

Bistro Saint Emanuel

A casual French-inspired, Gulf Coast dining experience

SMALL PLATES

CALAMARI

lightly breaded with a corn-flour dredge served with lemons, shaved parmesan, and pomodoro sauce.
\$16

POUTINE EMANUEL

house fries, bourbon brown gravy, fresh cheese curd
\$13

• add an egg \$3, or Conecuh sausage \$5 or 4oz steak tips \$12 •

GULF BARBECUE SHRIMP

fresh gulf shrimp seared and served with a crystal & worcestershire reduction.
\$17

SOUP & SALAD

SEAFOOD GUMBO

New Reef Oyster Farm oysters, gulf shrimp, blue crab, coneceuh sausage, holy trinity and dark roux served with rice
\$10

HOUSE SALAD

house mixed greens, cucumber, red onion, cherry tomatoes, choice of dressing
\$9

CAESAR

romaine lettuce, house made croutons,
shaved red onion, shaved parmesan & traditional caesar dressing
\$12

• add to any salad: anchovies noir \$2, grilled chicken breast \$9, steak tips \$12, blackened shrimp \$9, jumbo lump crab \$9 •

SANDWICHES

choice of fries or side salad

BURGER EMANUEL

half-pound house-ground burger topped with brie, bacon and caramelized onions, lettuce, tomato & house pickles
\$19

• Available substitutions: Smoked Gouda, Provolone, Sharp Cheddar or Swiss. •

HOT PASTRAMI

hot pastrami on marbled rye with melted swiss, russian dressing, sauerkraut and caramelized onions
\$15 / \$21

• \$15 for 6 ounce or \$21 for 13 ounce portion •

CHICKEN CLUB

grilled or southern-fried chicken breast, kimchi mayo, local hot honey, bibb lettuce, tomato, caramelized onion
\$17

Jordan Garcia, Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

a gratuity of 20% will be added to parties of six or more.

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ENTRÉES

STEAK FRITES

sixteen ounce ribeye, hand cut, served with pommes frites or side salad.

\$43

• oscar with fresh crab and hollandaise or béarnaise + \$13, sautéed mushrooms + \$3, truffle fries +3 •

GULF CATCH

Gulf fish of the week, served with mixed vegetable sauté

\$28

ALFREDO

Alfredo with a touch of basil & walnut pesto, finished with smoked paprika & garlic oil. Served with house pasta.

\$27

• add chicken, bacon or shrimp \$9 •

PASTA POMODORO

house pasta with tomatoes, basil, shallot, garlic, red pepper flake & parmesan.

\$25

• add chicken or shrimp \$9 •

DESSERT

\$10

BREAD PUDDING

white chocolate & blueberry bread pudding, orange sabayon sauce

CRÈME BRÛLÉE

creme anglaise, seasonal fruit, torched turbinado sugar

TRIPLE CHOCOLATE CAKE

CHILDREN'S MENU

• age 12 and under only •

\$12

CHICKEN TENDERS

served with pommes frites or side salad

FRIED SHRIMP

five gulf shrimp, breaded & fried, served with pommes frites

FRENCH BREAD PIZZA

french bread, house marinara, fresh mozzarella

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