

# Victuals

## Appetizers

Onion Rings – 9  
w/ cajun remoulade

“Trois Fromage” Cheese Grits(GF) – 9

Fried Okra – 11  
w/ scallion aioli

Hush Puppies – 14  
w/ shrimp, bacon, & cajun remoulade

Roasted Brussels Sprouts(GF) – 11  
w/ sweet & spicy pepper jelly & tasso ham

Cajun Shrimp Cocktail(GF) – 18  
5 jumbo shrimp w/ cajun cocktail sauce

“Bon Temps” Popcorn Shrimp – 19  
crispy fried w/ a spicy creole sauce

“Bon Temps” Fried Oysters – 23  
crispy fried w/ a spicy creole sauce

Crab Cake – 20  
w/ cajun tartar sauce

## Sides

FQ Frites(GF)  
regular or sweet potato – 7

Southern Braised Greens(GF) – 7  
Add tasso Ham – 2

Cornbread – 7

Corn Maque Choux(GF) – 8

Zapp’s NOLA Kettle Chips(GF) – 3.50  
Please ask your server for selection

## Desserts

Peaches, Praline, & Vanilla Ice Cream(GF) - 13

Chef Paul’s Pecan Pie – 13  
w/ vanilla ice cream

Banana’s Foster Bread Pudding – 13

Beignets – 13

Toscanini’s Ice Cream(GF) – 8  
please ask for our current selection

Dessert Special

Please ask your server about our specials

## Salads

French Quarter Salad(GF) – 14  
creole ranch or steen’s mustard vinaigrette

Cajun Wedge Caesar Salad – 14  
w/ house-made croutons & aged asiago cheese

Add chicken – Blackened(GF) or Fried – 9  
Add catfish – Blackened(GF) or Fried – 16  
Add shrimp – Blackened(GF) or Fried – 10  
Add 5 crispy fried oysters – 14

## Entrees

NOLA “Hot” Chicken Sandwich – 19  
crispy chicken thigh, scallion aioli, lettuce,  
pickles w/ french fries  
sub sweet potato fries, zapp’s kettle chips, or onion rings – 2

FQ Burger\* – 19  
7 oz patty dusted w/ creole seasoning, sautéed onion, bread &  
butter pickles, american cheese, scallion aioli on the side  
w/ french fries  
sub sweet potato fries, zapp’s kettle chips, or onion rings – 2  
Sub GF Bun - 3

Crab Cake Sandwich – 26  
lettuce, tomato, pickle, cajun tartar sauce & french fries  
sub sweet potato fries, zapp’s kettle chips, or onion rings – 2

Southern-Style Red Beans & Rice(GF) – 22  
w/ smoked ham-hocks & smoked pork sausage

French Quarter Fish & Chips – 23  
fried catfish fillet, fries, & cajun tartar sauce

Gumbo ya-ya – 27  
spiced chicken & smoked pork sausage w/ rice  
Add 2oz okra - 2  
Add 3 shrimp - 7  
Add 3 oysters - 10

Creole Red Jambalaya(GF) – 28  
medley of vegetables & hot peppers w/  
chicken, shrimp, & smoked pork sausage

Creole Shrimp & Grits(GF) – 30  
gulf shrimp sautéed w/ tasso ham, hot peppers & creole  
seasoning, served over roasted cheese grits

Fried Chicken & Red Beans – 29  
1/2 of a Bone-in chicken drizzled w/ our  
house-steen’s hot sauce, served w/ seasonal  
vegetable & red beans & rice

Crawfish Moniqua – 33  
an homage to the jazzfest classic;  
pasta in a cajun cream sauce w/ crawfish,  
spinach, onions, & heirloom tomatoes  
Sub GF Pasta - 3

Shrimp or Crawfish Étouffée – 28 / 32  
in a Savory sauce w/ corn maque choux garnish

Étouffée Crowned Catfish – 36/39  
etouffée of choice (shrimp or crawfish) over fried catfish  
w/ maque choux rice & seasonal vegetable

# French Quarter

NEW ORLEANS KITCHEN & COCKTAILS

An automatic gratuity of 20% will be added to parties of 6 or more.  
Please inform your server if anyone in your party has a food allergy before ordering.

\* - These items may be served raw or undercooked – consuming raw or undercooked  
meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.