

Galatoire's

BISTRO

B A T O N R O U G E



VISIT US AT WWW.GALATOIRESBISTRO.COM
3535 PERKINS RD, SUITE 400
P 225.753.4864 | F 225.753.4862
FOLLOW US ON FACEBOOK 



Appetizers

SOUFFLÉ POTATOES

CRISPY POTATO PUFFS WITH BÉARNAISE SAUCE
6

SHRIMP REMOULADE

POACHED LOUISIANA SHRIMP TOSSED IN REMOULADE SAUCE
OVER ICEBERG LETTUCE
9.5

OYSTERS ROCKEFELLER

HALF DOZEN LOUISIANA OYSTERS ON THE HALF SHELL
TOPPED WITH A PURÉE OF HERBSAINT SCENTED SPINACH
12

CRABMEAT MAISON

JUMBO LUMP CRABMEAT IN A CREAMY SALAD WITH
GREEN ONIONS, CAPERS, LEMON, AND CREOLE MUSTARD
12

FRIED EGGPLANT

EGGPLANT STICKS CRUSTED IN ITALIAN BREADCRUMBS
SERVED WITH BÉARNAISE SAUCE AND POWDERED SUGAR
6

ESCARGOT

FRENCH SNAILS BAKED IN COMPOUND HERB BUTTER
9

OYSTERS EN BROCHETTE

OYSTERS AND BACON SKEWERED, AND FRIED
FINISHED WITH MEUNIÈRE SAUCE
11

DUCK CREPE

SAVORY CREPE OF ROASTED DUCK AND HOMEMADE BOURSIN CHEESE
TOPPED WITH PORT-CHERRY REDUCTION AND PISTACHIOS
9

SWEETBREADS

VEAL SWEETBREAD MEDALLIONS SAUTÉED CRISPY
TOPPED WITH LEMON CAPER BEURRE BLANC
9.5

BBQ SHRIMP

SAUTEÉD LOUISIANA SHRIMP OVER FRIED EGGPLANT ROUND TOPPED WITH NEW
ORLEANS STYLE BBQ BEURRE BLANC AND JUMBO LUMP CRABMEAT
14

GALATOIRE GOUTÉ

A TASTE OF TWO CLASSIC GALATOIRE’S APPETIZERS —
CRABMEAT MAISON AND SHRIMP REMOULADE
23

Soups

TURTLE SOUP AU SHERRY

HEARTY SOUP OF TURTLE, TOMATOES, AND SEASONINGS
LACED WITH SHERRY
6

FRENCH ONION SOUP

BEEF BROTH OF CARAMELIZED ONIONS, WHITE WINE,
TOPPED WITH A CROUTON AND GRUYÈRE CHEESE
5

DUCK AND ANDOUILLE GUMBO

CLASSIC DARK ROUX GUMBO OF ROASTED DUCK,
TRINITY AND ANDOUILLE SAUSAGE
6

Salads

DRESSINGS

HOUSE DRESSING, CREAMY BLUE CHEESE, BISTRO VINAGARETTE,
OR ROASTED GARLIC DRESSING

SALAD MAISON

ROMAINE LETTUCE AND GRAPE TOMATOES TOSSED IN YOUR CHOICE OF
DRESSING, CRUMBLED BLUE CHEESE AND SPICED PECANS
6

ICEBERG WEDGE

ICEBERG LETTUCE WITH APPLE SMOKED BACON, GRAPE TOMATOES,
AND BLUE CHEESE DRESSING
6

GODCHAUX SALAD

JUMBO LUMP CRABMEAT AND BOILED SHRIMP TOSSED WITH
ICEBERG LETTUCE, TOMATOES, CREOLE MUSTARD VINAIGRETTE,
HARD BOILED EGGS AND ANCHOVY FILLETS
13

FRIED OYSTER SALAD

FRIED LOUISIANA OYSTERS ON A BED OF FRISÉE, BABY ARUGULA,
CELLO RADISH, GRAPE TOMATOES, AND SHAVED PARMESAN CHEESE
TOSSED IN YOUR CHOICE OF DRESSING
12

SPINACH SALAD

BABY SPINACH, SLICED MUSHROOMS, BACON, GOAT CHEESE
TOSSED IN YOUR CHOICE OF DRESSING
7

CHOP SALAD

ROMAINE AND ICEBERG LETTUCE, WHITE BEANS, SLICED RED ONION,
ROASTED TOMATOES, KALAMATA OLIVES, AND FRIED CAPERS
TOSSED IN YOUR CHOICE OF DRESSING
8

Entrées

STUFFED EGGPLANT

LOUISIANA SHRIMP, CRABMEAT , ROASTED EGGPLANT, GREEN ONIONS
AND PARMESAN CHEESE BOUND WITH BÉCHAMEL SAUCE AND BREAD CRUMBS
23

SHRIMP AND GRITS

SAUTEÉD LOUISIANA SHRIMP WITH OKRA, APPLE WOOD SMOKED BACON
AND CREOLE SEASONING OVER ROASTED GARLIC GRITS
22

CRABMEAT SARDOU

JUMBO LUMP CRABMEAT OVER A BED OF CREAMED SPINACH
AND ARTICHOKE HEARTS FINISHED WITH HOLLANDAISE SAUCE
26

BROILED POMPANO

GULF POMPANO BROILED AND TOPPED WITH MEUNIÈRE SAUCE
24

GULF MEUNIÈRE AMANDINE

CRISPY FRIED GULF FISH WITH TOASTED ALMONDS AND MEUNIÈRE SAUCE
22

GRILLED SALMON

GRILLED SALMON FILLET WITH WILTED BABY SPINACH, POACHED OYSTERS AND
HERBSAINT CREAM SAUCE
25

GRILLED GULF PROVENÇAL

GRILLED GULF FISH OVER ROASTED ROMA TOMATOES, RED ONION,
KALAMATA OLIVES, CAPERS, AND FRESH BASIL
23

GULF CRABMEAT YVONNE

SAUTÉED GULF FISH TOPPED WITH JUMBO LUMP CRABMEAT,
ARTICHOKE HEARTS, MUSHROOMS AND GREEN ONIONS
27

CHICKEN CLEMENCEAU

ROASTED CHICKEN TOPPED WITH MUSHROOMS, PEAS,
BRABANT POTATOES AND NATURAL CHICKEN GARLIC JUS
16

SEARED DUCK

8 OZ SEARED DUCK BREAST AND CONFIT LEG QUARTER WITH FRESH SEASONAL
HASH TOPPED WITH BALSAMIC AND HOUSE MADE ORANGE MARMALADE JUS
26

VEAL LIVER

SAUTÉED VEAL LIVER MEDALLIONS WITH CRISPY BACON,
CARAMELIZED ONION AND VEAL JUS
19

FILET BÉARNAISE

8 OZ FILET MIGNON TOPPED WITH A CLASSIC BÉARNAISE SAUCE
32

RIBEYE BORDELAISE

14 OZ BONE IN RIBEYE TOPPED WITH SAUTÉED PORTOBELLO MUSHROOMS AND
NEW ORLEANS STYLE BORDELAISE
30

PORK CHOP AU POIVRE

12 OZ PEPPER ENCRUSTED PORK CHOP WITH BRAISED SWISS CHARD AND NEW
POTATOES TOPPED WITH BRANDY AND VEAL ESPAGNOLE
26

Sides

FRIES

HOMEMADE FRENCH FRIES WITH BBQ BUEIRE BLANC
6

BRABANT POTATOES

FRIED DICED POTATOES WITH GARLIC AND PARSLEY
6

STONE GROUND GRITS

CREAMY GRITS WITH ROASTED GARLIC
6

CREAMED SPINACH

SAUTÉED SPINACH FINISHED WITH BÉCHAMEL SAUCE
5

BROCCOLI HOLLANDAISE

STEAMED BROCCOLI FLOWER WITH HOLLANDAISE SAUCE
6

POTATOES AU GRATIN

DICED STEAMED POTATOES IN BÉCHAMEL SAUCE WITH CHEDDAR CHEESE
6

ASPARAGUS HOLLANDAISE

STEAMED ASPARAGUS SPEARS TOPPED WITH HOLLANDAISE SAUCE
6

POTATOES LYONNAISE

PAN SAUTÉED POTATOES WITH CARAMELIZED ONION
6

SMOTHERED OKRA

STEWED OKRA WITH SMOKED BACON AND TOMATOES
5

HOURS OF OPERATION

DINING ROOM 11:30AM TO 2:30PM, 5:30PM TO 10:00PM | BAR 11:00AM TO CLOSE

PARTIES OF 8 OR MORE MAY BE SUBJECT TO 20% GRATUITY