

Sunday Brunch & Jazz

WE OFFER YOU AN EXTENSIVE FOUR-COURSE "PRIX FIXE" BRUNCH. THE PRICE OF YOUR ENTRÉE SELECTION IS THE PRICE OF YOUR COMPLETE BRUNCH. **BON APPÉTIT!**

Aperitifs

TOAST THE DAY WITH YOUR FAVORITE LIBATION!

CLASSICS

GIN FIZZ \$5
OJEN FRAPPÉ \$7.50
ABSINTHE SUISSESE \$5
BRANDY OR BOURBON MILK PUNCH \$5
SAZERAC \$6
FRENCH 75 \$13.75

ALL TIME FAVORITES

BLOODY MARY \$5
SCREWDRIVER \$5
BULLSHOT \$5
FUZZY NAVEL \$5
MIMOSA \$5.95

Wines

WINE AND CHAMPAGNE BY THE GLASS

ASK YOUR WAITER FOR TODAY'S SELECTIONS
OR FOR OUR EXTENSIVE WINE LIST

Coffee

ARNAUD'S COFFEE \$2
CAFÉ AU LAIT \$2.50
BUSHMILLS IRISH COFFEE \$10.25

FLAMED TABLESIDE

FOR 2 OR MORE

CAFÉ BRÛLOT \$6.50 (PER PERSON)

SPECIAL ATTRACTIONS

Sample Jambalaya, Crawfish Pie, Filé Gumbo, Red Beans and Rice, and many more delicious local favorites at our sister restaurant/bar/oyster bar, **Remoulade** (located around the corner at 309 Bourbon Street) open daily from 11:30 a.m. to midnight.

Ask your waiter for directions to our complimentary **Mardi Gras Museum**.

Visit the French Quarter's favorite rendez-vous, the **French 75 Bar**, open from 5 p.m. daily.

Arnaud's à la carte menu is served both in Arnaud's Main Dining Room and **Arnaud's Jazz Bistro** featuring Live Dixieland Jazz and Dinner. Our hostess will be delighted to make reservations at your convenience.

Arnaud's **Sauce Remoulade** and **Creole Mustard** are available for purchase.

Appetizers

CREOLE CREAM CHEESE EVANGELINE
A traditional Creole breakfast starter. Sugared Creole cream cheese with seasonal fresh fruit

SHRIMP ARNAUD
Our signature dish. Gulf shrimp marinated in our famous tangy Creole Remoulade Sauce

BELGIAN WAFFLE
Topped with strawberry and blueberry compotes and served with sugar cane syrup

SOUP DU JOUR
SHRIMP BISQUE
TURTLE SOUP
NEW ORLEANS SEAFOOD GUMBO

CHILLED FRUIT COCKTAIL
Seasonal fresh fruit sweetened with sugar and drizzled with Cointreau

OYSTERS ON THE HALF SHELL
Chilled, select, fresh Louisiana oysters with Mignonette or Cocktail Sauce

Salad

Boston, Iceberg and Romaine lettuces with your choice of dressing

Entrées

EGGS FAUTEUX \$31.50
Poached eggs, house-smoked fresh Gulf pompano on English Muffins with dill-infused Hollandaise Sauce

EGGS BENEDICT \$27.50
The classic. Poached eggs and Canadian bacon on English Muffins with Hollandaise Sauce

WILD MUSHROOM OMELETTE \$27.50
Fresh Shiitake, Portobello and Button mushrooms sautéed with shallots. Served with crunchy potato shoestrings

CRAWFISH O'CONNOR (IN SEASON) \$31
Louisiana crawfish tails sautéed and brandy-flamed in a hearty Lobster Sauce with fragrant jasmine rice

CREOLE CRABCAKES \$31.50
Sautéed fresh Louisiana lump crabmeat cakes accented with Creole Sauce

PETIT FILET MIGNON BOURGEOIS \$35
Topped with Blue Cheese Cream Sauce and roasted pecans. Served with crispy fries

GRILLADES & GRITS \$30.50
A local favorite. Flash-seared baby veal scaloppine braised in a rich Vegetable Sauce. Served with cheese grits

STRAWBERRIES ARNAUD
Fresh strawberries in a marinade of port, red wine, spices and citrus finished off with Brocato's French vanilla ice cream

CHOCOLATE DEVASTATION
A flourless chocolate cake featuring Belgian dark chocolates and espresso

BANANAS FOSTER FOR TWO
A local favorite. Bananas sautéed in butter, cinnamon and brown sugar, flamed tableside with banana liqueur and dark rum and served over Brocato's French vanilla ice cream (ADDITIONAL \$3.50 PER PERSON)

CARAMEL CUSTARD
A local favorite

EGGS SARDOU \$27.50
Poached eggs over artichoke bottoms and creamed baby spinach with Hollandaise Sauce

EGGS HUSSARDE \$28.50
Poached eggs, Canadian bacon and tomato on French Bread crostini with Hollandaise and Marchand de Vin Sauces

SAVORY CRABMEAT CHEESECAKE \$30.50
Fresh Louisiana lump crabmeat, Brie and cream cheese, eggs, cream, fresh vegetables, herbs and spices. Served with a sherry-infused Cream Sauce

SHRIMP CLEMENCEAU \$29.50
Gulf shrimp sautéed in garlic butter with peas, crisp Brabant potatoes and fresh mushrooms

SOFTSHELL CRAB SIDNEY (in season) \$32.50
Fried softshell with Beurre Blanc Sauce, a touch of chili pepper oil and crispy leek, potato and carrot frizzles

PORK TENDERLOIN ROBICHAUX \$28.50
Sautéed hickory-smoked pork tenderloin served with truffled mashed potatoes and Pepper Jelly Mustard Sauce

Desserts

BREAD PUDDING FITZMORRIS
Arnaud's famous cap bread, rum-soaked raisins and custard with warm Walker's Imperial Bourbon Sauce

ICE CREAM
French vanilla, chocolate, strawberry, pistachio, praline and peppermint

CRÊPES SUZETTE FOR TWO
Crêpes sautéed in butter, orange and lemon juice with orange and lemon zest. Flamed tableside with orange liqueur and brandy. (ADDITIONAL \$3.50 PER PERSON)

CRÈME BRÛLÉE
A rich custard topped with a burnt sugar crust