



Appetizers

Eggplant Frites

with marinara and garlic aioli 7.5

Escargots a la Bourguignonne

classic preparation in garlic butter 8.5

Barbeque Shrimp

jumbo gulf shrimp, garlic rosemary butter sauce, grilled French bread 13

Warm Brie Queso

grilled artichoke hearts, lardons, truffled tortilla chips 8

Soups

French Onion Soup au Gratin 6.5

Turtle Soup au Sherry 6.5

Salads

Creole Italian Salad

romaine wedge, boiled shrimp, chef's house pickled giardiniera, tomatoes, grated pecorino 11

Caesar Salad

romaine tossed in Caesar dressing, parmesan and croutons 7

Beau Chêne Salad

living bibb wedge with gorgonzola, candied pecans and Creole mustard vinaigrette 8.5

Main Plates

Filet Maitre d' Hotel

7 ounce filet with au gratin potatoes and chef's vegetable 28

Chef's Fresh Catch Meuniere

Louisiana fresh fish sautéed in brown butter and served with rice pilaf and chef's vegetable 20
add lump crabmeat 8

Fresh Salmon Preparation

market price

Seafood Linguine

lump crabmeat, sautéed jumbo shrimp, and poached salmon atop
linguine pasta in a garlic wine sauce 22

Braised Lamb Shank

roasted tomato jus, mint pistou, angel hair pasta, eggplant frites 20

Entrecote Maitre D'

charbroiled 10 oz New York strip topped with garlic butter and served with
au gratin potatoes and chef's vegetable 26

Tournedos Gerard

twin petite filet medallions, seared foie gras, sautéed shrimp,
brandy cream sauce with chef's sides 30

Desserts

Crème Brûlée

vanilla custard with burnt sugar, whipped cream, and strawberries 7.5

Plantain Flautas

honey, cinnamon, vanilla ice cream 7.5

Warm Turtle Blondie a la Mode

with walnuts, chocolate, and caramel sauces 7.5

Beau Chene Florentine

almond pecan basket with vanilla ice cream, chocolate and raspberry sauces
and fresh berries 7.5

Starbucks Café au Lait

with pecan beignets 7.5

We serve Starbucks Pike's Place Regular and Decaf 1.85