



121 Dr. Michael DeBakey Drive
Lake Charles, LA 70601

337-310-7499 | 121artisanbistro@gmail.com

Starters

Parmesan Crusted Shrimp 23

One pound lightly fried shrimp, parmesan, fresh herbs, Creole honey mustard

Fried Mozzarella 15

Hand-cut & house-made served over fresh basil marinara

Roasted Stuffed Mushrooms 18

Shrimp, spinach & smoked mozzarella, topped with lemon butter

Margarita Meatball 14

Two hand & house-made 4 oz meatballs, fresh basil, marinara, and mozzarella

Flash Fried Oysters 26

Brown meuniere, Louisiana lump crab

Calamari Fritti 16

Traditional style with fresh basil marinara

Lamb Lollipops MP

Grilled, choice of brown meuniere or chimichurri sauce

Grilled Beef Brochettes

(2) brochettes 22 | (3) brochettes 33
Tenderloin tips skewered with peppers & onions. Served with chimichurri, kalamata olives, & topped with feta

Salads

Dressings: House • Lemon Garlic Parmesan Vinaigrette • Blue Cheese • Caesar • Green Goddess • Creole Honey Mustard

House Salad Starter 9 | Entrée 13

Wild greens, chickpeas, gorgonzola, beef strings, candied pecans, house dressing

Killer Kale Caesar

Starter 9 | Entrée 13
Romaine lettuce, finely chopped kale, shaved red onions, asiago, capers, fried jerked chickpeas

Tuscan Chop Starter 10 | Entrée 14

Wild greens, tomatoes, feta, candied pecans, shaved red onion, sundried cranberry, sliced apple, house dressing

Classic Caesar

Starter 8 | Entrée 12
Romaine lettuce, parmesan, croutons, caesar dressing

Sensation Starter 8 | Entrée 12

Romaine, Romano, lemon garlic parmesan vinaigrette, toasted almonds

Salad Additions:

Grilled Chicken Breast	9
Grilled or Fried Shrimp	11
Blackened Yellowfin Tuna	12
Grilled Beef Brochette	11

Soups

Shrimp & Corn Bisque

Cup 10 | Bowl 19

Spicy Tomato Basil Soup

Cup 8 | Bowl 15

Focaccia Breads

House 16

Herbs & smoked mozzarella.
Served with house-made spinach dip

Tuscan 17

Brandy cream sauce, Gulf shrimp, pancetta, smoked mozzarella, capers, roma tomatoes

Wild Mushroom Truffle 16

Oyster and crimini mushrooms, smoked mozzarella, truffle oil and fresh basil

Grilled Chicken Cobb 17

Wild greens, grilled chicken breast, boiled egg, bacon, chickpeas, avocado, tomatoes, gorgonzola, choice of dressing

Wedge Salad 14

Iceberg lettuce, bleu cheese, diced tomatoes, boiled egg, red onion, bacon, fried chickpeas, balsamic glaze, bleu cheese dressing

Caprese 14

Vine ripened tomato, fresh mozzarella, capers, tuscan olive oil, fresh basil, pesto, balsamic glaze

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Seafood dishes may contain shells. All salads are gluten free.
There will be an added gratuity of 20% for parties of six or more.

 = GLUTEN FREE

Burgers + Sandwiches

Served with your choice of regular or sweet potato fries.

Classic Burger 16
Swiss or cheddar cheese,
fully dressed

**Smoked Bacon &
Cheddar Burger** 17
Thick bacon, cheddar, chipotle BBQ, mayo, fried onion ring

**Shaved Smoked
Ribeye Sandwich** 18
Melted Swiss cheese, mayonnaise,
au jus sauce *limited availability

Stone Hearth Favorites

Filet of Beef 
Tenderloin 54
10oz. tenderloin with choice
of sauce & side

Ribeye 
16 oz. center cut choice with
choice of sauce & side

Salmon 31
Pistachio crusted Scottish
salmon over sautéed
asparagus with a honey dijon
glaze. Topped with pickled
red onion & fennel

House Features

121 Meatloaf 20
House made, marsala
brandy cream, sautéed
onions & crimini mushrooms.
Choice of side.

Beef Tips & Grits 23
Slow braised beef tenderloin
tips in a veal milanese sauce,
creamy rosemary stone
ground grits, green beans

Sauces  4 each
Marsala Brandy Cream
Brown Meunier
Cilantro Basil Butter
Lemon Butter
Chimichurri

Additional Toppings
Jumbo Lump Crabmeat 13
Sautéed Crimini Mushrooms 4
Grilled Shrimp 11
Fried Shrimp 11

Sides 9 each

Crimini & Pancetta Spinach Sauté • **Asparagus** •
Asiago & Pancetta Potatoes • **Spaghetti Squash** •
Stone Ground Rosemary Grits • **Fries** •
Sweet Potato Fries • **Crawfish Mac & Cheese** +4

Desserts

**White Chocolate
Bread Pudding** 9

Italian Almond Cake 11

Classic Tiramisu 9

**Chocolate Mousse
Cake** 11

**New York Style
Cheesecake** 12

Strawberry Or Blueberry

Pasta

Mona Lisa 26
Angel hair pasta, shrimp & Louisiana crabmeat in a light
seafood cream sauce

Meatballs & Marinara 20
Two 4 oz meatballs served over angel hair pasta with marinara
and Parmesan cheese

Fettuccine Alfredo 16 | Grilled Chicken 20 | Shrimp 21
Fettuccine pasta

Nonna's Lasagna 20
Our meat lasagna layered with fresh herbs, plum tomato basil
sauce, five Italian cheeses

Shrimp & Crawfish Diavolo 25
Sautéed shrimp & Louisiana crawfish tails with
fettuccine in a spicy asiago plum tomato cream sauce

Aldovina's 23
Tender pieces of braised boneless shortrib, slowly cooked in a
rich tomato ragu with spicy peccarino cheese over fettuccine

Brick Oven Pizzette

CREATE YOUR OWN 11

1 Choose Base

- White dough
- Cauliflower dough  +2

2 Choose Sauce

- Traditional red sauce
with aged mozzarella
- White sauce - brandy cream,
aged mozzarella, spicy asiago

3 Add Toppings:

Cheeses +1.75 each

Aged Mozzarella • Feta • Gorgonzola • Fresh Mozzarella •
Cheddar • Imported Asiago • Smoked Mozzarella •
Spicy Asiago • Housemade Ricotta

Fresh Vegetables

+1.50 each

Onion • Green Peppers •
Fresh Mushrooms •
Fresh Spinach

+1.00 each

Fresh Garlic • Capers •
Jalepeños • Banana Peppers •
Black Olives

Other Toppings +1.75 each

Pesto • Sundried Tomatoes • Crimini Mushrooms •
Marinated Roma Tomatoes • Kalamata Olives • Roasted Garlic •
Marinated Artichokes • Fire Roasted Red Bell Peppers

Meats

+2.50 each

Thick Bacon • Pepperoni •
Shaved Italian Sausage •
Pancetta Bacon

+4.00 each

Gulf Shrimp • Anchovies •
Grilled Chicken



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All Sauces & Sides Are Gluten Free.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.