



SOUP | SALAD

Chef's Craft Soup | Turtle Soup | French Onion Soup

Caesar Salad or Chateau Salad

small | large

blackened shrimp or grilled chicken
beef tenderloin, Ahi tuna, or black skillet catch

Steak Frites Salad

grilled beef tenderloin, rosemary truffle fries, bleu cheese, tomatoes, red onion, arugula, French vinaigrette, "the sauce"

Chicken or Shrimp Caprese

fresh mozzarella, tomato, avocado, yellow tomato vinaigrette

Ahi tuna or black skillet catch

Wedge Salad

baby iceberg lettuce, bacon, double bleu cheese, sangria tomatoes, "everything topping", balsamic glaze

blackened shrimp or grilled chicken
beef tenderloin, Ahi tuna, or black skillet catch

APPETIZERS | PASS-AROUNDS

Eggplant Frites

lemon garlic aioli, pomodoro sauce, red pepper parmesan

Baby Back Ribs (Half Rack)

Korean barbeque, red slaw, fresh carrots and herbs

Bang Bang Shrimp

seaweed salad, creamy Sriracha sauce 13

Chargrilled Chicken Wings

almonds, baby kale, red cabbage and carrots, honey sesame sauce

Crispy Brussels Sprouts

grilled shrimp, bacon, bleu cheese, sunflower seeds, raspberry pepper-jelly

Tuna Poke Bowl or Nachos

edamame, avocado, smelt roe, cucumbers, red slaw, sweet chili ponzu, wasabi aioli

ENTRÉES

Fresh Catch Meuniere

topped with shrimp and lump crabmeat, lemon wine butter

Chicken Piccata

lemon caper butter, angel hair pasta

8oz Beau Filet or 6oz Filet with Grilled Shrimp

garlic demi-butter

Above Entrees Served With Starch & Market Vegetable

The Big Bad Wolf

no little piggies here, just Big pork and a Bold flavor, Changes Weekly

Charbroiled Catch

lemon beurre blanc, grilled market veggies, fresh herb emulsion

Crawfish Ravioli

Creole Monica sauce, mushrooms, savory Cajun cronuts, garden herb parmesan

Japanese Beau Bowl

fresh grilled salmon, crab salad, avocado, nori, crunchy Panko, jasmine sushi rice, Gochujang ponzu

Seafood Pasta Riviera

shrimp, crabmeat, angel hair, artichoke, sun-dried tomatoes, mushrooms, garlic butter sauce, arugula, olive misto

Chicken Parmesan

paneed chicken breasts, provolone & mozzarella, pomodoro sauce, angel hair pasta

Beau Chêne Burger

½ lb. fresh angus, dressed on grilled brioche with choice of cheese and fries

Ahi tuna

Hosie Bourgeois, Executive Chef | Daniel Bourgault, Sous Chef
Please notify your server of any dietary restrictions



Eat Fit Northshore items meet nutritional criteria designated by Ochsner Health System in partnership with St. Tammany Parish Hospital. Visit EatFitNorthshore.com + Download Eat Fit app for nutrition facts.