

Ready? Begin...

Crispy Cauliflower Bites 14 (V)

Lightly Breaded With Creole Mustard Aioli

Sausage And Crawfish Poutine 15

French Fries, Crawfish Tails, Andouille Sausage, Smokey Pimento Cheese Gravy, Green Onions

New Orleans Style Gumbo 11 (Cup) 16 (Bowl)

Duck Confit, Tasso Ham, Andouille Sausage, Okra, Steamed White Rice

Add Shrimp 11

Green

Creole Mustard Vinaigrette, Ranch, Blue Cheese, Oil & Vinegar

**Add Blackened Or Grilled Chicken 7,
Grilled Shrimp 11, NY Strip 11, Salmon 11**

Loaded Baby Wedge Salad 15 (GF)

Cherry Tomatoes, Pickled Red Onions, Chives, Shaved Radish, Crispy Bacon, Blue Cheese Dressing

Toulouse House Salad 15 (V) (GF)

Tender Greens, Sonoma Goat Cheese, Cherry Tomatoes, Cucumbers, Shaved Radish, Julienne Carrots, Spicy Candied Pecans & Creole Mustard Vinaigrette Dressing

(V) = VEGETARIAN
(GF) = GLUTEN FREE

Main

**Add Blackened Or Grilled Chicken 7,
Grilled Shrimp 11, NY Strip 11, Salmon 11**

Shrimp & Grits 27

Cheesy Grits, Creole Shrimp, Mushrooms, Tasso Ham
Add Grilled Andouille Sausage 7

Blackened Salmon 321(GF)

Asparagus, Quinoa, Cherry Tomatoes, Mushrooms, Toasted Pine Nuts, Balsamic Buerre Blanc

Grilled 12 Oz NY Steak 39 (GF)

Asparagus, Roasted Fingerling Potatoes, Herb Butter, Red Wine Sauce

Burger and Sandwich

**With French Fries (Substitute Mixed Baby Greens Salad 2)
Add Bacon 2**

Toulouse Burger 20

8 OZ American Wagyu Beef, Cheddar, Lettuce, Tomato, Butter Pickles, Roasted Garlic Aioli, Toasted Brioche Bun

Impossible Burger (Plant Based Vegan) 21

Caramelized Onions, Sautéed Mushrooms, Tomato, Butter Pickles, Baby Arugula, Red Pepper Tomato Romesco, Toasted Brioche Bun

Shrimp Po' Boy 21

Flash Fried Shrimp, Lettuce, Tomato, Remoulade, Baguette

Blackened Catfish Po' Boy 21

Lettuce, Tomato, Remoulade, Baguette

Blackened Chicken Sandwich 20

Lettuce, Tomato, Cheddar Cheese, Spicy Remoulade, Brioche Bun

The Young Ones

Under 12 Please

Chicken Fingers With BBQ Sauce & Fries 14 Crustless PB&J 8 (V)

Pasta With Marinara Or Butter 14 (V)

Cheesy Flat Bread 14 (V)

Oven Baked Flat Bread With Marinara, Shredded Mozzarella Cheese

Dessert

Pistachio Cheesecake 11

Topped With A Light Pistachio Mousse On A Graham Cracker Base

Chocolate Caramel Crunch 11 (GF)

Flourless Chocolate Cake Filled With Crunchy Almond Bits And Topped With Creamy Caramel And Hazelnuts

Banana Bread Pudding 11

California Raisins, Pecans, Warm Whiskey Sauce

SPLIT PLATES - \$3

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
WE WILL DIVIDE CHECKS IN EQUAL PARTS, ONLY

Toulouse
Restaurant and Bar
Our paths will cross again

Alex Fuchs - Chef de Cuisine