

Appetizers

New Orleans BBQ Shrimp with Charbroiled Herbed Crostini
12

Fried Escargot en Brochette with a Roasted Red Pepper Aioli
10

Duck Breast Carpaccio with Watercress
16

Mussels in Garlic Crème
11

Frog Legs Fricassee
11

Oysters Bienville
15

Oysters Rockefeller
15

Oysters Jolie *Creamy blend of andouille, crawfish, corn and mascarpone cheese*
15

Oysters Three "Ways"
16

Soups

Turtle Soup
9

Soup du Jour
market

Salads

Jolie's Caesar Salad
6

Louisiana Boil Salad with Horseradish Remoulade
7

Spinach Salad with Sun Dried Tomatoes, Golden Raisins and Prosciutto Vinaigrette
7

Seared Tuna Nicoise Salad with Dijon Vinaigrette
19

Crispy Quail Salad with Balsamic Fig Dressing and Herbed Goat Cheese
17

Salad Louis with Jumbo Lump Crabmeat, Shrimp and Panko Crusted Eggplant
18

Fish

Red Fish Amandine accompanied by Okra and Tomato Confit Polenta
24

Pecan Crusted Ruby Red Trout Provencal accompanied by Steamed Broccoli
23

Seared Ahi, lightly pepper crusted and topped with a Spicy Compound Butter
accompanied by Sauteed Haricot Verts
22

Poached Salmon with Sun Dried tomato Tapenade accompanied by Steamed Broccoli
24

Pan Seared Mahi with Roasted Corn and Black Bean Salsa
accompanied by a Smoked Paprika and Corn Grits Cake
23

Meats

Fig Glazed Pork Tenderloin Wellington with Shallot Demiglace
accompanied by Warm Bacon Slaw and Brandy Butter
24

Grilled Pork Chop with Rosemary Infused Port Wine Glaze
accompanied by Sweet Potato and Andouille Hash Browns
23

Grilled Duck Breast with Black Cherry Madeira Demiglace and Pecans
accompanied by Roasted Red Potatoes
29

Grilled Airline Chicken Breast Stuffed with Herbed Goat Cheese, in a Marchand de Vin sauce
accompanied by Sauteed Haricot Verts
23

Black Pepper Crusted Steak Diane accompanied by Warm Bacon Slaw and Brandy Butter
25

Tournedos Financiere served with Sweet Potato and Andouille Hash Browns
28

Garlic Rubbed Lamb Chops accompanied by Roasted Red Potatoes and a Shallot Demiglace
29

Cassoulet with Duck Leg Confit
24