

## - SOUPS -

Soup du Jour Daily  
Roasted Garlic 6 / 10  
Seafood Gumbo 6 / 10

## - STARTERS -

Crab Deviled Eggs 9  
Creole deviled eggs with lump  
crabmeat ravigote topping.

Grilled Andouille 9  
house-made pepper jelly

BBQ Shrimp 12 / 19  
broiled jumbo shrimp with a  
Creole style BBQ sauce

Lump Crab Cakes 12  
pan seared Louisiana lump  
crab with corn maque choux

Bistro Salad 8 / 11  
mixed greens with bacon, chopped egg,  
tomato, bistro vinaigrette & croutons

Caesar Salad 7 / 10  
with house-made croutons

## - Add Ons -

Grilled or Blackened Chicken +5  
Grilled or Blackened Shrimp +6  
Grilled Andouille +5  
Fried Shrimp +6  
Lump Crabmeat +7  
Grilled Ahí Tuna +7  
Cheese +1 (Brie +2)  
Bacon +2  
Avocado +2

# ALLEGRO BISTRO LUNCH MENU

~ New Orleans Premier Lunch & Happy Hour Spot since 1992 ~

Crab & Crawfish Etouffée - a classic Creole dish with local seafood & steamed rice 16

Panéed Veal Piccata - veal medallions, angel hair pasta and classic piccata sauce 14

Shrimp & Angel Hair Pasta - herb butter, mushrooms & sautéed seasonal veggies 16

Quinoa Veggie Pasta - sautéed veggies, Sun-Dried Tomatoes, Spinach & Garlic Oil 11

Bistro Roasted Chicken - Roasted breast, mashed potato, sautéed corn & veggies 16

Fire Grilled Salmon - sautéed spinach, Creole mustard hollandaise 22

Grilled Fish du Jour - seasonal, local or regionally sourced when available Market

Angus NY Strip du Jour - aged in house. Ask for today's preparation Market

The Summer Salad - grilled chicken, mixed greens, creole tomatoes, avocado, crisp  
cucumber, diced egg & feta cheese crumbles with a house-made green goddess dressing 15

Asian Sesame Salad - Mixed greens, cabbage, scallions, carrots, crushed peanuts and  
wonton crisps with a sesame peanut dressing Ahi Tuna 17 Sesame Chicken 15

BLT Romaine Wedge - creole tomatoes, applewood smoked bacon, chopped red onions  
on hearts of romaine wedge with blue cheese dressing and crumbles 10

Blackened Shrimp Caesar - Large Caesar salad with blackened gulf shrimp 16

N'Awlins BBQ Shrimp Po-Boy - flash fried gulf shrimp tossed in a creole style  
bbq sauce with mayo, lettuce, red onion on Leidenheimer french bread 14

The Crunchy Yardbird - crispy buttermilk fried chicken breast, spicy sweet honey drizzle,  
house-made ranch dressing & a coleslaw topping on a toasted brioche bun 12

Cajun Cuban sandwich - our slow roasted cochon de lait, Chisesí Brothers sliced ham,  
Swiss cheese, spicy yellow mustard Pickled chow - chow. Pressed on Leidenheimer French 12

Grilled Pastrami Chicken - grilled pastrami spiced chicken breast, melted swiss, 1000  
island dressing, applewood smoked bacon, lettuce & creole tomato on a toasted brioche bun 12

Wagyu Sirloin Burger - char-grilled American wagyu beef served simply with  
crisp lettuce, creole tomato slices and mayo. Served on a toasted brioche bun 14

Southern Pecan Chicken Salad Sandwich - honey-poppysseed mayo, candied pecans,  
lettuce, tomato, onion. Served on a toasted Croissant 12 (Available as a no bun salad)

\*Sandwiches - Served with French fries, coleslaw or creole potato salad - (Wheat Bun+1)

## EXPRESS LUNCH

(Dine in Only)

Cup of Soup OR Small Caesar Salad

Plus a choice of 1 of the following:

BLT Romaine Wedge  
blue cheese dressing 14

Crab & Crawfish Etouffée  
steamed Rice 20

Southern Pecan Chicken Sandwich  
with slaw or potato salad 16

## DAILY SPECIALS

\$10

### MONDAY

Creole Red Beans & Rice  
with Grilled Andouille Sausage

### TUESDAY

Grilled Chicken Croissant Club  
(Add Fries, slaw or potato salad +2)

### WEDNESDAY

Jambalaya Pasta

### THURSDAY

Salmon Cake Caesar Salad  
caesar with pan seared salmon cakes

### FRIDAY

Avocado Shrimp Salad  
shrimp, avocado, tomato & remoulade sauce