

The Best Late Night Dining in the Nation

Our Late Night Menu is served after 10 pm.

Sandwiches

Muffaletta	9
Hot Cajun Roast Beef and Provolone	9
Caprese' with Coppa and Prosciutto	9

P' Boys

Fried Yearling Oysters	9
Fried Chicken	8
Fried Catfish	9
Blackened Rockfish	10

Burgers

The Toulouse Late Night Beef Burger gruyere, caramelized onions, pommes frites	9
The Toulouse Lamb Burger chevre, onions confit, pommes frites	9

French Quarter Standards

Toulouse Seafood Gumbo	11
Chicken and Shrimp Jambalaya	11
Barbecued Prawns 'New Orleans'	11
Shrimp Creole	11
Creole Shrimp, Crawfish and Andouille	11
Blackened Yellow Eye Snapper with a Creole Crawfish-Tasso Sauce	13
Yellow Eye Snapper Court Bouillon with Crawfish and Gulf Shrimp	15

Pastas, Risotto and Gnocchi

Lamb Ragu over Papparedelle	12
Housemade Garlic-Fennel Sausage with Mustard Greens in a Spicy Tomato Sauce	12
Sicilian-style Clam and Garlic Sausage Linguine	12
Tasso and English Peas 'Carbonara'	12
Creole Shrimp Linguine	13
Creole Chicken Linguine	12
Ricotta Gnocchi with Oyster Mushrooms	13

Cuisine. Cocktails. Great Wines. Energy. Timeless Adult Escapism.

Tonight's Fresh Seafood

Sea Scallops with Corn and Haricots Verts	19
Creole Grilled King Salmon	19
Grilled Columbia River King Salmon with Tomatoes, Fava Beans and Salsa 'Rosa'	19
Pan Seared Alaskan Halibut with Artichokes, English Peas and Asparagus	19
Alaskan Halibut with Dungeness Crab	19

Prime Late Night Steaks

Grilled Skirt Steak with Frites 7 oz.	14
Prime Rib Eye Steak Frites, 9 oz.	19
Prime New York 12 oz.	25
Prime Filet 8 oz.	25
Filet with Crawfish-Tasso Sauce, 8 oz.	27
New York Steak au Poivre 12 oz.	27

Poultry

Pan Roasted Half Chicken with Root Veg. Hash and Mustard Greens	13
Half Chicken with Poultry Pan Sauce	13
Fried Chicken with Black Pepper-Tasso Gravy	12
Duck Confit over Rapini and Tasso	13

Sucre

Buttermilk Beignets	4
White Chocolate Bread Pudding	5
Butterscotch-Banana Cream Pie	6
Toulouse Bananas Foster	5
Traditional Pecan Pie	6
Warm Molten Chocolate Cake	6
Valrhona Brownie Sundae	5
Cranberry Orange Sorbet	3

Tonight's Cheese Selections

A gentleman named Olivier brings us hand selected, artisan crafted Old World cheeses each week.

Three for 12 / Five for 17

Delice de Bourgogne Burgundy, France
triple cream cow's milk cheese

le Rock de Garms Midi-Pyrenees, France
semi hard cow's milk cheese, mild nutty flavor

Blue de Brdis Basque region of Spain
raw sheep's milk blue cheese

Valle de Aspe Pyrenees Mountains, France
semi soft cow and ewe's milk cheese

Sharpham Rustic Devon, England
farmstead cow's mild cheese aged 60 days