



SAN JOSE'S NEW ORLEANS JOINT

† PO-BOYS, SALADS, BEER & WINE, PRIVATE PARTIES & CATERING †

STARTERS

- † **BLACKENED CHICKEN WINGS – \$8.25**
Served with celery sticks and blue cheese dressing
 - † **FRENCH FRIES – \$2.50 SM / \$4.00 LG**
Fresh-cut potatoes lightly seasoned
 - † **CAJUN FRIES – \$3.00 SM / \$4.75 LG**
Fresh-cut potatoes dusted with savory Cajun spices
 - † **CAJUN POPCORN – \$8.25** Tender shrimp corn meal coated with herbs and spices and fried. served with homemade creole remoulade
 - † **SAUSAGE BREAD – \$8.25** Crusty french bread stuffed with italian sausage, served with creole mustard
 - † **CORN BREAD – \$1.95** Homemade and served with butter
- SIDES:** Creole slaw **\$2.50** / Cajun potato salad **\$2.50**
Red beans and rice **\$3.00** / Jambalaya cup **\$5.50**
Fried Oyster **\$2.00** EACH

LUNCH SPECIAL — \$7.95

Available Monday – Friday 11 am to 4 pm

HALF PO BOY AND GARDEN SALAD OR CUP O' GUMBO

“AUTHENTIC” NEW ORLEANS HOT PO BOYS

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

- † **THE POOR HOUSE – \$9.25**
Ham, roast beef, beef drippin's and topped with *au jus*, dressed

PHB Po Boys — \$8.25

- † **THE DRIPPIN'S** – Shredded roast beef drenched in *au jus*, dressed without mayo
- † **COCHON DE LAIT** – Slow roasted pork, dressed
- † **ROAST BEEF** – Sliced roast beef, dressed
- † **BAKED HAM** – Sliced baked ham, dressed
- † **FRENCH FRY** – Fresh-cut french fries and beef drippin's, dressed without mayo and creole mustard
- † **TURKEY** – Sliced, white turkey breast, dressed
- † **BBQ CHICKEN** – Shredded chicken in a “spicy” and tangy New Orleans sauce, dressed without mayo and creole mustard

SEAFOOD Po Boys — \$9.25

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

- † **BBQ SHRIMP** – New Orleans sauteed shrimp in a “spicy” and tangy sauce
- † **FRIED CATFISH** – “Mississippi River” catfish, all-white boneless, corn meal coated and fried, served with homemade tartar sauce
- † **FRIED SHRIMP** – Corn meal coated and fried, served with homemade remoulade sauce
- † **FRIED OYSTER** – Fresh shucked oysters, corn meal coated and fried, served with homemade tartar sauce

MUFFALETTA SANDWICHES

A NEW ORLEANS SPECIALTY SERVED ON ITALIAN 9" ROUND BREAD

- † **CLASSIC MUFFALETTA – HALF \$10.50/WHOLE \$18.50**
Salami, ham, mortadella, provolone and olive salad mix
- † **VEGETARIAN MUFFALETTA – HALF \$8.50 / WHOLE \$14.50**
Provolone cheese and olive salad

FROM THE CHARBROILER — \$7.25

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

- † **BURGER** – 1/4 lb. angus chuck burger
- † **TURKEY BURGER**
- † **BOCA BURGER**
- † **GRILLED CHICKEN**
- † **ITALIAN SAUSAGE OR ANDOUILLE SAUSAGE**
Dressed with only creole mustard

ADD: Cheese **\$1.00** (jack, swiss, cheddar, provolone)
Crumbled blue cheese **\$1.50** / Bacon **\$1.50** / Mushrooms **\$1.00**
Cajun spice **\$1.00** / Add meat **\$3.00**

PHB SPECIALTIES

- † **NEW ORLEANS COMBO – \$13.75**
Sample of gumbo, jambalaya and red beans and rice, served with corn bread
- † **JAMBALAYA – \$13.75**
Smoked sausage and chicken simmered in tomato based creole sauce
- † **CRAWFISH PASTA – \$13.75**
Crawfish tail meat sauteed in a creole cream, served over fussili pasta. Served with toasted bread
- † **BLACKENED CHICKEN & TASSO PASTA – \$13.75**
Blackened chicken and tasso (cured spicy ham) in a cream sauce over fussili pasta. Served with toasted bread
- † **BBQ SHRIMP – \$13.75**
New Orleans sauteed shrimp in a “spicy” and tangy sauce, served with dippin' bread
- † **FRIED SEAFOOD PLATTER – \$13.75**
Shrimp, oysters and catfish. Served with choice of two sides: creole slaw, cajun potato salad, or french fries
- † **RED BEANS & RICE – \$10.75**
Served with corn bread with andouille sausage

SOUPS & SALADS

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

- † **SEAFOOD GUMBO OR CHICKEN & SAUSAGE GUMBO – \$4.50 CUP/\$7.75 BOWL, SERVED WITH DIPPIN' BREAD**
Savory “New Orleans soup” made daily and topped with rice
- † **GARDEN SALAD – \$4.50 SM / \$7.25 LG**
Mixed greens, garden vegetables and homemade croutons with your choice of dressing
- † **POOR HOUSE SALAD – \$10.25**
Mixed greens, chopped apples, candied pecans and crumbled blue cheese with homemade balsamic vinaigrette
- † **CAJUN POPCORN SALAD – \$10.25**
Popcorn shrimp served on mixed greens with homemade remoulade sauce
- † **CAESAR SALAD – \$5.25 SM / \$8.25 LG**
Chopped romaine lettuce, shaved parmesan, homemade croutons with caesar dressing

ADD CHICKEN – \$3.00 ADD SHRIMP – \$3.00

SWEETS

- † **BREAD PUDDING – \$5.95**
With New Orleans praline sauce “big enough to share”
- † **SWEET POTATO FRENCH FRIES – \$4.75**
Sprinkled with cinnamon sugar
- † **BEIGNETS – \$4.75**
3 freshly-made donuts, served warm, sprinkled with powdered sugar

KID'S MENU — \$5.50

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

BEVERAGES — \$1.95

- † **SODA, BOTTLED WATER, ICED TEA OR CHICORY COFFEE REGULAR OR DECAFFEINATED – \$1.95**
- † **WINE** – White or red, by the glass or bottle (*ask for selection*)
- † **BEER ON DRAFT** – Abita, Redtail, Hefeweizen, Sierra Nevada, Sam Adams, Pabst Blue Ribbon
- † **BOTTLED BEER** – *ask for selection*

Let the Good Times Roll!

SERVING MONDAY – THURSDAY 11 AM TO 9 PM

FRIDAY – SATURDAY 11 AM TO 10 PM

SUNDAY BRUNCH SERVED

10 AM TO 2 PM / OPEN 'TIL 8 PM

91 S. AUTUMN STREET, DOWNTOWN SAN JOSE

408-292-BLUES (5837)

WWW.POORHOUSEBISTRO.COM