

Breakfast Menu

Breakfast Louisiana Style:

2 Eggs any style with Grits, Biscuit or Toast or English Muffin, Bacon or Sausage. \$8.00

1 Egg any style \$2.00

2 Eggs any style \$3.00

Eggs Benedict \$11.00

dish served on 2 halves of English Muffin, topped with ham, poached eggs, and Hollandaise sauce

3 Egg and Cheese Omelette \$8.00

Grits, Biscuit or Toast or English Muffin.

Add Bacon \$2.00

Add Sausage \$2.00

Crawfish Etouffee \$12.00

Grits, Biscuit or Toast or English Muffin.

3 Egg and Veggie Omelette \$8.00

(Green Pepper, Onion, Mushroom, Tomato)

Biscuit and Sausage Gravy \$6.00

Jambalaya Stuffed Biscuit \$8.00

Pancakes, Stack of 3 \$8.00

Served with a side of meat (Bacon or Sausage)

Add Fruit \$4.00

1 Pancake \$2.00

Add Bacon \$2.00

Add Sausage \$2.00

Belgian Waffles Plain \$5.00

Served with a side of meat (Bacon or Sausage)

Add Fruit \$4.00

1 Waffle \$3.00

Add Bacon \$2.00

Add Sausage \$2.00

Fruit Cup \$6.00

Sides

Sausage (3 links) \$2.00

Bacon (4 strips) \$2.00

Grits \$3.00

English Muffin \$2.00

Biscuit \$2.00

Toast (Choice of white or whole grain) (2) \$2.00

TruOrleans Favorite

Coffee and Beignet with Powdered Sugar or Icing

Small (3 pieces) \$3.00

Large (6 pieces) \$6.00

Beverages

Coffee \$3.00

Hot Tea \$3.00

Still Water \$5.00

Sparkling Water \$5.00

Cappuccino \$5.00

Espresso \$4.00

Double Espresso \$6.00

Iced Tea \$2.00

Lemonade \$2.00

Orange Juice \$2.00

Cranberry Juice \$2.00

Pineapple \$2.00

Coke \$2.00

Diet Coke \$2.00

Sprite \$2.00

Ginger Ale \$2.00

*TAXES ALREADY INCLUDED IN PRICES

*GRATUITY ADDED TO PARTIES OF 5 OR MORE

Please Notify Us of Any Food Allergies

Consuming raw or under cooked meat, poultry, or seafood may increase your risk of Food born illness



Lunch Menu

Po' Boys with Seasoned Fries 7" Subs
(Only comes on Po' Boy Roll served with lettuce and tomato)

Fried Shrimp	\$11.00
Shrimp Salad	\$12.00
Fried Oysters	\$11.00
Crawfish	\$10.00
Catfish	\$10.00
Sausage/Chicken	\$10.00
Roast Beef	\$11.00
Val's Catfish Reuben	\$9.00
Chicken Salad	\$9.00
Turkey	\$9.00
Soft Shell Crab	\$12.00

Add Extra Meat \$3.00
Add Extra Cheese \$2.00
(Cheddar, Swiss, or American)

Regular Sandwiches with Seasoned Fries
(Choices of white, multigrain or bun served with lettuce and tomato)

Cheeseburger	\$8.00
Bacon Cheeseburger	\$9.00
Turkey Club **	\$9.00
Chicken Salad **	\$9.00
Shrimp Salad **	\$12.00
Surf and Turf	\$12.00

with Angus Beef Patty and Jumbo Lump Crab Meat

** Add Extra Meat \$3.00
Add Extra Cheese \$2.00
(Cheddar, Swiss, or American)

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Soups	Cup	Bowl
Gumbo Seafood Spicy & dark roux flavor with crabmeat, shrimp, oyster over rice	\$5.00	\$7.00
Gumbo Chicken/Sausage spicy w/ dark roux flavor with Andouille , Tasso ham, fresh chicken over rice	\$5.00	\$7.00
French Onion Soup A hearty onion and beef flavor topped w/crostini, Swiss cheese baked until golden brown	\$4.00	\$6.00
Soup of the Week	\$5.00	\$7.00

Salads
(Ranch, Balsamic, Blue Cheese, Vinaigrette, House, Caesar, Oil & Vinegar)

House Salad	\$5.00
Seafood House Salad	\$12.00
Shrimp or Crab or both	
Caesar Salad	\$6.00
Caesar Salad with Chicken	\$10.00
Caesar Salad with Shrimp	\$13.00

Sides

Seasoned Fries	\$4.00
Red Beans & Rice	\$5.00
Maque choux	\$4.00
Hush Puppies	\$3.00
Colc Slaw	\$4.00
Grits	\$3.00
Dirty Rice	\$6.00
Plain Rice	\$2.00
Cajun Corn Bread	\$3.00

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TruOrleans

Restaurant & Gallery

Lunch Menu

Desserts Add one scoop of ice cream to any dessert, only \$2.00

Bread Pudding	\$6.00
Pecan Pie	\$6.00
w / Ice Cream	\$8.00
Joy's Trash	\$6.00
Beignet (with Powdered Sugar or Icing)	\$6.00
Key Lime Pie	\$6.00
Homemade Nutty Buddy	\$5.00
Ice Cream one scoop	\$3.00
two scoops	\$5.00

(Chocolate / Vanilla or mixed)

TruOrleans Glossary

Andouille Spicy Cajun sausage with a smoky flavor. Is defined as a coarse-grained smoked meat made using pork, pepper, onions, wine and seasonings.

Bourbon Street Wings Crispy fried wings tossed in a brown sugar soy sauce and bourbon sauce.

Cajun Cuisine vs Creole cuisine Louisiana Creole cuisine is a style of cooking originating in Louisiana which blends French, Spanish, Portuguese, Italian, Greek, Asian Indian, Native American, and African influences, as well as general Southern cuisine. It is similar to Cajun cuisine in ingredients (such as the holy trinity), but the important distinction is that Cajun cuisine arose from the more rustic, provincial French cooking adapted by the Acadians to Louisiana ingredients, whereas the cooking of the Louisiana Creoles tended more toward classical European styles adapted to local foodstuffs.

Cajun Wings Crispy fried wings tossed in our special blackened spice.

Court Bouillon Court bouillon is a flavored liquid for poaching or quick-cooking foods. Traditional uses include poaching fish and seafood, but it is also used for poaching vegetables, eggs, sweetbreads, cockscombs, and delicate meats.

Dipping sauce Dynamite Sauce (Mayo-Thai Chilly Sauce).

Dirty rice or Rice dressing Ground beef, tasso ham, trinity, beef broth, and Creole spices.

Etouffee Is a Cajun dish typically served with shellfish or chicken over rice and is similar to gumbo. It is most popular in New Orleans and in the bayou country of the southernmost half of Louisiana.

Gator Tender farm raised white meat alligator.

House dressing Cilantro lime vinaigrette.

Joy East Val's mother and current New Orleans resident from where all these recipes were groomed over many years to help get them where they are today... she helped to influence the home Louisiana recipes for our Tru Orleans Restaurant and Gallery. Joy's Homemade Eggplant Fries are One of a Kind and Joy's Trash is a favorite to anyone that has ever tasted it!!

Joy's Trash A crunchy mouth watering white chocolate mix of all your favorites into one including capt crunch, cheerios, almonds, marshmallows, pretzels, and more... You'll never throw this trash out once you taste it!

Beverages

Coffee	\$3.00	Lemonade	\$2.00
Hot Tea	\$3.00	Orange Juice	\$2.00
Still Water	\$5.00	Cranberry Juice	\$2.00
Sparkling Water	\$5.00	Pineapple	\$2.00
Cappuccino	\$5.00	Coke	\$2.00
Espresso	\$4.00	Diet Coke	\$2.00
Double Espresso	\$6.00	Sprite	\$2.00
Iced Tea	\$2.00	Ginger Ale	\$2.00

Leland East Val's father and current New Orleans resident from who Val learned some of these recipes from which have been passed down from generation to generation and now brought to you through TruOrleans... Trying Leland's Jambalaya on our menu is a MUST!

Maque choux Contains corn, green bell pepper, tomatoes, onion, and sometimes garlic and celery. The ingredients are braised in a pot.

Nutty Buddy Waffle cone with vanilla ice cream dipped in chocolate with peanuts.

Pistolette Crispy fried pastry served open faced with a cheese seafood sauce. Pistolettes are used for stuffing, frying, and for making handy sandwiches. Also known as "French Rolls" the pistolette dough recipe is usually a French bread recipe.

Po' boys Louisiana version of a sub/sandwich.

Roux Flavor Is a cooked mixture of wheat flour and fat, traditionally clarified butter. It is the thickening agent of three of the mother sauces of classical French cooking: sauce béchamel, sauce velouté and sauce espagnole. Butter, vegetable oils.

Seafood Gumbo Shrimp, crab meat and jumbo oysters.

Tasso Tasso ham is a specialty of Cajun cuisine. It is a spicy, peppery version of smoked pork.

Tony Fertitta Another Louisiana resident and very good friend of Val's that also helped to positively influence this menu. Tony implemented his homemade crawfish recipe from Louisiana so enjoy the Fertitta's Crawfish/Crab Pistolettes as soon as you can!

Trinity Holy trinity originally refers specifically to chopped onions, bell peppers, and celery, combined in a rough ratio of 1:2:3 and used as the staple base for much of the cooking in the Cajun and Louisiana Creole regional cuisines of the state of Louisiana, USA.

Tru Orleans Sauce Shrimp, crawfish tail, crabmeat, Creole seasoning and trinity.

Val East Current Louisiana resident, son of both Leland and Joy East. He is the main influence and reason we've been able to implement these special home cooking Louisiana recipes into the Washington DC restaurant scene. Val's extensive experience in home Louisiana cooking is a big part of Tru Orleans Restaurant & Gallery menu. Val's BBQ Jalapeno Shrimp and Val's Sauce Picante with Beef/Pork/Sausage is as good as anything you will ever taste!!!

Val's sauce picante Beef, tasso ham, pork, trinity, tomato sauce and Creole spices.

*TAXES ALREADY INCLUDED IN PRICES

*GRATUITY ADDED TO PARTIES OF 5 OR MORE

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Appetizers

Fertitta's Crawfish/Crab Pistolettes	\$11.00
Crispy rolls smothered with a cheesy seafood etouffee	
Val's Barbeque Jalapeño Shrimp	\$12.00
Jumbo Shrimp seasoned with Cajun spices wrapped in Applewood smoked bacon, cream cheese and jalapeno slice glazed with a spicy BBQ sauce	
Gator Tenders (6 oz)	\$12.00
Crispy tenders of gator meat served with a spicy dipping sauce	
Crawfish / Crabmeat Pies (4)	\$11.00
Flakey crust stuffed with creamy seafood stuffing	
Bayou Jumbo Crab Cakes (Two 3 oz cakes)	\$14.00
Jumbo lump crabmeat perfectly seasoned with Cajun spices	
Andre's Seafood Dip	\$12.00
Creamy crabmeat with Cajun spices, tri-color peppers, cheddar cheese baked until golden	
Joy's Homemade Eggplant Fries	\$8.00
Fresh strips of eggplant battered and cooked until golden brown	
Cajun Wings (6)	\$8.00
Bourbon Street Wings (6)	\$8.00
Grilled Oysters (6)	\$13.00
Peel and Eat Shrimp	1/2 dozen \$12.00 1 dozen \$19.00
Jumbo shrimp, perfectly steamed in Cajun spices, served chilled	

Soups

Gumbo Seafood	Bowl \$7.00
Spicy & dark roux flavor with crabmeat, shrimp, oyster over rice	
Gumbo Chicken/Sausage	\$7.00
spicy w/ dark roux flavor with Andouille, Tasso ham, fresh chicken over rice	
French Onion Soup	\$6.00
A hearty onion and beef flavor topped w/crostini, Swiss cheese baked until golden brown	
Soup of the Week	\$7.00

Salads

(Ranch, Balsamic, Blue Cheese, Vinaigrette, House, Caesar, Oil & Vinegar)

House Salad	\$5.00
Seafood House Salad (Shrimp or Crab or both)	\$12.00
Caesar Salad	\$6.00
Caesar Salad with Chicken	\$10.00
Caesar Salad with Shrimp	\$13.00

Sides

Seasoned Fries	\$4.00
Red Beans & Rice	\$5.00
Maque choux	\$4.00
Hush Puppies	\$3.00
Cole Slaw	\$4.00
Grits	\$3.00
Dirty Rice	\$6.00
Plain Rice	\$2.00
Cajun Corn Bread	\$3.00

Entree Specials

Red Beans and Rice with Andouille Sausage	\$16.00
Spicy seasoned red beans w/ rice served with grilled Andouille sausage	
Val's Sauce Picante with Beef / Pork / Sausage	\$22.00
Beef, pork, Tasso ham, Andouille cooked fork tender w/ vegetables and a dark roux finish over rice	
Leland's Jambalaya	\$20.00
Tasso ham, Andouille sausage, w/ rice and trinity vegetables	
Crawfish Etouffee over rice	\$20.00
Jumbo crawfish tails in a buttery sauce w/ Cajun spices	
Barbeque Shrimp Fettuccine	\$24.00
Jumbo shrimp cooked in butter and Cajun spices w/ a sherry finish over fettuccine noodles	
Shrimp with Grits (8 oz)	\$22.00
Jumbo shrimp sautéed in butter and spices over buttery, cheesy grits	
Court Bouillon with Fish of the Day over rice	\$22.00
Catch of the day stewed in a savory tomato sauce w/ vegetables	
Blackened Tilapia over rice	\$23.00
Mildly seasoned and seared on cast iron skillet	
Blackened Catfish over rice	\$23.00
Mildly seasoned and seared on cast iron skillet	
Stuffed Tilapia with Crawfish Etouffee over rice	\$24.00
Perfectly seasoned and broiled topped w/ crabmeat and buttery crawfish etouffee	
Stuffed Catfish with Crawfish Etouffee over rice	\$24.00
Perfectly seasoned and broiled topped w/ crabmeat and buttery crawfish etouffee	
Filet Mignon (6 oz)	\$25.00
A delicious 6 oz Filet Mignon packed with flavor and grilled to your liking with your choice of 1 side	
Delmonico (12 oz)	\$24.00
A hearty 12 oz bone Ribeye packed with flavor and grilled to your liking with your choice of 1 side	

Raw Bar

Raw Bar	Oyster on the Half Shell	
	1/2 Dozen	Market Price
	1 Dozen	Market Price
	Oyster Shooter	\$4.00

Fried Platters

All platters battered in a special house blend of spices and cooked until crispy and golden brown w/choice of two sides

Shrimp Platter	\$16.00
Oyster Platter	\$16.00
Catfish Platter	\$14.00
Tilapia Platter	\$14.00
Soft Shell Platter	\$15.00
Bayou Jumbo Lump Crab Cakes (Two 6 oz cakes)	\$22.00
Andre's Fried Chicken	\$16.00
Crispy Cajun flavor with choice of leg and thigh or breast and wing (minimum 25 minutes to prepare)	

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Joy's Trash	\$6.00
Beignet (with Powdered Sugar or Icing)	\$6.00
Key Lime Pie	\$6.00
Homemade Nutty Buddy	\$5.00
Ice Cream one scoop	\$3.00
two scoops	\$5.00
(Chocolate / Vanilla or mixed)	

Beverages

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Bourbon Street Wings

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Court Bouillon

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Dipping sauce

Dynamite Sauce (Mayo-Thai Chilly Sauce).

Dirty rice or Rice dressing

Ground beef, tasso ham, trinity, beef broth, and Creole spices.

Etouffee

Is a Cajun dish typically served with shellfish or chicken over rice and is similar to gumbo. It is most popular in New Orleans and in the bayou country of the southernmost half of Louisiana.

Gator

Tender farm raised white meat alligator.

House dressing

Cilantro lime vinaigrette.

Joy East

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Maque choux

Contains corn, green bell pepper, tomatoes, onion, and sometimes garlic and celery. The ingredients are braised in a pot.

Nutty Buddy

Waffle cone with vanilla ice cream dipped in chocolate with peanuts.

Pistolette

Crispy fried pastry served open faced with a cheese seafood sauce. Pistolettes are used for stuffing, frying, and for making handy sandwiches. Also known as "French Rolls" the pistolette dough recipe is usually a French bread recipe.

Po' boys

Louisiana version of a sub/sandwich.

Tasso

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Tru Orleans Sauce

Shrimp, crawfish tail, crabmeat, Creole seasoning and trinity.

Roux Flavor

Is a cooked mixture of wheat flour and fat, traditionally clarified butter. It is the thickening agent of three of the mother sauces of classical French cooking: sauce béchamel, sauce velouté and sauce espagnole. Butter, vegetable oils.

Seafood Gumbo

Shrimp, crab meat and jumbo oysters.

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Val's sauce picante

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TruOrleans

Restaurant & Gallery

Drink Menu

White Wines

	Glass	Bottle
100 Pinot Grigio Stellina Di Notte	\$8.00	\$42.00
105 Pinot Grigio Inacaya	\$8.00	\$28.00
110 San Telmo Torrontes	\$6.00	\$28.00
115 Trimbach Gewurtraminer	\$12.00	\$60.00
120 Liberty School Chardonnay	\$8.00	\$42.00
125 Sterling Chardonnay	\$8.00	\$34.00
130 Matua Savignon Blanc	\$7.00	\$38.00
135 Jekel Riesling	\$7.00	\$45.00

Red Wines

	Glass	Bottle
300 Pinot Noir Cellar 8	\$6.00	\$28.00
305 Pinot Noir Chalong	\$12.00	\$60.00
310 Rosenblum Zin	\$8.00	\$36.00
315 Cellar 8 Cabernet	\$6.00	\$28.00
320 Sterling Cabernet	\$10.00	\$45.00
325 Dynamite Cabernet	\$12.00	\$60.00
330 St. Eugiene Les Clos	\$6.00	\$28.00
335 BV Coastal Merlot	\$6.00	\$28.00
340 Willamette Valley		\$90.00
345 Newton Claret		\$80.00
350 Jade Provencale	\$12.00	\$60.00
355 Colores Del Sol Malbec	\$6.00	\$28.00
360 Peter Lehman Shiraz	\$8.00	\$36.00
365 Montes Merlot	\$8.00	\$36.00

Champagnes

	Glass	Bottle
500 Chandon Brut	\$12.00	\$45.00
505 Chandon Rose	\$12.00	\$45.00
510 Dom Perignon '00		\$225.00
515 Dom Prignon Rose 98'		\$250.00
520 Moet Nectar Imperial		\$175.00
525 Moet Nectar Rose		\$225.00
530 Veuve Clicquot Magnum 1.5L		\$450.00
535 Veuve Clicquot Super Magn 3L		\$900.00
540 Veuve Clicquot Yellow		\$225.00

Special Cocktails

Hurricane Category 1 \$8
A delectable treat straight from the heart of Bourbon St... mmm fruity.

Hurricane Category 2 \$10
A delectable treat served to Yats on hurricane breaks in Baton Rouge.

Hurricane Category 3 \$12
An alligator in mardi gras attire... watch your ass.

Woodford Julep \$12
Will be served on the veranda on Thursdays from 2 p.m. to 4 p.m... Just kidding anytime

Sazerac \$11
We're sticking with the published recipe of the 1859 coffee house... it's the best.

Lynchberg Lemonade \$9
Jack Daniels, lemonade, splash of magic.

Jackson's Fog \$10
Every spring the inevitable fog hides Andrew, this is what he drinks while no one can see him. (Think berries, mint, Jack Daniel's honey bourbon)

Fuzzy Belle \$10
Sweet Georgia peaches infused with ginger ale and Maker's Mark... you're welcome ladies.

Edmond Albius \$10
At the age of 12 he invented a technique for pollinating vanilla orchids, making it possible to cultivate the bean outside of Mexico. Living on Ile Bourbon (a French island) at the time, it is rumored he revolutionized the after-dinner drink by being the first to mix whiskey, vanilla, and oranges... Cheers to him.

La Lima de la Rosa \$10
A margarita so delicious, so perfected that you may think we used rose petals... we didn't.

Dark and Stormy \$9
Think beer made from the root of a flower is for pansies? Well then top it off with some Goslings.

Bottle Beers

Becks	\$6.00
Bud LT	\$5.00
Coors LT	\$5.00
Corona	\$6.00
Dogfish Head 60	\$6.00
Guinness Pub Draught	\$7.00
Heinekken	\$6.00
Miller LT	\$5.00
Pabst Blue Ribbon	\$4.00
Restoration Ale	\$6.00
Stella Artois	\$6.00
Turbodog	\$6.00
Yuengling	\$5.00

Draft Beers

Abita Amber	\$6.00
Bud Light	\$5.00
Purple Haze	\$6.00
Sam Adams	\$6.00
Seasonal Abita	\$6.00

