



# Dinner

All items are available a la carte or choose 3 courses for \$56.

Recommended wines are paired with each Entrée

## TABLE D'HOTE MENU

### APPETIZERS

#### New Orleans Seafood Gumbo

Turtle Soup Au Sherry

Soup du Jour

#### Shrimp and Goat Cheese Crêpes

Goat cheese filled crêpes topped with fresh Louisiana shrimp in a buttery cream sauce of chardonnay, onion, tomato & bell pepper

#### Tasso Carbonara

Linguine pasta tossed in a parmesan cream with peas and wild mushrooms

#### Muriel's House Salad (GF)

Mixed baby greens tossed in a pomegranate vinaigrette topped with shaved red onion and Manchego cheese

### ENTRÉES

#### Shrimp and Grits

Slow cooked stone ground grits, topped with Louisiana Gulf shrimp, leeks, smoked tomato butter sauce and crispy garlic

Silverado Miller Ranch 2024 Sauvignon Blanc, Napa Valley \$14 glass; \$56 bottle

Ferrari-Carano 2019 Fume Blanc, Sonoma \$19 half-bottle

#### Pecan Crusted Drum

Black drum fillet pan sautéed and topped with a panko-pecan crust. Served with a crab meat-pecan relish and lemon beurre blanc

True Myth 2022 Pinot Noir, San Luis Obispo \$12 glass; \$48 bottle

Elk Cove 2022 Pinot Noir, Oregon \$35 half-bottle

#### Roasted Half Chicken

House brined jerk chicken served over butter bean puree with sweet potato cream sauce, broccolini and fried plantains

Alta Vista 2022 Malbec, Mendoza, Argentina \$12 glass; \$48 bottle

Alexander Valley 2021 Merlot, Alexander Valley \$24 half-bottle

#### Wood Grilled Pork Chop (GF)

Double-cut pork chop served with Southern braised greens, mashed potatoes, and apple pepper jelly sauce

True Myth 2022 Cabernet Sauvignon, Paso Robles, \$12 glass; \$48 bottle

Prisoner 2019 Cabernet Sauvignon, Napa \$51 half-bottle

### DESSERTS

#### Pain Perdu Bread Pudding

With candied pecans and rum sauce

#### Vanilla Bean Crème Brûlée (GF)

#### Dark Chocolate Pecan Tart (GF)

Pecan brown sugar crust, salted caramel, crème Anglaise and Chantilly cream

### À LA CARTE APPETIZERS

#### Pan Seared Scallops (GF)

Served with celery root puree, roasted grape tomatoes, parsley and a sugarcane vinaigrette \$24

#### Boudin Egg Roll

House made boudin deep fried and served with a mirliton-jicama slaw and andouille vinaigrette \$14

#### Lamb Empanadas

Spiced lamb, potato and onion inside a corn meal pastry, served with tzatziki \$16

#### Shrimp and Eggplant Dressing

A Muriel's favorite of creole Louisiana gulf shrimp, roasted eggplant, and a parmesan panko bread crumb topping baked casserole with a side of marinara \$15

### À LA CARTE SOUPS AND SALADS

#### Soup du Jour \$12

#### Turtle Soup Au Sherry \$13

#### New Orleans Seafood Gumbo \$14

#### Wedge Salad (GF)

Iceberg lettuce topped with a creamy creole dressing, grape tomato, bacon, red onion & crumbled bleu cheese \$14

#### Pear and Spinach Salad (GF)

Baby spinach, sliced pear, roasted sweet onion vinaigrette, dried cranberries, toasted walnuts, and feta cheese \$16

### SIDES

#### Green Beans Amandine (contains butter) (GF) \$9

#### Wood Grilled Asparagus (GF) \$10

#### Mashed Potatoes (GF) \$7

#### Grilled Gulf Shrimp (GF) \$14

#### Sauteed Jumbo Lump Crab Meat (GF) \$15

### À LA CARTE ENTRÉES

#### Blackened Redfish (GF)

Creole seasoned fish served with smoked sausage fingerling potato salad, broccolini, and a roasted red pepper cream sauce \$41

#### Roasted Cauliflower (GF)

Tossed with lemon atop a bed of red quinoa, with herb yogurt, pesto and dukkah \$25

#### Slow Roasted Duck

Creole brined half duck served with fingerling potatoes, sauteed green cabbage, and Tasso au jus \$39

#### USDA Prime Wood Grilled Filet

7oz Hickory grilled steak served with truffled wedge potatoes, broccolini, and creole demi-glace \$54

### ADDITIONAL DESSERTS

#### Pain Perdu Bread Pudding

Served with candied pecans and rum sauce \$9.75

#### Dark Chocolate Pecan Tart (GF)

pecan-brown sugar crust, salted caramel crème Anglaise & chantilly cream \$9.75

#### Vanilla Bean Crème Brûlée (GF) \$9.75

#### Vanilla Ice Cream \$9.75

#### Sorbet Du Jour (GF) \$9.75

Executive Chef Erik Veney

July 4, 2025

(GF) denotes Gluten-Free Items

Limit of **three** checks per table and 20% gratuity added for parties of 8 or more

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**Make a Reservation**

📅 Aug 7, 2025

🕒 7:00 PM

👤 2 people

**Find a Table**

📍 OpenTable



Contact

801 Chartres Street  
Phone: 504.568.1885  
Email: info@muriels.com

Dress Code

Smart casual.

Gentlemen are asked to refrain from wearing tank tops and hats in the dining room. Jackets are not required.

Gift Cards

To purchase gift cards for our restaurant, please call 504.568.1885.

We will gladly mail them at no additional charge.

Hours

**Dinner Hours**  
Sun thru Thurs  
5 PM – 9:30 PM  
Fri & Sat  
5 PM – 10 PM

**Saturday Brunch & Sunday Jazz Brunch**  
10:30 am – 2 pm

**Bar Hours**  
Sun thru Thurs  
3 PM – 9:30 PM  
Fri & Sat 3 PM-10:30 PM

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