



M E N U

STARTERS

Bayou Wings *GF* \$14

6 Wings + Choice of Buffalo, Cajun Dry Rub, or Apple BBQ + Choice of Bleu Cheese or Ranch + Celery

Bishop's Poutine \$15

Frites + Melted Cheese Curds + Andouille Gravy + Jumbo Fried Shrimp

Fried Brussel Sprouts *GF V* \$12

Fried Brussel Sprouts + Remoulade

Fried Cheese Curds *V* \$11

Deep Fried Cheese Curds + Old Bay + Marinara

Fried Green Tomatoes *V* \$13

6 Fried Green Tomatoes + Whipped Goat Cheese + Marinara

Fried Pickles *V* \$12

6 Battered Pickles + Ranch

Stuffed Tater Kegs \$13

6 Giant Tater Tots + Bacon + Cheddar + Chives + Chipotle Ranch

Pomme Frites *V* \$10

Frites + Parmesan + Parsley + Remoulade + Apple BBQ

Pretzels & Beer Cheese *V* \$13

5 Fried Pretzels + Beer Cheese + Roasted Jalapeños

Seared Ahi Tuna *GF* \$13

Seared Ahi Tuna + Wasabi + Pickled Cucumbers + Soy Ginger Lime Dressing

R A W B A R

Charbroiled Oysters

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

Raw Oysters *GF*

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

Shrimp Cocktail *GF*

1/2 lb Shrimp + Cocktail Sauce + Lemon // \$15

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

S A L A D S

Add Blackened Shrimp, Grilled Chicken, Sirloin Steak, or Seared Salmon for \$6

Caesar Salad *V* \$12

Romaine + Caesar + Croutons + Cherry Tomatoes + Parmesan

Fall Harvest Salad *GF V* \$12

Mixed Greens + Candied Pecans + Dates + Goat Cheese + Side of Apple Cider Vinaigrette

S O U P S

Gumbo Cup \$7 Bowl \$12

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

Substitute a Gumbo Cup for your side for \$3

French Onion Bowl \$12

Beef Stock + Onion + Baguette + Provolone

Substitute a French Onion Bowl for your side for \$7

W R A P S

All Wraps Served on Grilled Flour Tortillas

Blackened Grouper Wrap \$16

Blackened Grouper + Remoulade + Lettuce + Tomato + Side of Fries

Clubhouse Grille Wrap \$16

Turkey + Ham + Bacon + Lettuce + Tomato + Shredded Cheddar + Honey Mustard + Side of Fries

Fried Chicken Wrap \$16

Fried Chicken + Lettuce + Tomato + Shredded Cheddar + Honey Mustard + Side of Fries

Seared Ahi Tuna Wrap \$16

Seared Ahi Tuna + Rice + Pickled Cucumber + Shredded Carrots + Side of Soy Ginger Lime Dressing + Side of Fries

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



SANDWICHES

Substitute Udi's Gluten Free Bun for \$1 on any sandwich

Bacon Cheeseburger Deluxe \$16

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

Substitute Impossible Burger for \$3

Buffalo Chicken \$17

Buttermilk Fried Chicken + Buffalo Sauce + Lettuce + Tomato + Onion + Ranch + Side of Fries

Prime Time \$17

Sliced Prime Rib + Mozzarella-Provolone + Green Peppers + Onions + Pretzel Bun + Side of Demi Glace + Side of Fries

Buttermilk Carolina \$17

Buttermilk Fried Chicken + Chipotle BBQ + Cole Slaw + Side of Fries

Grilled Chicken \$17

Provolone Cheese + Grilled Chicken Breast + Honey Mustard + Sautéed Onions + Bacon + Lettuce + Tomato + Side of Fries

MAINS

Blackened Chicken *GF* \$23

2 Boneless Chicken Breasts, Seared and Blackened + Corn Saute + Red Beans and Rice + Skillet Green Beans + Red Eye Gravy

Blackened Mahi-Mahi *GF* \$21

Blackened Mahi-Mahi + Red Beans and Rice + Skillet Green Beans

Creole Pasta \$28

Blackened Shrimp + Blackened Chicken + Andouille Sausage + Fettuccine + Cajun Cream Sauce + Red and Green Peppers + Baguette

Fish & Chips \$19

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

Jambalaya *GF* \$22

Traditional New Orleans Style Jambalaya + 5 Blackened Shrimp

New Orleans Crab Cakes \$23

Lump Crab Meat + Corn Saute + Mashed Potatoes + Remoulade

New Orleans Blackened Grouper \$24

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

Shrimp & Grits *GF* \$20

5 Blackened Shrimp + Parmesan Grits + Red Eye Gravy

Braised Short Rib *GF* \$30

Slow Cooked Short Rib + Demi Glace + Mashed Potatoes + Fried Brussel Sprouts

Teriyaki Salmon *GF* \$24

Seared Salmon + Teriyaki Glaze + Steamed Broccoli + White Rice

Tour of New Orleans \$26

Blackened Grouper + Crawfish Cream Sauce + Crab Cake + Gumbo + Corn Saute + Red Beans + Rice

Yakamein \$24

Traditional Creole Beef Noodle Soup + Sirloin + Grilled Shrimp + Hard Boiled Egg + Green Onion

DESSERT

Hazelnut Beignets *V* \$12

6 Fried Hazelnut Beignets + Chocolate + Vanilla Bourbon Sauce + Powdered Sugar

Cheesecake *V* \$12

2 Pieces of Vanilla Bean Cheesecake + Chocolate Drizzle + Caramel Drizzle + Whipped Cream

SIDES

All listed sides are substitutable with no extra charge

Seasoned Fries \$4	Red Beans & Rice \$4
Fried Brussel Sprouts \$5	Parmesan Grits \$4
Tater Tots \$4	Steamed Broccoli \$5
Corn Saute \$4	Skillet Green Beans \$5
Garlic Mashed Potatoes \$4	Baguette Slices (4) \$1

GF - Gluten Free V - Vegetarian

BOOK YOUR PRIVATE EVENT WITH US // CONTACT BISHOPSQUARTERBAR1@GMAIL.COM