

M Bistro

921 Canal St The Ritz-Carlton 70112-2503 · +15045241331 · Updated: Jan 14, 2026

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BUFFET 1

Breakfast Buffet

Featuring Local & International Selections. Omelets & Eggs Prepared to Order. Includes Coffee or Tea & Juice

AVAILABLE OPTIONS

Adult: \$34.00

Children: \$15.00

HEALTHY STARTERS 6

Steel-Cut Oatmeal**

\$15.00

Cinnamon, Raisins, Brown Sugar, Bananas or Mixed Berries

Fresh Fruit Plate

\$18.00

Seasonal Fruits & Berries, Banana Bread, Yogurt Dip

Yogurt Parfait**

\$15.00

Granola, Compote, Mixed Berries, Vanilla Greek Yogurt

Berry & Banana Smoothie

AVAILABLE OPTIONS

\$11.00

Add Whey Protein: \$3.00

Bagel & Lox

\$23.00

Smoked Salmon, Tomato, Egg, Shaved Red Onions, Capers, Cucumbers, Cream Cheese, Toasted Bagel

Acai Bowl

\$20.00

Mixed Berries, Banana, Granola, Toasted Coconut Flakes, Chia Seeds

FARM-FRESH EGGS 8

Caprese Omelet

\$23.00

Onions, Tomatoes, Mozzarella, Basil Pesto

NOLA Breakfast (Toast)*

\$24.00

Two Farm Eggs: any style; Choice of: Bacon, Andouille Sausage or Sausage Links & Toast

Breakfast Sandwich (Toast)*

\$21.00

Sausage or Bacon, Two Fried Eggs, Cheddar Cheese served on a Bagel

Classic Eggs Benedict

\$25.00

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise

Smoked Salmon Benedict

\$28.00

Poached Eggs, Sautéed Spinach, English Muffin, Hollandaise

NOLA Benedict **\$26.00**
Louisiana Sausage, Poached Eggs, Buttermilk Biscuits, Hollandaise

Lagniappe Omelet* **\$25.00**
Three-Egg Omelet. Choice of Three Fillings: Crawfish, Bacon, Andouille Sausage, Ham, Spinach, Bell Peppers, Tomato, Onions, Scallions, Mushrooms, Cheddar, Mozzarella Cheese

Crawfish Creole Omelet **\$25.00**
Crawfish, Holy Trinity, Tomato, Mozzarella, Creole Sauce

HOT OFF THE GRIDDLE 8

Chicken and Waffle **\$27.00**
Buttermilk Chicken Thigh, Maple-Chipotle Syrup

Tasso Hash **\$21.00**
Poached Egg, Tabasco Hollandaise, Scallions, Potatoes, Holy Trinity

Biscuits & Sausage Gravy **\$17.00**
Crispy Andouille & Scallions

Buttermilk Belgian Waffle **\$19.00**
Warm Maple Syrup & Butter

Traditional Pancakes* **AVAILABLE OPTIONS**
Warm Maple Syrup & Butter \$18.00
Add Blueberries, Chocolate Chips or Banana: \$3.00

Healthy Frittata (Toast)* **\$25.00**
Egg Whites, Tomatoes, Spinach, Mushrooms, served with Turkey, Bacon, Pico de Gallo & Toast

Monte Cristo **\$24.00**
Artisan Bread, Gruyere Cheese, Black Forest Ham, Dijon Mustard Aioli, with a choice of Breakfast Potatoes, Grits or Mixed Berries

Egg & Avocado Toast* **\$26.00**
Toasted Artisan Bread, Two Eggs any style, Feta Cheese, Radish Fruit Cup

SIDES 9

Dressed Grits **\$8.00**
Cheddar, Bacon, Scallions

Breakfast Potatoes **\$8.00**

One Egg, Any Style **\$4.00**

Fresh Berries **\$8.00**

English Muffin or Toast (Toast)* **\$4.00**

Sausage Links or Patties	\$8.00
Pecan-Wood Smoked Bacon or Turkey Bacon	\$8.00
Toasted Bagel with Cream Cheese	\$7.00
Powdered Beignets	AVAILABLE OPTIONS
	Sm: \$8.00
	Lg: \$14.00

BEVERAGES 8

Coffee	\$5.00
Abita Roasting Co. Private Roast	
Espresso	AVAILABLE OPTIONS
	Sm: \$5.00
	Lg: \$8.00
Cappuccino	\$8.00
Tealeaves Organic Tea	\$5.00
NOLA Bloody Mary	\$12.00
House Vodka, our Signature Bloody Mary Mix	
Classic Mimosa	\$12.00
Rise & Shine Screwdriver	\$12.00
Milk, Fruit Juice, or Soda	\$5.00

APPETIZERS 8

Fried Green Tomatoes	\$22.00
Crab Meat, Rémooulade Sauce	
Margherita Flatbread	\$18.00
Pistou Sauce, Heirloom Tomato, Mozzarella, Balsamic Glaze	
Truffle Fries*	\$17.00
Parmesan, Truffle Oil, Cauliflower Dip	
BBQ Shrimp & Grits	\$19.00
Smoked Gouda Grits, Roasted Corn, Poblano Peppers	
Crawfish Rockefeller Bread	\$20.00
Focaccia, Herbsaint Cream, Bacon	
Gulf Shrimp Cocktail	\$21.00
Louis Sauce, Bloody Mary Cocktail Dip, Spicy Tartar	

Hummus **\$15.00**

Navy Beans, Sesame Seeds, Grilled Pita Bread

Boudin Croquettes **\$20.00**

Louisiana Sausage, Fontina Cheese, Aji Panca Drizzle, Green Tomato Chow Chow

HANDHELDS 7

The NOLA Burger **\$26.00**

Brioche Bun, Port Salut Cheese, Cajun Sauce, House-made Spicy Pickles, Bacon Onion Jam. Lettuce, Tomato, Onion Upon Request

Cajun Chicken Sandwich **\$25.00**

Spicy Fried Chicken, Coleslaw, Brioche Bun, House-made Spicy Pickles, Rémoulade Sauce

Hurricane Po'Boy **\$25.00**

Fried Gulf Shrimp, Aioli, Lettuce Tomato, House-made Spicy Pickles

Muffaletta Crostada **\$25.00**

Italian Meats, Provolone, Creole Olive Salad served on Focaccia

Baja Fish Tacos **\$24.00**

Beer Battered Gulf Fish, Fennel-Cabbage Slaw, Roasted Corn Salsa, Poblano Aioli

Ricotta & Pesto Focaccia **\$24.00**

Arugula, Red Pepper Coulis, Pickled Shallots, Heirloom Tomato Confit

Bulgogi Cheesesteak **\$27.00**

Pepper Jack, Sautéed Onions, Gochujang Aioli, French Bread

SOUPS & SALADS 7

Seafood Gumbo

Louisiana Shrimp, Crab, Crawfish, Andouille, Popcorn Rice

AVAILABLE OPTIONS

Cup: \$9.00

Bowl: \$16.00

Leek-Potato Bisque**

Lardons, Smoked Paprika, Green Onions

AVAILABLE OPTIONS

Cup: \$7.00

Bowl: \$14.00

Add Grilled Chicken Breast:

\$9.00

Add Sautéed Shrimp: \$13.00

Add Salmon: \$15.00

Shaved Fennel Salad **\$16.00**

Charred Asparagus, Arugula, Spiced Pecans, Radish, Parmesan-Reggiano, Blackberry Vinaigrette

Caesar Salad*

Romaine Lettuce, Croutons, White Anchovies, Parmigiano-Reggiano, Caesar Dressing

AVAILABLE OPTIONS

Sm: \$8.00

Lg: \$17.00

Add Grilled Chicken Breast: \$9.00

Add Sautéed Shrimp: \$13.00

Add Salmon: \$15.00

Nola Salad**

Seasonal Greens, Strawberry, Goat Cheese, Candied Pecans, Pepper Jelly Vinaigrette

AVAILABLE OPTIONS

Sm: \$8.00

Lg: \$16.00

Add Grilled Chicken Breast:

\$9.00

Add Sautéed Shrimp: \$13.00

Add Salmon: \$15.00

Cobb Salad**

Pecan-Wood Smoked Bacon, Tomato, Blue Cheese, Hard-Boiled Eggs, Grilled Chicken Breast, Buttermilk Ranch Dressing

AVAILABLE OPTIONS

\$25.00

Add Grilled Chicken Breast:

\$9.00

Add Sautéed Shrimp: \$13.00

Add Salmon: \$15.00

Half & Half

Cup of Soup & Small Caesar or NOLA Salad

AVAILABLE OPTIONS

\$16.00

Add Grilled Chicken Breast:

\$9.00

Add Sautéed Shrimp: \$13.00

Add Salmon: \$15.00

ENTRÉES 4

Tuscan Pasta

Sundried Tomatoes, Penne Pasta, Parmigiano-Reggiano

AVAILABLE OPTIONS

\$20.00

Add Grilled Chicken Breast: \$9.00

Add Sautéed Shrimp: \$13.00

Steak Frites

Grilled Flat Iron Steak, Cowboy Butter, Smoked Chimichurri, Fries

\$36.00

Braised Summer Squash

Mushroom Piccata, Quinoa Pilaf, Gremolata

\$26.00

Blackened Red Fish

Mashed Potato, Seasonal Vegetables, Béarnaise

\$31.00

COASTAL 6

Atlantic Salmon**

Charred Cauliflower, Mirliton Vierge, Nantua Sauce

\$37.00

Red Fish Meunière	\$39.00
Grilled Squash, Corn Maque Choux, Crispy Mushroom	
Grilled Mahi-Mahi	\$36.00
Artichoke Barigoule, Sweet Peppers Tapenade, Lyonnaise Potato	
Pan Seared Scallops**	\$46.00
Risotto alla Milanese, Crispy Leek, Herbsaint Beurre Blanc	
Pasta de La Mer	\$42.00
Linguini, Calabrian Chili, Clams, Shrimp, Mussels, Half Lobster Tail, Basil Oil	
BBQ Shrimp & Grits*	\$33.00
Smoked Gouda Grits, Roasted Corn, Poblano Peppers	

INLAND 6

Crab Crusted Filet**	\$55.00
Mashed Potatoes, Grilled Asparagus, Chasseur Sauce	
Braised Short Rib	\$44.00
Truffle Grits, Smoked Chimichurri, Natural Jus	
Braised Summer Squash*	\$26.00
Mushroom Piccata, Quinoa Pilaf, Asparagus	
Chicken Provençal	\$34.00
Confit Fingerling Potato, Haricot Vert, Grilled Zucchini	
Boudin Stuffed Pork Chop	\$38.00
Louisiana Sausage, Cajun Rice, Braised Swiss Chard, Jäger Sauce	
Braised Lamb Shank	\$41.00
Celery Root Mash, Côtes du Rhône Jus, Gremolata, Brocolini	

DESSERTS 7

Powdered Beignets	AVAILABLE OPTIONS
Chocolate, Caramel & Vanilla Sauce	
	Sm: \$8.00
	Lg: \$14.00
Lemon Blueberry Cheesecake	\$13.00
Lemon Ricotta Cheesecake, Vanilla Wafer Crust, Blueberry Swirl	
Cinnamon Apple Bread Pudding	\$13.00
Apple Compote, Dulce Ice Cream	
Chocolate Orange Doberge	\$14.00
Fudgy Chocolate Cake, Orange Buttercream, Grand Marnier Ice Cream	
Cookies & Cream Puff	\$13.00
Pâte à Choux Sandwich, filled with Cookies & Cream Ice Cream	

Pineapple Upside-Down Crème Brûlée

\$14.00

Caramel Crème Brûlée, Spiced Pineapple, Maraschino Cherry

House Churned Ice Cream or Chef's Sorbet

\$8.00

ALL DAY DINING 7

Pasta

Marinara with Parmesan Cheese or Macaroni and Cheese (Gluten-Free Available Upon Request)

Saint-Wiches

Turkey and Swiss Cheese or PB&J

Chicken Fingers

Honey Mustard, Ranch, or BBQ Dipping Sauce

Cheeseburger

Grilled Cheese

Grilled Chicken Breast

Grilled Salmon

SIDE 6

French Fries

Mashed Potatoes

Steamed Rice

Steamed Broccoli

Crudite

Fruit Cup

DRINKS 2

Fresh Juice

Apple, Orange, Cranberry, or Grapefruit

Milk

Skim, 2%, Whole, Soy, or Almond

BREAKFAST 8

Pancakes

Mickey Mouse or Silver Dollar (Gluten-Free Available Upon Request)

Omelet

Choice of Ham, Bacon, Tomatoes, Mushrooms, Cheddar Cheese with Fruit Cup

French Toast

with Fruit Cup

Classic Breakfast

Scrambled Eggs, Toast and a Fruit Cup

Steel Cut Oatmeal

with Bananas or Fresh Berries

Fresh Fruit Salad and Yogurt

Smoothie

Berry Banana Blast or Tropical Treat

Assorted Cereal

with Bananas or Fresh Berries
