

Olivier's Restaurant

Appetizers

Shrimp Cocktail \$6.95

Fresh gulf shrimp boiled in crab boil seasonings, served with our housemade classic cocktail sauce.

Mushroom Ragout \$7.95

Wild mushrooms cooked in white wine, garlic, spices, and a touch of heavy cream; reduced until richly thick and served with two-cheese, pan-seared croutons.

New Potatoes with Caviar \$8.95

New potatoes, steamed, hollowed and filled with gingered dill sour cream, then topped with caviar.

Louisiana BBQ Shrimp \$10.95

Large gulf shrimp, pan-seared and seasoned with Chef Damion's secret family recipe, and homemade rosemary biscuits.

Gumbo Sampler \$10.95

The Olivier family has prepared a wonderful sampler of their three versions of Gumbo: Chef Armand's Creole Gumbo, Papa Armand's File' and Mom's Okra Gumbo. The last two were offered at the original Olivier's Restaurant on Dreux Ave.

Armand's Creole Gumbo \$7.95 (Cup) \$10.95 (Bowl)

This robust, rich version is Chef Armand's interpretation: Chicken Andouille Sausage and shrimp in a thick roux, seasoned with a mix of fresh and dried spices, sautéed bell pepper, celery and green onions. Served with rice.

Classic Creole Entrees

These dishes represent five generations of Creole tradition, beginning with the woman known in the family as Gramma Gaudet. Her recipes were passed on to her daughter-in-law, Mamma Jeanne (Gaudet) Doublet and then down to Audrey (La France) Gaudet and finally to Cheryl (Gaudet) Olivier, Chef Armand's mother. We have divided the menu according to which member inspired each dish.

Creole Rabbit \$18.95

Rabbit was a staple of the nineteenth century New Orleans table. There are several Creole versions of this specialty. Ours begins by braising the seasoned rabbit, then simmering it in a delicious gravy to keep the meat moist. Cooked until tender to the fork, served with a rich oyster dressing seasoned with sage. A dish that came from the country to the city more than a century ago. Few restaurants serve rabbit now, but it is Papa Armand's favorite Sunday dinner, so we keep up the tradition.

Great Grandma Jeanne's Shrimp Creole \$18.95

Fresh Gulf Shrimp simmered in a classic Creole sauce: a base of tomato, laced with oregano, bay leaf and pepper. Served with rice.

Grandmother Audrey's Shrimp Scampi \$19.95

We sauté' shrimp in white wine and lemon butter, season it with garlic and chives, add diced mushrooms, then thicken the sauce with parmesan cheese.

Mama Cheryl's Crawfish Etouffee \$17.95

A light roux, chopped, bell peppers, green onion, yellow onion and celery added to a chicken stock with a touch of tomato paste, flavored with basil, thyme, and garlic. Spicy boiled Crawfish are added to the finished sauce. Served with rice.

Crab and Salmon Cakes \$20.95

We take the select meat of fresh Louisiana Blue Claw crab, blend it with poached salmon and Mama Cheryl's special dressing, form it into patties, then roll them in seasoned bread crumbs. Served with green onion aioli.

Armand Olivier's Kitchen

Chef Armand Olivier learned his trade in the original family restaurant, experimenting with his family's recipes and inventing his own. During his travels, he absorbed influences from around the world and assimilated them into the classic Creole style. Here are a few of his favorites.

Roast Breast of Duck \$19.95

Moist, boneless duckling breast, lightly seasoned, roasted and served with raspberry plum port sauce.

Honey Glazed Medallions of Pork: \$19.95

Pork Tenderloins, rolled in honey, seasoned, breaded and roasted to juicy perfection, then served over a flavorful pineapple-plum mint sauce. A touch of habanero pepper in the sauce adds zest to this unusual dish.

New Orleans Classic Trio \$22.95

Blackened Redfish, Shrimp & Andouille Jambalaya, and Crawfish Etouffe. All three are prepared in the unique Creole style, reflecting the traditional preparation of the individual neighborhood in which it originated.

Taster's Platter \$24.95

Superb Louisiana seafood, battered and deep-fried, is a staple of the Creole table. We dip the seafood into a milk egg wash, then roll it in yellow corn flour seasoned with garlic, and salt, and deep fry it in light pure vegetable oil.

This Platter includes: Fish, Shrimp, Crab & Salmon Cake, and Creole Gumbo.

Jambalaya with Fried Catfish \$17.95

The quintessential Louisiana rice-based dish. Rice steeped in a traditional sauce of rich and subtle spices, along with andouille sausage and shrimp. Served with lightly seasoned catfish fried to perfection.

Vegetarian Pasta: \$15.95

Penne pasta, a medley of sautéed garden vegetables, in a garlic cream sauce.

Chef Damion's Originals

Long-time Olivier's Chef, Damion Banks has created countless original dishes throughout the years. He started his career studying under some of the city's renowned master chefs. He continues in the historical tradition of the self-taught chefs in Creole kitchens, taking his inspiration from the "gumbo" of New Orleans cultural infusions as well as classic preparations.

Ribeye Steak \$23.95

12 ounce Ribeye seasoned with black peppercorn. Served with sweet potato, yukon gold, purple potato hash. Accompanied by roasted asparagus.

Half Roasted Chicken \$17.95

Rosemary and garlic roasted chicken served with traditional Creole dirty rice and corn maque choux.

Crab Ravioli \$21.95

Crabmeat stuffed pasta, battered and fried, with a shrimp, crawfish and spinach alfredo. Served with oven-roasted jumbo asparagus.

Desserts To Be Announced By Server