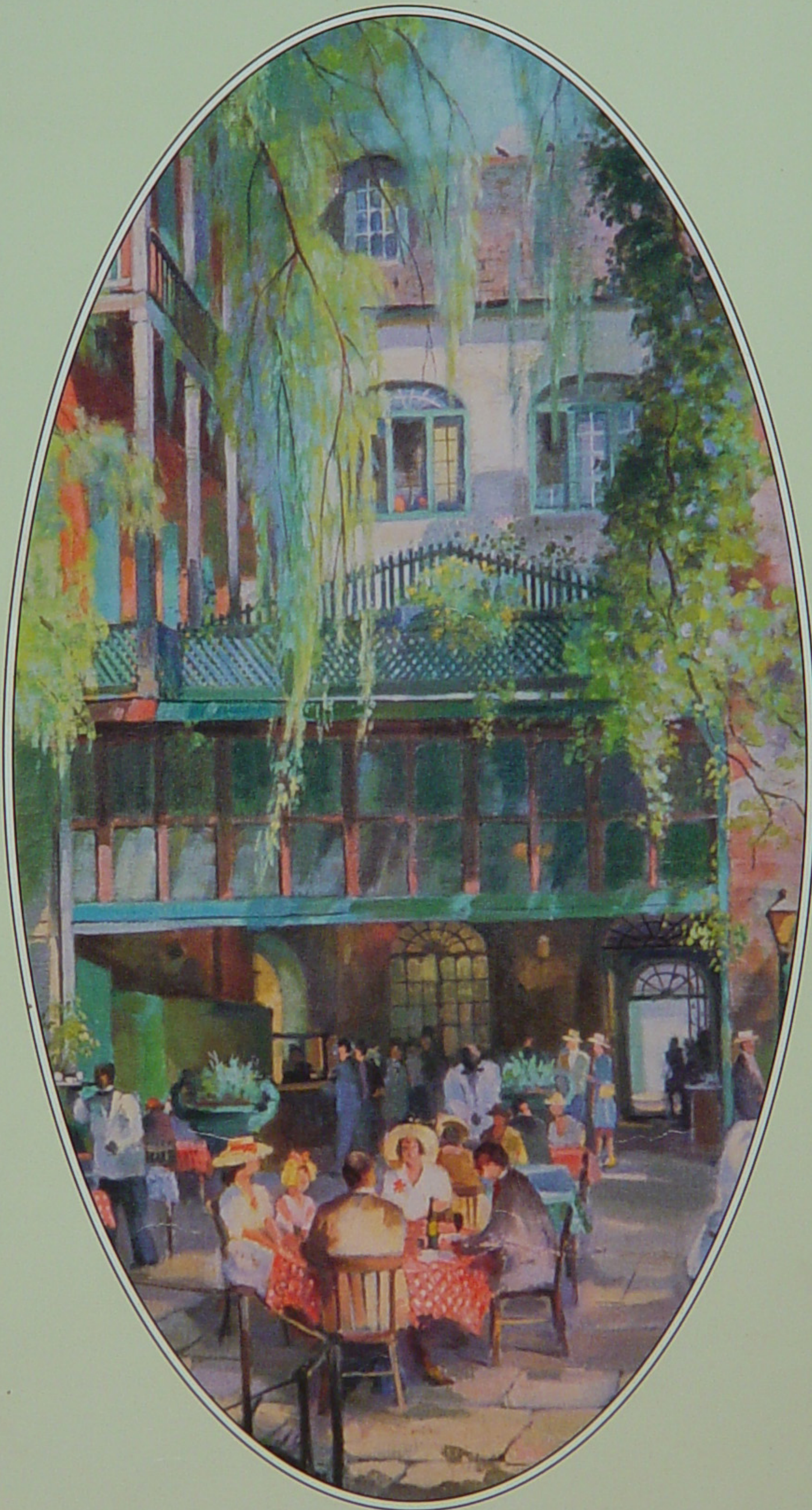


The Court of Two Sisters



613 Rue Royale, New Orleans

Table D'Hote \$38.00

Hors d'Oeuvres

CREOLE SEAFOOD GUMBO

PLAQUEMINE FRUIT COCKTAIL

TURTLE SOUP AU SHERRY

BAKED ONION SOUP GRATINEE

BAKED OYSTERS ANY STYLE
(3) add 4.00

Salades

COURT OF TWO SISTERS DINNER SALAD: Seasonal greens, varietal cheese, roasted pecans and a dressing of the chef's choice.

CAESAR SALAD: Prepared tableside add 3.00

Entrees

All include vegetable

Poissons et Fruits de Mer

LOBSTER ETOUFFEE: Crowned here as the King of Crawfish. The diced meat is skillfully sauteed with our local shrimp and crawfish in a traditional cajun blend of seasoning and spice. Served in its own half shell over steamed Louisiana rice.

FILET DE POISSON ORLEANNAISE: A fresh fish filet poached in sauterne and served with a unique white sauce containing mushrooms, white wine and crawfish tails.

FILET OF TROUT MEUNIERE OR AMANDINE: The trout filet is simply and delectably sauteed in a brown lemon butter sauce; with or without almonds.

CRAWFISH ROYALE: Crawfish tails sauteed with mushrooms and herbs and laced with sherry.

SHRIMP TOULOUSE: Gulf shrimp sauteed with herbs, mushrooms, red & green sweet bell peppers and white burgundy. Served over steamed Louisiana rice.

HALF AND HALF: Try some of both: Shrimp Toulouse and Crawfish Royale.

CRAWFISH ETOUFFEE: A traditional cajun delicacy. Tender crawfish tails smothered in a very spicy sauce of onions, celery and herbs. Served on a bed of rice.

TROUT WELLINGTON: An original dish inspired by Beef Wellington. The trout filet is surrounded with a sauce of lobster, shrimp and crawfish; encased in flaky puffed pastry and baked.

Volailles

CHICKEN OSCAR: Sauteed boneless chicken breast covered with lump crabmeat, hollandaise sauce and fresh asparagus spears.

BRAISED BREAST OF DUCK A L'ORANGE: A boneless, skinless duckling breast braised and served over an andouille and wild and white rice blend with smothered red cabbage and a brandy orange sauce.

CHICKEN MICHELLE: Boneless breast of chicken stuffed with a shrimp and crabmeat dressing. Baked in flaky puffed pastry.

Viandes

TWO SISTERS TENDERLOIN OF PORK: Pork tenderloin stuffed with an apple and andouille dressing accompanied by au jus, braised red cabbage and a sweet potato pancake.

CHAR-BROILED TENDERLOIN OF BEEF: The whole tenderloin is lightly charred and cooked to perfection. Served sliced with a bouquetiere of vegetables.

VEAL ROYAL COURT: Lightly breaded panned of baby white veal served with pasta, tossed with a zesty lemon butter, white wine sauce with mushrooms, olives, artichokes and fetu cheese.

Desserts

Prepared daily in our pastry kitchen

TO TRY ANY OF OUR FLAMING DESSERTS ADD \$3.00

FRESH STRAWBERRIES and CREAM

NEW YORK STYLE CHEESE CAKE

COURTYARD BREAD PUDDING, WHISKEY SAUCE

HOT PECAN PIE

CHOCOLATE ESPRESSO TORTE

COCONUT MOUSSE

CHOCOLATE MOUSSE

VANILLA ICE CREAM

SUGAR FREE CHOCOLATE MOUSSE

CREME BRULEE

A la Carte Desserts

Prepared daily in our pastry kitchen

STRAWBERRIES A LA RAY: Louisiana strawberries laced with sugar and strawberry liquor, flamed in brandy and served over French Vanilla ice cream 5.00

CHERRIES ROYALE: Flamed tableside with brandy and mint and served over ice cream topped with chocolate sauce 5.00

BANANAS FOSTER: Ripe bananas flamed in brandy sauce served over ice cream 5.00

CHERRIES JUBILEE: Rich ice cream topped with brandied dark sweet cherries, flamed at your table 5.00

CHEESE CAKE: New York style 4.00

CREME BRULEE: A very rich custard topped with caramelized sugar 4.50

CHOCOLATE ESPRESSO TORTE: White chocolate ganache and raspberry coulis 4.50

CHOCOLATE MOUSSE: Laced with cognac 4.00

COCONUT MOUSSE 4.00

COURTYARD BREAD PUDDING: Whiskey sauce 4.00

FRESH STRAWBERRIES and CREAM 4.00

VANILLA ICE CREAM 2.25

SUGAR FREE CHOCOLATE MOUSSE 4.00

HOT PECAN PIE 4.00
a la MODE 5.00

18% gratuity added to parties of 10 or more. We Do Not Accept Personal Checks.
\$15.00 minimum per person

A la Ca

Hors D'Oeuvres

CRAWFISH MAISON 6.50

SHRIMP COCKTAIL or REMOULADE 7.50

CRABMEAT COCKTAIL 10.00

TWO SISTERS THREE: A sample of each of the above. 12.00

ESCARGOTS AUX CHAMPIGNONS: Mushrooms stuffed with escargots in garlic butter. 7.00

CRAWFISH LOUISE: Crawfish tails sauteed in olive oil with mushrooms, green onions, and garlic served en casserole with seasoned bread crumbs and parmesan cheese. 6.50

BARBECUE SHRIMP: This dish was created in New Orleans and it is not barbecued at all. The shrimp are served in the shell and with the head on and must be peeled. They are braised in a peppery butter sauce. Very unique and very tasty. 7.00

LOBSTER THERMIDOR: The meat of the gulf lobster is steamed, sliced and tossed in a cream sauce seasoned with mushrooms, shallots, sweet peppers and chablis; dusted with parmesan cheese and quickly baked en casserole. 10.00

SOFTSHELL CRAB AMANDINE 12.00

Huitres

BAKED OYSTERS BIENVILLE—(6) 8.00

BAKED OYSTERS ROCKEFELLER—(6) 8.00

BAKED OYSTERS

A LA TWO SISTERS—(6) 8.00

OYSTERS MELANGE 2-2-2 8.00

Salades

FRESH ASPARAGUS SALAD: Fresh asparagus with a creole mustard vinaigrette. 6.00

CAESAR SALAD: Prepared tableside. 6.00

COURT OF TWO SISTERS DINNER SALAD: Seasonal greens, varietal cheese, roasted pecans and a dressing of the chef's choice. 4.00

HEARTS OF PALM: Hearts of palm with a garlic and balsamic vinaigrette. 5.00

Potages

TURTLE SOUP AU SHERRY 5.00

BAKED ONION SOUP GRATINEE 5.00

CREOLE SEAFOOD GUMBO 5.50

Volailles

COQ D'ORLEANS: A Court specialty. A whole oven roasted cornish game hen served with an andouille wild and white rice blend and a sweet potato pancake. 16.00

COURTYARD BREAST OF DUCKLING: A boneless, skinless duckling breast braised and served over an andouille and wild and white rice blend with smothered red cabbage and a Bing cherry demi glace. 19.00

CHICKEN MAISON: Char-broiled breast of chicken and andouille sausage served with a sauce laced with creole mustard and honey. Served with pasta bordelaise. 15.50

ROASTED CHICKEN: Halved and semi-boned served with vegetable and roasted red potatoes. 16.50

Accompan

POTATOES AU GRATIN 5.00

SAUTEED MUSHROOMS 5.00

BAKED POTATO 4.00

SWEET POTATO PANCAKES 5.00

Vegetarian

CREOLE VEGETARIAN EGGPLANT: Grilled eggplant layered with cream spinach and topped with what locals refer to as "muffaletta mix" (a blend of several types of olives and tangy pickled vegetables). 16.00

SPINACH AND ARTICHOKE: artichokes, and red onions interspersed with cheese. Finished with Basil Cream Sauce.

The Court of Two Sisters



Cognacs

Courvoisier VS 5.75

Courvoisier VSOP 7.50

Hennessy XO 20.00

Courvoisier Napoleon 15.00

Martell Cordon Bleu 18.00

Louis XIII 150.00

Single Malt Scotches

Knockando, 13 Years Old (Highlands, Speyside) 6.50

Glenkinchie, 10 Years Old (Lowland, East) 6.50

Glenmorangie, 10 Years Old (Highlands, Northern) 7.00

The Glenlivet, 12 Years Old (Highlands, Speyside Livet) 7.00

The Macallan, 12 Years Old (Highlands, Speyside) 7.00

The Glenlivet 18, 18 Years Old (Highlands, Speyside Livet) 10.00

Coffee and Tea

Cappuccino 2.50

Café au lait 2.50

Espresso 2.50

Café Brulot 5.00

Coffee 1.50

Tea 1.50

Court of Two Sisters Cookbook \$16.00

Table D'Hote \$38.00

Hors d'Oeuvres

CREOLE SEAFOOD GUMBO

PLAQUEMINE FRUIT COCKTAIL

TURTLE SOUP AU SHERRY

BAKED ONION SOUP GRATINEE

BAKED OYSTERS ANY STYLE
(3) add 4.00

Salades

COURT OF TWO SISTERS DINNER SALAD: Seasonal greens, varietal cheese, roasted pecans and a dressing of the chef's choice.

CAESAR SALAD: Prepared tableside add 3.00

Entrees

All include vegetable

Poissons et Fruits de Mer

LOBSTER ETOUFFEE: Crowned here as the King of Crawfish. The diced meat is skillfully sauteed with our local shrimp and crawfish in a traditional cajun blend of seasoning and spice. Served in its own half shell over steamed Louisiana rice.

FILET DE POISSON ORLEANNAISE: A fresh fish filet poached in sauterne and served with a unique white sauce containing mushrooms, white wine and crawfish tails.

FILET OF TROUT MEUNIERE OR AMANDINE: The trout filet is simply and delectably sauteed in a brown lemon butter sauce; with or without almonds.

CRAWFISH ROYALE: Crawfish tails sauteed with mushrooms and herbs and laced with sherry.

SHRIMP TOULOUSE: Gulf shrimp sauteed with herbs, mushrooms, red & green sweet bell peppers and white burgundy. Served over steamed Louisiana rice.

HALF AND HALF: Try some of both: Shrimp Toulouse and Crawfish Royale.

CRAWFISH ETOUFFEE: A traditional cajun delicacy. Tender crawfish tails smothered in a very spicy sauce of onions, celery and herbs. Served on a bed of rice.

TROUT WELLINGTON: An original dish inspired by Beef Wellington. The trout filet is surrounded with a sauce of lobster, shrimp and crawfish; encased in flaky puff pastry and baked.

Volailles

CHICKEN OSCAR: Sauteed boneless chicken breast covered with lump crabmeat, hollandaise sauce and fresh asparagus spears.

BRAISED BREAST OF DUCK A L'ORANGE: A boneless, skinless duckling breast braised and served over an andouille and wild and white rice blend with smothered red cabbage and a brandy orange sauce.

CHICKEN MICHELLE: Boneless breast of chicken stuffed with a shrimp and crabmeat dressing. Baked in flaky puff pastry.

Viandes

TWO SISTERS TENDERLOIN OF PORK: Pork tenderloin stuffed with an apple and andouille dressing accompanied by an jus, braised red cabbage and a sweet potato pancake.

CHAR-BROILED TENDERLOIN OF BEEF: The whole tenderloin is lightly charred and cooked to perfection. Served sliced with a bouquetiere of vegetables.

VEAL ROYAL COURT: Lightly breaded panned of baby white veal served with pasta, tossed with a zesty lemon butter, white wine sauce with mushrooms, olives, artichokes and feta cheese.

Desserts

Prepared daily in our pastry kitchen

TO TRY ANY OF OUR FLAMING DESSERTS ADD \$3.00

FRESH STRAWBERRIES and CREAM

COURTYARD BREAD PUDDING, WHISKEY SAUCE

CHOCOLATE ESPRESSO TORTE

VANILLA ICE CREAM

COCONUT MOUSSE

SUGAR FREE CHOCOLATE MOUSSE

NEW YORK STYLE CHEESE CAKE

HOT PECAN PIE

CHOCOLATE MOUSSE

CREME BRULEE

A la Carte Desserts

Prepared daily in our pastry kitchen

STRAWBERRIES A LA RAY: Louisiana strawberries laced with sugar and strawberry liquor, flamed in brandy and served over French Vanilla ice cream

CHERRIES ROYALE: Flamed tableside with brandy and mint and served over ice cream topped with chocolate sauce

BANANAS FOSTER: Ripe bananas flamed in brandy sauce served over ice cream

CHERRIES JUBILEE: Rich ice cream topped with brandied dark sweet cherries, flamed at your table

CHEESE CAKE: New York style

CREME BRULEE: A very rich custard topped with caramelized sugar

CHOCOLATE ESPRESSO TORTE: White chocolate ganache and raspberry coulis

CHOCOLATE MOUSSE: Laced with cognac

COCONUT MOUSSE

COURTYARD BREAD PUDDING: Whiskey sauce

FRESH STRAWBERRIES and CREAM

VANILLA ICE CREAM

SUGAR FREE CHOCOLATE MOUSSE

HOT PECAN PIE
a la MODE

18% gratuity added to parties of 10 or more. We Do Not Accept Personal Checks.
\$15.00 minimum per person

A la Carte

Hors D'Oeuvres

CRAWFISH MAISON

SHRIMP COCKTAIL or REMOULADE

CRABMEAT COCKTAIL

TWO SISTERS THREE: A sample of each of the above.

ESCARGOTS AUX CHAMPIGNONS: Mushrooms stuffed with escargots in garlic butter.

CRAWFISH LOUISE: Crawfish tails sauteed in olive oil with mushrooms, green onions, and garlic served en casserole with seasoned bread crumbs and parmesan cheese.

BARBECUE SHRIMP: This dish was created in New Orleans and it is not barbecued at all. The shrimp are served in the shell and with the head on and must be peeled. They are braised in a peppery butter sauce. Very unique and very tasty.

LOBSTER THERMIDOR: The meat of the gulf lobster is steamed, sliced and tossed in a cream sauce seasoned with mushrooms, shallots, sweet peppers and chablis; dusted with parmesan cheese and quickly baked en casserole.

SOFTSHELL CRAB AMANDINE

Huitres

BAKED OYSTERS BIENVILLE—(6)

BAKED OYSTERS ROCKEFELLER—(6)

BAKED OYSTERS

A LA TWO SISTERS—(6)

OYSTERS MELANGE 2-2-2

Salades

FRESH ASPARAGUS SALAD: Fresh asparagus with a creole mustard vinaigrette.

CAESAR SALAD: Prepared tableside.

COURT OF TWO SISTERS DINNER SALAD: Seasonal greens, varietal cheese, roasted pecans and a dressing of the chef's choice.

HEARTS OF PALM: Hearts of palm with a garlic and balsamic vinaigrette.

Potages

TURTLE SOUP AU SHERRY

BAKED ONION SOUP GRATINEE

CREOLE SEAFOOD GUMBO

Volailles

COQ D'ORLEANS: A Court specialty. A whole oven roasted cornish game hen served with an andouille wild and white rice blend and a sweet potato pancake.

COURTYARD BREAST OF DUCKLING: A boneless, skinless duckling breast braised and served over an andouille and wild and white rice blend with smothered red cabbage and a Bing cherry demi-glace.

CHICKEN MAISON: Char-broiled breast of chicken and andouille sausage served with a sauce laced with creole mustard and honey. Served with pasta bordelaise.

ROASTED CHICKEN: Halved and semi-boned served with vegetable and roasted red potatoes.

Accompaniments

POTATOES AU GRATIN

SAUTEED MUSHROOMS

BAKED POTATO

SWEET POTATO PANCAKES

Vegetarian Entrees

CREOLE VEGETARIAN EGGPLANT: Grilled eggplant layered with cream spinach and topped with what locals refer to as "muffaletta mix" (a blend of several types of olives and tangy pickled vegetables).

SPINACH AND ARTICHOKE LASAGNE: Layers of spinach, artichokes, and red onions interspersed with pasta, ricotta and mozzarella cheese. Finished with Basil Cream Sauce.

Poissons et Fruits de Mer

FILET OF TROUT MEUNIERE OR AMANDINE: The trout filet is simply and delectably sauteed in a brown lemon butter sauce; with or without almonds.

FILET DE POISSON DECATUR: A grilled fish filet served on a bed of warm homemade salsa.

POMPANO PONTCHARTRAIN: A grilled filet of pompano topped with our own crabmeat St. Peter.

TROUT PICASSO: Filet of broiled fish topped with our secretly guarded preparation of hot fresh fruit.

POMPANO EN PAPILLOTE: The pompano filet is placed on top of a bed of sauteed red onions and topped with shrimp, lobster, crawfish and shrimp butter. It is then sealed in buttered parchment and baked to perfection.

CRABMEAT ST. PETER: Lump crabmeat sauteed with pimientos, bell pepper, celery, deglazed with white burgundy.

CRABMEAT AU GRATIN: Lump crabmeat melded with mornay sauce and a touch of white wine, dusted with parmesan cheese and a trace of nutmeg; baked en casserole.

SOFT SHELL CRAB IBERVILLE: Sauteed and accompanied with a serving of pasta bordelaise.

PASTA LA LOU: Mildly seasoned crawfish tails, shrimp and andouille pieces are sauteed with garlic, mushrooms, bell pepper and green onions. Then glazed with sherry and nestled over pasta.

BARBECUE SHRIMP: This dish was created in New Orleans and it is not barbecued at all. The shrimp are served in the shell and with the head on and must be peeled. They are braised in a peppery butter sauce. Very unique and very tasty. Also served as an a la carte appetizer.

LOUISIANA SHRIMP CREOLE: Gulf shrimp simmered gently in a sauce of creole tomatoes, bell peppers, shallots, celery and a trace of tabasco, then served on a bed of Louisiana rice.

LOBSTER THERMIDOR: The meat of the gulf lobster is steamed, sliced and tossed in a cream sauce seasoned with mushrooms, shallots, sweet peppers and chablis; dusted with parmesan cheese and quickly baked en casserole. Also served as an a la carte appetizer.

Viandes

VEAL FEIN: Baby white sauteed veal topped with our shrimp Toulouse, crabmeat St. Peter and crawfish Royale. Served with pasta bordelaise.

VEAL OSCAR: Baby white veal cutlet sauteed and covered with lump crabmeat, hollandaise sauce and fresh asparagus spears.

FILET MIGNON: A completely trimmed center cut filet cooked to individual specification and served with roasted red potatoes and vegetable.

FILET AU POIVRE: A completely trimmed center cut filet dredged in freshly crushed black peppercorns and sauced with demi-glace laced with cognac and served with roasted red potatoes.

Les Vins

White Dinner Wines

Fifth Glass

Chardonnay "Laforet",
Joseph Drouhin
Bin No. 5th 248, Glass 901

Pouilly Fuissés (France) Private Label
Bin No. 5th 258, Glass 902

Piesporter Goldtropfchen,
Kabinett (Germany)
Bin No. 5th 356, Glass 905

Pinot Grigio, San Angelo (Italy)
Bin No. 5th 756, Glass 904

Chardonnay, Court of Two Sisters
Private Reserve (Central Coast)
Bin No. 5th 464, Glass 907

Chardonnay, Kendall-Jackson,
Vintner's Reserve
Bin No. 5th 524, Glass 906

Fume Blanc, Robert Mondavi (Napa)
Bin No. 5th 478, Glass 903

Red Dinner Wines

Merlot, Michel Picard (France)
Bin No. 5th 350, Glass 922

Merlot (France) Private Label
Bin No. 5th 674, Glass 921

Pinot Noir "Laforet",
Joseph Drouhin
Bin No. 5th 332, Glass 923

Cabernet Sauvignon,
Sebastiani (Sonoma)
Bin No. 5th 668, Glass 925

Cabernet Sauvignon, Court of
Two Sisters Private Reserve
(North Coast)

Bin No. 5th 654, Glass 927

Champagne and Sparkling

Perrier Jouët Grand Brut
Bin No. 5th 010, Glass 924

Bin No. 022, 187 ml

Piper Sonoma

Produced and bottled by Piper Sonoma,
Healdsburg, California in the Methode Champenoise
under the direct supervision of Champagne Piper

Heidsieck, Reims, France.
Bin No. 5th 027, Glass 929


Court of Two Sisters
Private Label
Bin No. 5th 040, Glass 930

Bottled Water

Non-sparkling

Sparkling

Master Wine List Available



How It All Began

It was two Creole sisters who owned the notions shop on this site who gave The Court of Two Sisters its name. However, 613 Rue Royale had for many years played a significant role in the history of the French Quarter and Old New Orleans.

Originally known as "Governor's Row", the 600 block of Rue Royale was home to five governors, two State Supreme Court Justices, and one future Justice of the U.S. Supreme Court. It is not surprising, then, that the original resident of our address was Sieur Etienne de Perier, royal governor of colonial Louisiana between 1726 and 1733. It has also been rumored that the outrageous Marquis de Vaudreuil, the colonial royal governor who transformed New Orleans, from a marshland village into a "petit Paris" was once a resident of 613 Rue Royale.

The two sisters, Emma and Bertha Camors, born in 1858 and 1860 respectively, belonged to a proud and aristocratic Creole family. Their "rabais", or notions shop, outfitted many of the city's finest women with formal gowns, lace and perfumes imported from Paris. Marriage, reversals of fortune, widowhood—nothing could separate the sisters. Indeed, as the Picayune was to report, the sisters died within two months of each other in the winter of 1944. United in death as in life, the sisters lie side by side at St. Louis Cemetery #3.

Today, The Court of Two Sisters is as much of a meeting place for the city of New Orleans as it was in the past. While the French Quarter's largest courtyard still echoes with the sounds of the past, the welcoming traditions of hospitality and good times are still very much a part of our present.