



M E N U

STARTERS

Bacon Wrapped Scallops *GF* \$16

3 Large Seared Blackened Scallops + Bacon
+ Chipotle BBQ Sauce

Bayou Wings *GF* \$14

6 Wings + Choice of Buffalo, Bourbon Glaze,
or Cajun Dry Rub + Choice of Bleu Cheese or
Ranch + Celery

Bishop's Poutine \$14

Frites + Cheese Curds + Andouille Gravy +
Jumbo Fried Shrimp

Fried Brussel Sprouts *GF* \$10

Fried Brussel Sprouts + Remoulade

Fried Cheese Curds \$10

Deep Fried Cheese Curds + Old Bay +
Marinara

Fried Pickles \$12

6 Battered Pickle Spears + Remoulade

Loaded Tater Tots \$12

Tater Tots + Colby Jack + Bacon + Pickled
Jalapeño + Ranch

Pomme Frites *GF* \$10

Hand Cut Fries + Parmesan + Garlic Aioli +
Remoulade

Pretzels & Beer Cheese \$14

5 Fried Pretzels + Beer Cheese + Roasted
Jalapeños

Shrimp Tacos (2) \$12

Fried Shrimp Tacos + Bang Bang Sauce +
Coleslaw

Slow Cooked Pork Belly *GF* \$12

Dry Rub Seasoned Slow Cooked Pork Belly
Bites + Chipotle BBQ + Parmesan Grits

Tiger Bacon *GF* \$14

5 Thick Cut Bacon + Chipotle Chili Pepper +
Brown Sugar

RAW BAR

Charbroiled Oysters

6 Chesapeake Bay Oysters
+ Bayou Butter +
Parmesan Breadcrumbs //
\$16

Mussels *GF*

1/2 lb PEI Pan-Seared
Mussels + White Wine
Garlic Sauce // \$14

Raw Oysters *GF*

6 Chesapeake Bay
Oysters + Horseradish +
Cocktail //
\$16

Shrimp Cocktail *GF*

1/2 lb Shrimp +
Cocktail Sauce +
Lemon //
\$14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SALADS

Harvest Salmon Salad *GF* \$16

Seared Salmon + Spring Mix + Butternut Squash
+ Goat Cheese + Champagne Vinaigrette

Chicken Caesar Salad \$16

Grilled Chicken + Romaine + Caesar + Croutons +
Cherry Tomatoes + Parmesan

SOUPS

Gumbo Cup \$7 Bowl \$12

Andouille Sausage + Chicken + Okra + Bell Pepper
Celery + Onion + Rice

French Onion Bowl \$12

Beef Stock + Onion + Baguette + Gruyère Cheese

B I S H O P ' S Q U A R T E R



SANDWICHES

Bacon Cheeseburger Deluxe \$15

Bacon + (2) 4oz Angus Burger Patties + American Cheese + Lettuce + Tomato + Onion + Fries

Blackened Grouper \$15

Blackened Grouper + Lettuce + Tomato + Onion + Remoulade + Fries

Buffalo Chicken \$15

Buttermilk Fried Chicken + Buffalo + Lettuce + Tomato + Onion + Ranch + Fries

Buttermilk Carolina \$15

Buttermilk Fried Chicken + Chipotle BBQ + Cole Slaw + Fries

Club House Grille \$15

Sliced Ham + Sliced Turkey + Thick Cut Bacon + Colby Jack Cheese + Tomato + Garlic Aioli + Toasted Sourdough + Fries

Grilled Chicken \$16

Gruyère Cheese + Grilled Chicken Breast + Honey Mustard + Sautéed Onions + Bacon + Lettuce + Tomato + Fries

Prime Time \$16

Sliced Prime Rib + Mozzarella + Sautéed Peppers & Onions + Pretzel Bun + Fries

MAINS

Blackened Swordfish *GF* \$20

Blackened Swordfish + Red Beans + Rice

Cajun Chicken Pasta \$18

Blackened Chicken + Fettuccine + Cajun Cream Sauce + Red Pepper + Baguette

Crab Cakes \$22

Lump Crab Meat + Corn Saute + Garlic Mashed Redskins + Remoulade + Lemon

Fish & Chips \$17

Beer Battered Fried Cod + Fries + Cole Slaw + Tartar Sauce

Jambalaya \$20

Traditional New Orleans Style Jambalaya + 5 Blackened Shrimp

New Orleans Blackened Grouper \$23

Blackened Grouper + Parmesan Grits + Brussel Sprouts + Crawfish Cream Sauce

Short Rib *GF* \$27

Braised Short Rib + Garlic Mashed Redskins + Demi Glace +

Shrimp & Scallop Skewers *GF* \$22

4 Blackened Shrimp + 3 Seared Scallops + Steamed Broccoli +

Teriyaki Salmon \$22

Aukra Salmon + Teriyaki Glaze + Steamed Broccoli + Rice

Tour of New Orleans \$25

Blackened Grouper + Crawfish Cream Sauce + Grits + Crab Cake + Corn Saute + Gumbo

DESSERT

Hazelnut Beignets \$12

6 Fried Hazelnut Beignets + Berry Sauce + Chocolate + Powdered Sugar

SIDES

Seasoned Fries \$4

Fried Brussel Sprouts \$5

Tater Tots \$4

Corn Saute \$4

Garlic Mashed Redskins \$4

Red Beans & Rice \$4

Parmesan Grits \$4

Steamed Broccoli \$4

Coleslaw \$1.50

Baguette Slices \$1