



121 Dr. Michael DeBakey Drive
Lake Charles, LA 70601
337-310-7499 | 121artisanbistro@gmail.com

Starters

Jumbo Lump Crab Cake MP

Panko crusted, pan-fried served with lemon beurre blanc and roasted red pepper sauce
With our spicy crawfish Diavolo sauce +5

Pan Seared Shrimp & Scallops MP

Served over our rosemary grits, crispy tobacco onion, shallot cream sauce

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

Calamari Fritti 16

Traditional style with 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

Lamb Lollipops MP

Grilled, choice of brown meuniere or chimichurri sauce

Grilled Beef Brochettes

(1) brochettes 11 | (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, beet 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

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 and 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 MP
10oz. tenderloin with choice
of sauce & side

Ribeye MP
16 oz. center cut 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 Meuniere
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



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 23
Fettuccine pasta

Nonna's Lasagna 22
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 25
Tender pieces of braised boneless shortrib, slowly cooked in a
rich tomato ragu with spicy peccarino cheese over fettuccine

Brick Oven Pizzette and Calzones

CREATE YOUR OWN 13

1 Choose Base

- White dough
- Cauliflower dough +2
- Calzone +4

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 +1.00 each
Onion • Green Peppers • Fresh Garlic • Capers •
Fresh Mushrooms • Jalepeños • Banana Peppers •
Fresh Spinach • 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 +4.00 each
Thick Bacon • Pepperoni • Gulf Shrimp • Anchovies •
Shaved Italian Sausage • Grilled Chicken
Pancetta Bacon

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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.