

DINNER

LES FRUITS DE MER *

1/2 dz Oysters	MP
Shrimp Cocktail	18
Whole Maine Lobster	MP
Le Petit Plateau 8 oysters, 3 shrimp, 1/2 lobster, 2 crab claws	65
Le Grand Plateau 12 oysters, 4 shrimp, 1 whole lobster, 4 crab claws, ceviche of the day	99

Served with jalapeno mignonette,
cocktail sauce, thousand island

MUSSELS *

APPETIZER 17

entrée with pommes frites 24

PROVENÇALES

tomatoes, niçoise olives, garlic,
shallots, white wine, herbs

MARINIÈRES

garlic, white wine, butter, shallots

LES SOUPES & SALADES

ONION SOUP GRATINÉE gruyère croutons	10
LOBSTER BISQUE lobster meat, crème fraîche	11
SEAFOOD GUMBO with gulf shrimp, oysters, crabmeat, okra	13/23
SALADE MAISON mixed greens, shaved onion, cherry tomatoes, radishes, dijon vinaigrette	8
HEIRLOOM TOMATO AND WATERMELON fredericksburg tomatoes, summer melon, feta cheese, balsamic reduction, basil oil	13
NIÇOISE * black pepper crusted ahi tuna, mixed greens, niçoise olives, pickled onions, congdon farms eggs, potatoes, anchovies, haricots verts	22
TOULOUSE CHOPPED avocados, tomatoes, green and red onions, bacon, blue cheese, hearts of palm, herb-dijon vinaigrette	15

add grilled chicken 5
add shrimp or salmon* 8
choice of regular or blackened

PETITE GOUGERES °

For the Table
basket of classic french cheese
pastry puffs drizzled with
truffle oil 8

ENTRÉES

POULET CAJUN roasted chicken breast with cajun spice, tomato beurre blanc, sauteed spinach, pommes frites	25
CRISPY DUCK LEG CONFIT with gratin dauphinois, bacon, frisée salad	26
CRAWFISH QUICHE °* crawfish, buttered leeks, mushrooms and goat cheese quiche, served with petite salad	24
STEAK FRITES * 14 oz NY strip with pommes frites, bernaise sauce	42
FILET MIGNON * 7 oz filet with pommes frites with cognac peppercorn sauce	36
Oscar Style – topped with crabmeat asparagus, hollandaise	41
BEEF BOURGUIGNON braised short ribs, pork belly, mushrooms, onions, carrots, butter noodles	29
TROUT GRENOBLOISE * cauliflower florets, brioche croutons, caper brown butter sauce, jardiniere vegetables, chive whipped potatoes	27
BLACKENED SALMON * atlantic salmon with maque choux, sauteed broccolini	28
DOVER SOLE MEUNIERE * with jardinière, chive whipped potatoes, lemon butter sauce	MP
SHRIMP AND GRITS * gulf shrimp, blue grits, pork belly, creole gravy	27
TOULOUSE BURGER °* 8 oz patty on brioche bun with bacon, gruyère, avocado, onion, bacon jam, pomme frites add fried egg	15 2
BOUILLABAISSE * catch of the day, mussels, clams, shrimp and scallops poached in a lobster-saffron broth with rouille crostini	30
add 1/2 lobster	15
TOULOUSE JAMBALAYA °* shrimp, andouille sausage, saffron rice, peas, tomatoes	27
MACARONI AND CHEESE °* regular 15 bacon 16 truffle 17 lobster 28	

PLATEAU DE FROMAGES

we proudly use Antonelli's Cheese Shop
chef's selection of four cheeses,
quince jam and cranberry
walnut toast 19

PLATEAU DE CHARCUTERIE

garlic sausage, french salami,
pâté de campagne, house-made
chicken liver mousse, onion
marmalade, cornichons, pickle
mustard, toasted baguette 19

APPETIZERS

ESCARGOTS TOULOUSE with pernod and garlic-parsley butter	15
STEAK TARTARE * knife-chopped beef tenderloin with shallots, caperberries, cornichons, quail egg, dijon mustard	17
entrée with pommes frites	25
OYSTERS ROCKEFELLER * 6 baked oysters with spinach, pernod, bacon, cream, parmesan	18
OYSTERS BIENVILLE * mushrooms, shrimp, peppers, sherry, parmesan, bread crumbs	18
FROG LEGS PROVENÇALES with garlic, capers, olives, tomato, pernod, fresh herbs	15
AHI TUNA TOWER * sliced cucumber, crushed avocado, pineapple, scallions, sesame seeds, ginger dressing	18
JUMBO LUMP CRABCAKE avocado remoulade, roasted corn aioli, radish slaw	18
WARM BRIE with wild mushroom, garlic confit, toasted baguette	15

SIDE DISHES

HARICOTS VERTS	8
GRILLED ASPARAGUS	9
SAUTÉED SPINACH	8
GRATIN DAUPHINOIS	7
POMMES FRITES	7
CRISPY PORK BELLY	
BRUSSELS SPROUTS	9
CHIVE WHIPPED POTATOES	7

*There is a risk associated with consuming any raw
animal protein. If you have chronic illness of the
liver, stomach, or blood, or have immune disorders,
you are at the greatest risk of illness from raw
animal protein and should eat it fully cooked. If
unsure of your risk, please consult your physician.

LOCATIONS:

DALLAS - HOUSTON - AUSTIN - PLANO

° These items are not available gluten-free