FAMIGLIA MEDURI POOR HOUSE BISTRO NEW ORLEANS & CREOLE ITALIAN CUISINE





G Gluten Free V Vegetarian

STARTERS

BLACKENED CHICKEN WINGS - \$17

Served with celery and carrot sticks with blue cheese dressing

SAUSAGE BREAD - \$18

Homemade french bread stuffed with italian sausage and cheese served with creole mustard

GV FRENCH FRIES - \$6sm / \$10 LG

Fresh-cut potatoes lightly seasoned ADD: Cajun spices \$1

CAJUN POPCORN - \$16 Tender shrimp corn meal coated with herbs & spices and fried, served with homemade creole remoulade

- † CATFISH BASKET \$14 Fried Mississippi Catfish coated with corn meal mixed with herbs & spices and served with homemade tartar sauce
- CORN BREAD \$6 Homemade and served with butter

SIDES: G Creole Slaw \$5 / G Cajun Potato Salad \$5

- G Red Beans and Rice \$6 / Jambalaya Cup \$8
- V Zapps Chips \$3 / Fried Oyster \$4 EACH

AWARD WINNING — \$16 FRIED CAJUN CHICKEN SANDWICH

Dressed with Mayo, Pickles, and Creole Slaw

"AUTHENTIC" NEW ORLEANS HOT PO BOYS

ALL DRESSED: Shredded cabbage, tomato, pickles, mayo, creole mustard on a new orleans style french roll

- G All Po Boys can be served over white rice or salad
- † THE POOR HOUSE \$18

Ham, roast beef, beef drippin's and topped with au jus, dressed

- THE DRIPPIN'S \$16 Shredded roast beef drenched in au jus, dressed without mayo
- † COCHON DE LAIT \$16 Slow roasted pork, dressed
- † BBQ CHICKEN \$15 Shredded chicken in a "spicy" and tangy New Orleans sauce, dressed without mayo and creole mustard

SEAFOOD PO BOYS

DRESSED: Shredded cabbage and pickles, served on a New Orleans style french roll

† BBQ SHRIMP - \$18 Sauteed shrimp in a "spicy" and tangy New Orleans BBQ sauce

FRIED CATFISH - \$16 served with homemade tartar sauce

FRIED SHRIMP - \$18 served with homemade remoulade sauce

FRIED OYSTER - \$17 served with homemade tartar sauce

MUFFALETTA SANDWICHES

A New Orleans Specialty - Served Cold -ON ITALIAN 9" ROUND BREAD

- † CLASSIC MUFFALETTA HALF \$18 / WHOLE \$34
- Salami, ham, mortadella, provolone and olive salad mix
- V* VEGETARIAN MUFFALETTA- HALF \$16 / WHOLE \$30
- Provolone cheese and olive salad * Vegan without cheese

From the Charbroiler — \$15

SERVED WITH CAJUN POTATO SALAD, CREOLE SLAW OR FRENCH FRIES - Burgers dressed with lettuce, onion, tomato, mayo and yellow mustard. Chicken dressed with mayo, lettuce and tomato

BURGER - 1/4 lb. angus chuck burger

TURKEY BURGER

V* BOCA BURGER - Tofu patty * Vegan without mayo

GRILLED CHICKEN - served without mustard

ANDOUILLE SAUSAGE - dressed with creole slaw

ADD: Cheese \$1 (jack, swiss, cheddar, provolone) / Crumbled Blue Cheese \$1.50 / Bacon \$1.50 / Mushrooms \$1 / Cajun Spice \$1

PHB SPECIALTIES

■ BLACKENED CHICKEN & TASSO PASTA – \$22

Blackened diced chicken and tasso (Cured spicy ham) in a creole cream sauce with toasted Po Boy Bread

NEW ORLEANS COMBO - \$24

Sample of gumbo, jambalaya and red beans and rice, served with corn bread

G JAMBALAYA - \$18

Classic New Orleans rice dish with smoked sausage and chicken simmered in tomato-based creole sauce

- † CRAWFISH PASTA \$26
- Crawfish tail meat sauteed in a creole cream, served over fusilli pasta. Served with toasted bread

CREOLE CREAM VEGGIE PASTA - \$20

Sauteed veggies mixed with a creole cream sauce over fusilli pasta, served with toasted bread

BBQ SHRIMP PLATTER - \$26

Ez-peel Shrimp sauteed in a spicy & tangy New Orleans BBQ Sauce, served with dippin' Bread

FRIED SEAFOOD PLATTER - \$28

Shrimp, oysters and catfish. Served with choice of two sides: creole slaw, cajun potato salad, or french fries

G*RED BEANS & RICE - \$18

Simmered with ham hock, served with corn bread with andouille sausage * without corn bread

SOUPS & SALADS

SALAD DRESSINGS: Balsamic Vinaigrette, Blue Cheese, Ranch, Caesar and Thousand Island

G All Salads without croutons

SHRIMP GUMBO OR CHICKEN & SAUSAGE GUMBO -\$10 CUP / \$16 BOWL, SERVED WITH DIPPIN' BREAD

Savory "New Orleans soup" made daily and topped with rice

V*GARDEN SALAD - \$8 sm / \$14 LG

Mixed greens, garden vegetables and homemade croutons with your choice of dressing 🗱 Vegan with balsamic vinaigrette

V* POOR HOUSE SALAD - \$12 sm / \$18 LG

Mixed greens, chopped apples, candied pecans and crumbled blue cheese with homemade balsamic vinaigrette 🗱 Vegan without blue cheese

CAJUN POPCORN SALAD - \$18

Popcorn shrimp served on mixed greens with homemade remoulade sauce

CAESAR SALAD - \$10 sm / \$16 LG

Chopped Romaine lettuce, shaved parmesan, topped with homemade croutons & homemade caesar dressing

SWEETS

BREAD PUDDING - \$12

With New Orleans praline sauce "big enough to share"

V SWEET POTATO FRENCH FRIES - \$9

Sprinkled with cinnamon sugar

BEIGNETS - \$10

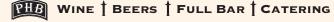
3 freshly-made donuts, served warm, sprinkled with powdered sugar

KID'S MENU — \$12

CHOICE: GRILLED CHEESE, CHICKEN TENDERS OR CORN DOG - Served with french fries and a drink

BEVERAGES

SODA, BOTTLED WATER, OR CHICORY COFFEE REGULAR OR DECAFFEINATED



317 W. St. John St. | Little Italy San Jose (Next to SAP Center)

408-292-BLUES (5837)

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