

New Orleans Restaurant Suggestions

Classic Creole Fine Dining

(Business attire is requested: jackets for gentlemen, ties optional; jeans are generally not permitted; no t-shirts, shorts, tennis shoes or sandals are permitted)

Arnaud's • 813 Rue Bienville • 523-5433

www.arnauds.com

Start an evening at Arnaud's in the French 75 bar, then step into the gilded world of Arnaud's many dining rooms, trimmed in polished woods and beveled glass. The kitchen produces a host of French-Creole classics, including speckled trout meunière and oysters Bienville. For a more casual option, choose to sit in the Jazz Bistro where a three-piece jazz band entertains table-to-table for a \$4 per person surcharge.

Dinner daily; Jazz Brunch Sun. \$\$\$

Brennan's • 417 Rue Royal • 525-9711

www.brennansneworleans.com

There's no better way to start a decadent breakfast at Brennan's than with an eye-opening bourbon milk punch. In the evening, try classics like trout amandine or crabs béarnaise and finish with Bananas Foster.

Shorts are permitted for breakfast and lunch only.

Breakfast, lunch and dinner daily. \$\$\$

Clancy's • 6118 Annunciation • 895-1111

Clancy's menu changes frequently but always features a mix of steaks, chops and local seafood prepared in the classic Creole tradition. One popular regular dish features fried oysters with Brie on a bed of wilted spinach. Lemon icebox pie is a popular dessert.

Business attire requested.

Lunch Thu - Fri; Dinner Mon - Sat. \$\$\$

Commander's Palace • 1403 Washington • 899-8221

www.commanderspalace.com

Chef Tory McPhail keeps evolving Commander's Palace's menu of contemporary Creole dishes. Grilled Breaux Bridge crawfish tails are prepared with Hennessy Cognac, black trumpet mushrooms and served with andouille cracked-corn grits.

Lunch Mon - Fri; Dinner daily; Jazz Brunch Sat - Sun. \$\$\$

Galatoire's • 209 Rue Bourbon • 525-2021

www.galatoires.com

Galatoire's is a century-old Creole institution known for seafood dishes like speckled trout meunière amandine, combining two classic presentations. The signature shrimp remoulade appetizer gets its spicy kick from horseradish, Creole mustard and a touch of paprika and Worcestershire sauce.

Jackets with collared shirts are required for gentlemen; jeans are not permitted.

Lunch and dinner Tue - Sun. \$\$\$

Contemporary Fine Dining

(Dress is typically business casual: jackets are recommended for gentlemen but not required; Jeans are not recommended; no t-shirts, shorts, tennis shoes or sandals are permitted)

Le Foret • 129 Camp • 553-6738

<http://leforetneworleans.posterous.com>

Chef Jimmy Corwell is the only Certified Master Chef in Louisiana, a designation given only to those who pass a rigorous test of skill and knowledge in the classic French culinary tradition. Menu offerings include lobster and sweetbreads in puff pastry, cornbread-crusting quail stuffed with foie gras and a caramelized milk soufflé with chocolate sauce.
Dinner Tues - Sun. \$\$

Herbsaint • 701 St. Charles • 524-4114

www.herbsaint.com

James Beard Award-winner Donald Link cooks modern Creole cuisine imbued with European flair. Savor olive oil-seared gnocchi with lemon and Parmesan or sautéed jumbo shrimp with creamed corn and tomato confit.
Lunch Mon - Fri; Dinner Mon - Sat. Open all-day. \$\$\$

Iris • 321 N. Peters • 299-3944

www.irisneworleans.com

Iris is a stage for well-crafted original cocktails and new American cooking. Veal cheek ravioli is served with wild mushrooms and cream. Changing entrées include dishes like monkfish with wilted greens and Kobe beef short ribs.
Lunch Thu & Fri; Dinner Mon, Wed - Sat. \$\$\$

Meauxbar Bistro • 942 N. Rampart • 569-9979

www.meauxbar.com

Chef Matthew Guidry creates a menu of contemporary French bistro fare. The Trout Grenobloise is pan-fried whole boneless brook trout served in lemon caper beurre noisette with parsley potatoes and haricorts verts.
Dinner Tue - Sat. \$\$\$

Le Meritage • 1001 Rue Toulouse • 522-8800

www.lemeritagerestaurant.com

The menu recommends specific wines, served by the half or full glass, for every dish, each of which is either an appetizer that's also available in an entrée portion or an entrée that's also available in shrunken form. Try the Meritage salad that comes wrapped in a long strip of cucumber served with a full-bodied ice wine vinaigrette; the corn and crab bisque; or the lamb chops served over a hash of apples, sweet potato and bacon.
Dinner Tue - Sat. \$\$

Upscale Atmosphere/Semi-Casual Dress

(Jeans are permitted with collared shirts and appropriate shoes; no t-shirts, shorts, tennis shoes or sandals are permitted)

Cochon • 930 Andrew Higgins • 588-2123

www.cochonrestaurant.com

Cochon uses pork in a myriad of Cajun and Southern recipes, from boudin balls to pork ribs. Entrées include crawfish pie, rabbit and dumplings, and mushroom salad with fried beef jerky. The bar has a selection of legal moonshine. For a more casual option, dine around back at the Butcher and sWine Bar.

Lunch Mon - Fri; Dinner Mon - Sat. Open all-day. \$\$

K-Paul's • 416 Rue Chartres • 524-7394

www.kpauls.com

Executive chef Paul Miller upholds the traditions of restaurant founder Paul Prudhomme, while the legendary chef himself continues to develop new recipes for the kitchen's repertoire. A new deli-style lunch menu offers the ultimate homage: a blackened hamburger po-boy.

Lunch Thu - Sat.; Dinner Mon - Sat. \$\$\$

Lüke Restaurant • 333 St. Charles • 378-2840

www.lukeneworleans.com

Lüke focuses on the cuisine of Alsace, a border region of Germany and France. Start with a truffled pâté of Louisiana rabbit and duck livers served with a country bread crouton. Daily specials include a braised shoulder of local lamb with tomatoes, almonds, currants and pasta. Breakfast, Lunch and Dinner daily until 11 p.m. \$\$\$

Muriel's • 801 Rue Chartres • 568-1885

www.muriels.com

From its perch on the corner of Jackson Square, Muriel's serves an array of contemporary Creole dishes. Try goat cheese crêpes topped with crawfish and Chardonnay cream or pecan-crusting puppy drum with crawfish relish.

Lunch Mon - Sat; Dinner daily; Jazz Brunch Sun. \$\$\$

Pelican Club • 312 Exchange Place • 523-1504

www.pelicanclub.com

Stroll down picturesque Exchange Alley to this elegant haven for contemporary Creole dining. Some of Chef Richard Hughes' signature dishes include crispy whole flounder with sweet chili sauce and jasmine rice, clay-pot Asian style barbecue shrimp and a seafood martini.

Dinner daily. \$\$\$

Rambla • 217 Camp • 587-7720

<http://ihhotel.com/restaurant>

Rambla offers classic Spanish tapas and French-inspired small plates. Patatas Bravas feature crispy Yukon gold potatoes seasoned with allioli. Medjool dates are stuffed with almonds and blue cheese, wrapped in bacon and roasted.

Dinner daily until 11 p.m.; Lunch Mon - Fri; Late-night Fri - Sat until midnight. Open all-day. \$\$

Only in New Orleans

The Bistro at Maison De Ville • 733 Rue Toulouse • 525-2021 www.bistromaisondeville.com

Whether seated in the intimate dining room or in the lush courtyard, guests can expect a creative touch from Chef Greg Picolo. Try appetizers like house-smoked catfish timbale or entrées like pan-seared scallops with truffle-scented sauce Forestier.

Lunch and dinner Thurs - Mon; Brunch Sat & Sun. \$\$\$

Bon Ton Café • 401 Magazine • 524-3386 www.thebontoncafe.com

Originally founded in the early 1900s, the Bon Ton has served Cajun and Creole food continually since its second opening in 1953. The namesake, broiled redfish Bon Ton, is served with lemon butter sauce. Try their signature Rum Ramsey cocktail as an alternative to the classic Sazerac.

Dress is casual.

Lunch and Dinner Mon - Fri. \$\$\$

Louisiana Bistro • 337 Dauphine • 525-3335 www.louisianabistro.net

This contemporary Creole bistro applies a creative touch to classic dishes. The "feed me" menu is a multi-course sampling option determined nightly by the chef and could include anything from crawfish beignets to blue crab gumbo.

Dress is casual.

Dinner Wed - Sun. \$\$

Mandina's • 3800 Canal • 482-9179 www.mandinasrestaurant.com

Mandina's serves Creole classics like trout meuniere and amandine and big seafood platters.

Popular appetizers include stacks of fat onion rings, fried eggplant sticks with marinara sauce and turtle soup with sherry.

Dress is casual.

Lunch and Dinner daily. Cash only. \$\$

Pascal's Manale • 1838 Napoleon • 895-4877 www.neworleansrestaurants.com/pascalsmanale

Manale's created New Orleans-style barbecued shrimp in a spiced brown butter sauce. Start with a dozen on the half shell at the oyster bar before moving onto the menu of Creole and Italian fare.

The combination pan roast features oysters, shrimp and crabmeat. Don't miss the bread pudding for dessert.

Dress is casual.

Lunch Mon - Fri; Dinner Mon - Sat. \$\$\$

Upperline • 1413 Upperline • 891-9822 www.upperline.com

JoAnn Clevenger shares a menu of Creole classics and a large collection of folk art at her Uptown restaurant. She invented the city's now-classic fried green tomatoes with shrimp remoulade.

Another signature dish is the roast duck served with garlic-port or ginger-peach sauce.

Dress is business casual.

Dinner Wed - Sun. \$\$\$

Casual

Café Amélie • 912 Rue Royal • 412-8965

www.princessofmonaco.com

The café has a romantic courtyard where diners can enjoy homemade soups, sandwiches and seasonal salads. Roasted oysters, rack of lamb with Scotch bonnet peppers and Louisiana crab cake with citrus drizzle are popular choices.

Lunch and Dinner Wed - Sat.; Brunch Sun. \$\$\$

Green Goddess • 307 Exchange Place • 301-3347

www.greengoddessnola.com

Paul Artigues' lunch-brunch repertoire includes nopales chilaquiles, corn flapjacks with pulled pork, and a vegetarian Cubano. Chris DeBarr's dinners include edamame-mint tapenade bruschetta, bison-and-bacon meatloaf, and a pasta-less ravioli made from beets. Enjoy an intimate atmosphere inside (seating for 16) or alfresco dining when weather permits.

Brunch and Lunch daily 11 a.m. - 4 p.m. \$

Dinner Thurs - Sun 5 p.m. - midnight \$

Gumbo Shop • 630 Rue St. Peter • 525-1486

www.gumboshop.com

The breezy courtyard is a pleasant spot to enjoy a menu of Creole dishes. Start with one of the restaurant's gumbos, and then move on to an entrée such as alligator tenderloins in a light and spicy tomato sauce.

Lunch and Dinner daily. \$\$

Napoleon House • 500 Rue Chartres • 524-9752

www.napoleonhouse.com

The Napoleon House features French Quarter charm, specialty drinks like the Pimm's Cup and classical music that may be enjoyed in the courtyard. They are famous for their muffuletta and feature other menu items also including seafood gumbo, jambalaya, soups, salads and po-boys.

Lunch Mon; Lunch and Dinner Tues - Sat. \$\$

Orleans Grapevine • 720 Rue Orleans • 523-1930

www.orleansgrapevine.com

Grapevine offers one of the city's largest selections of wines by the glass and an intimate courtyard setting. The seafood bouillabaisse combines Gulf fish, mussels, shrimp, and crawfish stew in a saffron lobster broth and is served with tarragon garlic.

Dinner daily; Late-night Fri & Sat until 11:30 p.m. \$\$

Strictly Seafood

Acme Oyster House • 724 Rue Iberville • 522-5973

www.acmeoyster.com

Start with a dozen raw oysters from the legendary oyster bar and then order from a menu full of local seafood options. The kitchen also offers dishes like gumbo, po-boys and red beans served in bread bowls.

Dress is casual.

Lunch and Dinner daily. Open all-day. \$\$

Grand Isle • 575 Convention Center Blvd • 520-8530

www.grandislerestaurant.com

This restaurant boasts Southern favorites such as pork chops and pot roast in addition to crawfish Cardinal and Grand Isle lobster. Enjoy a cocktail and a platter of oysters on the half-shell at the bar or choose to sit outside.

Dress is casual.

Lunch and Dinner daily. Open all-day. \$\$

GW Fin's • 808 Rue Bienville • 581-3467

www.gwfins.com

Using only the freshest product, Chef Tenney Flynn prepares locally caught fish in the Creole tradition, while the internationally caught fish is prepared in a variety of different fashions – don't miss the lobster dumpling appetizer when available. The menu offers a select few options for non-fish lovers, as well, and an expansive wine list.

Dress is semi-casual.

Dinner daily. \$\$\$

La Côte Brasserie • 700 Tchoupitoulas • 613-2350

www.lacotebrasserie.com

Seafood finds an attractive showcase in the Warehouse District, Renaissance Arts Hotel. The raw bar sports platters of fresh-shucked Louisiana oysters, and a whole fish special comes with andouille-okra-tomato stew and cayenne beurre blanc.

Dress is semi-casual.

Breakfast, Lunch and Dinner daily; Brunch Sun. \$\$\$

Rio Mar • 800 S. Peters • 525-3474

www.riomarseafood.com

Rio Mar serves a range of Spanish and Latin American dishes. Appetizers include a selection of ceviches, an oyster-and-spinach roast and more. The five-hour roast pork with black beans, avocado and cabbage salad is a popular entrée.

Dress is semi-casual.

Lunch Mon - Fri; Dinner Mon - Sat. \$\$

Italian

Domenica • 123 Baronne • 648-6020

www.domenicarestaurant.com

Domenica offers regional dishes from all over Italy. The panéed veal is familiar to the local palate, but its presentation over arugula with lemons is classic Milanese. It's also emblematic of Domenica's strong suit: simple, fundamentally satisfying dishes that are easy to share.

Dress is semi-casual.

Lunch and Dinner daily. \$\$

Eleven 79 • 1179 Annunciation • 299-1179

www.eleven79.com

Eleven79's standouts include the filet Rossini perched on a crouton with Culatello ham, Gruyere cheese, broiled tomato, Marsala sauce and slivers of truffle. Namesake veal Eleven79 features sautéed veal with roasted peppers, asparagus and mozzarella.

Dress is business casual.

Lunch Thu - Fri; Dinner Mon - Sat. \$\$\$

Irene's Cuisine • 539 Rue St. Philip • 529-8811

Baked oysters Irene are topped with a blend of cheese and pancetta. It's one of the signature dishes at this long-time favorite, where Creole flavors liven up Italian classics. Mussels marinara and roasted chicken are also popular.

Dress is semi-casual.

Dinner Mon - Sat. \$\$

Italian Barrel • 430 Rue Barracks • 569-0198

Northern Italian dishes using imported cured meats and cheeses fill the menu at this cozy café near the French Market. Panéed chicken is topped with Fontina cheese and lean, cured ham. Also try beef lasagna or vegetable-filled ravioli and tortellini.

Dress is casual.

Lunch and Dinner Tue - Sun. \$\$

Steakhouses

Dickie Brennan's Steakhouse • 716 Rue Iberville • 522-2467 www.dickiebrennanssteakhouse.com

The Steakhouse serves prime beef, local seafood (including boiled crawfish – in season), and innovative Creole dishes. The 8-oz. house filet is served with flash-fried oysters, béarnaise sauce, creamed spinach and Pontalba potatoes.

Dress is semi-casual.

Lunch Wed – Fri; Dinner daily. \$\$\$

Emeril's Delmonico • 1300 St. Charles • 525-4937

www.emerils.com

In addition to their prime steaks, dry-aged in-house, Delmonico now serves a selection of small plates including the Gulf crab cake with green tomato chow-chow, Louisiana meat pie, and Emeril's barbecued shrimp served over a grit cake. Dishes like Caesar salad and Bananas Foster are prepared tableside.

Dress is business casual.

Dinner daily. \$\$\$

Morton's The Steakhouse • 365 Canal Street • 566-0221

www.mortons.com/neworleans

The Cajun rib-eye steak is a 16-oz. cut marinated for 60 hours in Cajun seasonings. Maine lobsters are flown in daily and are split down the middle of the tail, baked and served with drawn butter.

Dress is semi-casual.

Dinner daily. \$\$\$

Rib Room • 621 Rue St. Louis • 529-7045

The stately Rib Room with its large French-style rotisserie is an old favorite for everything from power lunches to leisurely brunches. Crab cakes with remoulade and ravigote are a popular starter. Entrées include slow-roasted prime rib and rotisserie chicken.

Dress is semi-casual.

Breakfast, Lunch and Dinner daily; Brunch Sun. \$\$\$

Star Steak & Lobster • 237 Decatur • 525-6151

www.starsteak.com

This French Quarter restaurant has been serving steaks and seafood for three decades. Menu choices include slow-roasted 16 oz. prime rib as well as whole Maine lobster served with drawn butter. The Cajun filet mignon is stuffed with seafood and topped with white wine mushroom sauce.

Dress is casual.

Dinner daily. \$\$

Shula's Steak House • 614 Canal • 586-7211

www.shulas.com

Former Miami Dolphins coach Don Shula has two links to New Orleans: a Super Bowl win and his steakhouse. The lineup includes martinis and big steaks like the 48-oz. porterhouse and 32-oz. prime rib. Other entrées include Gulf fish and twin lobster tails.

Dress is semi-casual.

Breakfast, Lunch and Dinner daily. \$\$\$

Late Night Eats

Bombay Club • 830 Rue Conti • 586-0972

www.thebombayclub.com

The Bombay Club has a lengthy martini menu and a creative kitchen. Try braised pork shank slow cooked with Creole white beans and collard greens. Other dishes include the pan-seared Maine diver scallops with potato-corn hash and chimichurri sauce. Live entertainment on weekends.

Dress is semi-casual.

Dinner daily; Late-night Thurs - Sat until 1:30 a.m. \$\$\$

The Delachaise • 3442 St. Charles • 895-0858

www.thedelachaise.com

This boxcar-shaped wine bar offers a distinctive selection of wines, liquor and beer from around the world. The kitchen offers cheese plates, Middle Eastern dips with vegetables and French fries cooked in duck fat as well as a few entrée choices.

Dress is semi-casual.

Dinner and Late-night Sun - Weds until midnight.

Dinner and Late-night Thurs - Sat until 1 a.m. \$\$

Port-of-Call • 838 Esplanade • 523.0120

www.portofcallneworleans.com

This popular French Quarter bar and grill is known for thick burgers and the signature Monsoon cocktail. The *only* other menu option is steak. All entrées come with a baked potato.

Dress is casual.

Lunch, Dinner and Late-night daily until midnight. Open all-day. \$\$

Yuki Izakaya • 525 Frenchman • *No Phone*

This chic little pocket of nightlife on Frenchmen Street has turned the former back bar area of Café Brasil into a Japanese tavern offering a wide range of sakes, Japanese beers and exotic bar snacks. The menu changes frequently, but features small plates of treats like barbecued eel, crab dumplings, peppery French fries with wasabi mayonnaise and steamed clams with sake butter.

Dress is casual.

Dinner and Late-night Weds - Sun until 2 a.m. Cash only. \$

Breakfast & Lunch

Café Fleur de Lis • 307 Rue Chartres • 529-9641

www.cafefleurdelis.com

Waffles, pancakes and heartier fare like steak and eggs greet the morning crowd at this casual café. The Fleur de Lis omelet is packed with crawfish, onions, bell peppers and pepper Jack cheese and topped with crawfish étouffée. Lunch brings a lineup of salads, burgers and Panini. Breakfast and Lunch daily until 3 p.m. \$

Li'l Dizzy's Café • 610 Poydras • 212-5656 • & • 1500 Esplanade • 569-8997

The Baquet family serves Creole soul food to Tremé neighbors and downtown visitors alike. The list of favorites includes trout Baquet, fried chicken, po-boys and Creole filé gumbo with sausage. Esplanade Avenue: Breakfast and Lunch daily until 2 p.m. Poydras Street: Breakfast and Lunch Mon - Sat; Dinner daily; Brunch Sun. \$\$

La Divina Gelateria • 621 Rue St. Peter • 302-2692

www.ladivinagelateria.com

La Divina serves more than just house-made gelati. It also offers breakfast and lunch options like the muffelino, a panino-style muffuletta made with imported cold cuts on ciabatta. Breakfast, Lunch and Dinner daily until 11 p.m. \$

Stanley • 547 Rue St. Ann • 587-0093

www.restaurantstanley.com

Chef Scott Boswell proves he's skilled in more than just fine dining. The corn-crusted oyster po-boy is served with coleslaw. The Eggs Benedict po-boy is another favorite and the Bananas Foster French toast is served with Tahitian vanilla bean ice cream. Brunch, Lunch and early Dinner daily until 7 p.m. \$\$

The Store • 814 Gravier • 322-2446

www.thestoreneworleans.com

Visit this upscale deli for shrimp and grits larded with tasso-spiked cream gravy or the poached eggs Gravier, made by topping English muffins with pulled pork, sautéed spinach and marchands de vin. For lunch, try the barbecued shrimp po-boy made with fried shrimp and dressed with hearty collard greens. Breakfast and Lunch Mon - Fri until 2:30 p.m. \$\$

Welty's Deli • 336 Camp • 592-0223

www.weltydeli.com

Welty's specializes in local ingredients prepared fresh to order. For breakfast try an egg, cheese and bacon sandwich on a fresh croissant. For lunch, enjoy a salad with homemade dressing or a sandwich piled high with deli meat. The tuna salad is prepared with fresh tuna. Hot lunch specials are also available daily. Breakfast and Lunch Mon - Fri until 2p.m. \$

Worth the Drive

Blue Plate Café • 1330 Prytania • 309-9500

Blue ceramic-tile tables and decorative plates brighten this cute café. Lunch features a variety of homemade soups, sandwiches and daily specials. Barbecued salmon is rubbed with seasonings, grilled and topped with barbecue sauce.

Dress is casual.

Breakfast and Lunch Mon - Fri; Brunch Sat. \$

Bistro Daisy • 5831 Magazine • 899-6987

Appetizers include the jumbo lump crabmeat in horseradish aioli with chilled roasted beets, croutons and chives. The filet mignon is served with truffled red wine demi-glace, mushroom blue cheese compound butter with haricots verts and Lyonnaise potatoes.

Dress is business casual.

Dinner Tue - Sat. \$\$\$

Boucherie • 8115 Jeannette • 862-5514

www.boucherie-nola.com

Boucherie is the home base for the chefs behind the rolling gourmet stand known as the Purple Truck. Smoked beef brisket is served with garlic butter and Parmesan French fries. Blackened shrimp and grit cakes are topped with bacon vinaigrette.

Dress is semi-casual.

Lunch and Dinner Tue - Sat. \$\$

Brigtsen's • 723 Dante • 861-7610

www.brigtsens.com

Frank Brigtsen serves updated Creole and contemporary Louisiana cooking in a beautiful, converted home. Game dishes like roast duck with cornbread dressing and tart dried-cherry sauce are house specialties.

Dress is business casual.

Dinner Tue - Sat. \$\$\$

Café Dégas • 3127 Esplanade • 945-5635

www.cafedegas.com

This breezy and casual café serves classical French dishes like "Mignonettes de Veau au Parmesan:" Parmesan-cruste veal medallions with caper beurre blanc and sautéed vegetables.

Dress is semi-casual.

Lunch Wed - Sat.; Dinner Wed - Sun; Brunch Sun. \$\$

Dante's Kitchen • 736 Dante • 861-3121

www.danteskitchen.com

A charming garden patio greets diners at Dante's. Dinner temptations include Ponchatoula strawberry salad with shaved goat cheese and seared diver scallops with aged balsamic vinegar.

Dress is semi-casual.

Dinner Wed - Mon; Brunch Sat - Sun. \$\$\$

Dick & Jenny's • 4501 Tchoupitoulas • 894-9880 www.dickandjennys.com

Dick and Jenny's serves creative Creole dishes amid the casual charm of a converted bargeboard home. Popular dishes include bronzed Louisiana flounder with crawfish Dynamite and the shrimp and corn chowder with Tabasco sour cream. Low markups make wine list prices very friendly.

Dress is semi-casual.

Dinner Tue - Sat. \$\$\$

Gautreau's Restaurant • 1728 Soniat • 899-7397 www.gautreausrestaurant.com

Chef Sue Zemanick puts her talent on display in appetizers like the citrus-poached Gulf shrimp with grapefruit, jicama and cilantro vinaigrette. For her spring menu, Zemanick offers halibut with chanterelle mushrooms, spinach, fingerling potatoes and béarnaise sauce.

Dress is business casual.

Dinner Mon - Sat. \$\$\$

Huevos • 4408 Banks • 482-6264

Huevos offers a short but original menu of breakfast items in the morning. Poached eggs are served over pork tamales and topped with tomatillo salsa. Lunch brings changing options like a BLT using tomato salsa.

Dress is casual.

Breakfast and Lunch Thu - Tue. \$

Jacques-Imo's • 8324 Oak • 861-0886 www.jacquesimoscafé.com

Owner/Chef Jack Leonardi brings a let-it-all-hang-out approach to the dining room and whimsical Creole cuisine of Jacques-Imo's. Start with savory alligator cheesecake and choose from entrées like oyster-stuffed Carpet Bagger Steak and spicy Cajun bouillabaisse.

Dress is casual.

Dinner Mon - Sat. \$\$\$

La Petite Grocery • 4238 Magazine • 891-3377 www.lapetitegrocery.com

This former corner grocery is a gourmet restaurant serving regional specialties like spicy tomato braised redfish with Louisiana popcorn rice. For a close-to-home lunch, try the seafood bouillabaisse: Gulf shrimp and shellfish in saffron broth with aromatic herbs.

Dress is business casual.

Lunch and Dinner Tue - Sat. \$\$\$

Lillette • 3637 Magazine • 895-1636 www.lilletterestaurant.com

Lillette features Chef/proprietor John Harris' refined French cooking with Italian and Spanish influences. Popular appetizers include Alaskan king crab claws with passion fruit butter and grilled beet salad with walnuts and goat cheese.

Dress is semi-casual.

Lunch and Dinner Tue - Sat. \$\$\$

Martinique Bistro • 5908 Magazine • 891-8495

www.martiniquebistro.com

This bistro offers a cozy dining room and lush courtyard. Prince Edward Island mussels are steamed in white wine with chorizo, fennel, tomato and saffron. Also try grilled duck sausage or braised rabbit Provençal style.

Dress is business casual.

Lunch Fri - Sat; Dinner Tue - Sun; Brunch Sun. \$\$

One Restaurant & Lounge • 8132 Hampson • 301-9061

www.one-sl.com

Snag a seat overlooking the open kitchen at this Riverbend café and watch as dishes are prepared before your eyes. Crab cakes with Creole mustard vinaigrette rest on a salad of cabbage and basil. Grouper is topped with smoked salmon and basil pesto.

Dress is semi-casual.

Lunch Thu - Fri; Dinner Mon - Sat. \$\$

Parkway Bakery & Tavern • 538 Hagan • 482-3047

www.parkwaybakeryandtavernnola.com

Parkway Bakery & Tavern is home to one of the most popular roast beef po-boys in town. Other choices include meatballs, catfish, corned beef, shrimp and oysters. Jambalaya, fries and chips are side options.

Dress is casual.

Lunch and Dinner Wed - Mon. \$

Patois • 6078 Laurel • 895-9441

www.patoisnola.com

This neighborhood eatery features French food accented with New Orleans flavors. Sautéed sweetbreads are served with Beluga lentils, wilted spinach and country ham reduction. Almond-crusted wild redfish comes with roasted potato galettes, buttered green beans and satsuma meuniere.

Dress is business casual.

Lunch Fri; Dinner Wed - Sat; Brunch Sun. \$\$\$

Vizard's • 5015 Magazine • 895-2246

New warmer-weather dishes at Kevin Vizard's bustling Uptown restaurant include roasted red snapper with Israeli couscous, crabmeat salad with creamy Creole vinaigrette, and a butcher's plate with assorted pâtés. The house-made ice creams range from classic coffee to nostalgic Dreamsicle.

Dress is business casual.

Dinner Tue - Sat. \$\$\$