

LOCALS' GUIDE TO NEW ORLEANS DINING

Here's a list of favorite restaurants put together by some locals. They're listed in alphabetical order by neighborhood and category using the following definitions:

- **Grand:** Good Food, An Expensive Dining Experience (business suits would have been required in the olden days)
- **Nice:** Good Food, Upscale, Informal, Moderately Expensive
- **Informal:** Good Food, Casual, Less Expensive

Check your guidebooks and with the hotel concierge for more information.

REQUIRED

- **Café du Monde:** must have café au lait and beignets; a true New Orleans experience (800 Decatur Street; www.cafedumonde.com; 504-525-4544)

PRACTICALLY SPEAKING

- Lunch on most days will require convenience and speed; check out the **Food Court at Place St. Charles** (201 St. Charles Avenue); there are also food courts at **One Canal Place** (at the foot of Canal Street) and **Riverwalk** (along the river)
- Also see the “**Quick & Nearby Lunch Spots**” flyer from the Sheraton

GRAND-FRENCH QUARTER

- **Antoine's:** the oldest restaurant under continuous family management in the country; as much a museum as a restaurant; key to a great meal here are the appetizers (starting with soufflé potatoes) but surprisingly the filets are among the best in town (be sure to get the sauces); Baked Alaska for dessert is without equal (713 Saint Louis; www.antoines.com; 504-581-4422)
- **Arnauds:** another grand restaurant in the French tradition founded by the supposedly Count Arnaud; fish dishes are good; the shrimp remolaude is a must (813 Bienville; www.arnauds.com; 504-523-5433)
- **Bayona:** the flagship restaurant of Chef Susan Spicer, one of the premiere (female) chefs in the country. Her take on Louisiana cuisine always keeps a watchful eye on the cuisines of the world; everything's good, it's a matter of personal taste; service can be slow; dishes not to be missed-sweetbreads, grilled shrimp with bean cake, garlic soup, salmon in Gerwurztraminer sauce, veal tenderloins. Patio seating in nice weather (430 Dauphine; www.bayona.com; 504-525-4455)
- **Broussards:** no personal experience, but we've heard good things (819 Conti; www.broussards.com; 504-581-3866)
- **Galatoires:** a true French bistro and a local favorite; shrimp remolaude a must; local favorites include Crabmeat Yvonne and Godchaux salad; jackets are required for gentlemen during dinner and all day Sunday (209 Bourbon Street; www.galatoires.com; 504-525-2021)
- **Iris:** 2007 Food and Wine Best New Chef Ian Schnobelen moved from a quaint cottage in the Riverbend to the Bienville House Hotel; delicious, fresh seasonal approach to cooking with an

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emphasis on Classic French technique and California/Asian influences. By far the best spot in the city for specialty cocktails (321 N. Peters Street; www.irisneworleans.com; 504-299-3944)

- **Muriel's:** on Jackson Square; good food, good ambiance; friendly to all-comers (801 Chartres Street; www.muriels.com; 504-568-1885)
- **Stella's:** expensive but on everybody's Top Five list (1032 Chartres Street; www.restaurantstella.com; 504-587-0091)

NICE-FRENCH QUARTER

- **Bacco's:** popular Italian fare (310 Chartres Street; www.bacco.com; 504-522-2426)
- **The Green Goddess:** newly opened in 2009 by Chef Chris DeBarr (formerly of The Delachaise and before that, Christians) and Paul Artigues of Surrey's. This spot features wide-ranging cuisines. Not to be missed are the duck fat fried potatoes, the crawfish boil salad, and the strawberry crème brulee (307 Exchange Alley; www.greengoddessnola.com; 504-301-3347)
- **GW Fins:** in the style of the steakhouse, except it's fish; great biscuits (808 Bienville Street; www.gwfins.com; 504-581-3467)
- **K-Paul's:** heavy fried spicy and delicious; authentic Cajun cooking by the chef who created blackened red fish; also good for an informal lunch; big portions; big price (416 Chartres Street; www.kpauls.com; 504-524-7394)
- **Mr. B's :** all-around good with especially good grilled fish and gumbo ya-ya (local favorite) (201 Royal Street; www.mrbsbistro.com; 504-523-2078)
- **Nola's:** Emeril's outpost in the French Quarter; very popular (534 Saint Louis St.; www.emerils.com/restaurant/2/NOLA-Restaurant/; 504-522-6652)
- **Pelican Club:** good location on Exchange Alley with a wide variety of selections (312 Exchange Place; www.pelicanclub.com; 504-523-1504)
- **Rib Room at the Omni Royal Orleans:** good ambiance; very nice setting; prime rib is excellent but nothing wrong with the seafood and fish; some of the best gumbo in town; check for availability of complimentary pralines at the end (621 St. Louis Street; <http://www.omnihotels.com/FindAHotel/NewOrleansRoyalOrleans/Dining.aspx>; 504-529-7045)
- **Wolfes:** Tom Wolfe, the chef not the writer, spent years as Emeril's right hand man. He further honed his craft at the old Peristyle on Rampart. Great spot for small plates (appetizer size). House cured meats and fish. Crabmeat beet salad may seem lurid in color, but has a delicious blend of tastes and textures. Lovely spot for a group dinner (1041 Dumaine Street; www.wolfesrestaurant.com; 504-593-9535)

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INFORMAL FRENCH QUARTER

- **ACME Oyster House:** always good oysters, informal setting with all-around good food (724 Iberville St; www.acmeoyster.com; 504-522-5973)
- **Chartres House Café:** good hamburgers and salads; a relatively inexpensive place to get a bite to eat in an open-air atmosphere (601 Chartres St.; <http://www.chartreshousecafe.com/>; 504-655-1806)
- **Deanie's:** good fried seafood; good gumbo; nice 1930s atmosphere (841 Iberville St; <http://www.deanies.com/restaurants/french-quarter/>; 504-581-1316)
- **Gumbo Shop:** an old stand-by favorite; all the gumbos are better than average (630 St. Peter St; www.gumboshop.com/; 504-525-1486)
- **Hermes Bar at Antoine's:** newly opened; good place to stop by for a drink, lunch, and/or supper; separate menu but everything from the restaurant is also available in a casual but elegant atmosphere (713 Saint Louis St; www.antoines.com; 504-581-4422)
- **Johnny's Po-Boys:** just good New Orleans Po-Boys. Roast beef, oyster, shrimp. (511 St. Louis St; www.johnnypoboy.com; 504-524-8129)
- **Mother's:** almost entirely tourists but delicious; get the debris (401 Poydras; www.mothersrestaurant.net; 504-523-9656)
- **Napoleon House:** historic, fun, funky; get the muffuletta; food is good but go for the atmosphere (500 Chartres St; www.napoleonhouse.com; 504-524-9752)
- **Port of Call:** great hamburgers; located at the back of the French Quarter (838 Esplanade Ave; www.portofcallnola.com; 504-523-0120)
- **Praline Connection:** technically in the Marigny and not the French Quarter; fun New Orleans soul food (542 Frenchmen Street; www.pralineconnection.com; 504-943-3934)
- **Red Fish Grill:** popular fish place; probably a step below GW Fins (115 Bourbon St; www.redfishgrill.com; 504-598-1200)
- **Royal Street Oyster House:** pleasant, opens on to the street bistro with good oyster dishes (441 Royal Street; <http://royalhouserestaurant.com/>; 504-528-2601)

GRAND-CBD/WAREHOUSE DISTRICT

- **August:** many consider August to be one of the best in the city; upscale flagship of John Besh's empire. Expensive (bring several credit cards!!) but very well worth it. The 5 course tasting menu is a good way to experience the breadth and depth of John Besh's palate (301 Tchoupitoulas St; www.restaurantaugust.com; 504-299-9777)

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- **Emeril's:** flagship restaurant of the renowned chef (BAM!); can also be noisy (800 Tchoupitoulas St; <http://www.emerils.com/restaurant/1/Emerils-New-Orleans/>; 504-528-9393)

NICE-CBD/WAREHOUSE

- **Bon Ton:** an old favorite of New Orleans business people (if you happen to be in that neighborhood) (401 Magazine St; www.thebontoncafe.com; 504-524-3386)
- **Cuvee:** good cooking in a very comfortable setting (322 Magazine St; www.restaurantcuvee.com; 504-587-9001)
- **Herbsaint:** try the housemade spaghetti with guanciale (pork jowl bacon) and a fried poached egg, simply indulgent (701 St. Charles; www.herbsaint.com; 504-524-4114)
- **Luke's at the Hilton:** John Besh's Alsatian brasserie; relatively new; becoming increasingly popular; great raw oysters and cold seafood selections, pates, rillettes, a mammoth burger (333. St. Charles; www.lukeneworleans.com; 504-378-2840)
- **MiLa's at the Renaissance Pere Marquette:** local chefs who went off to New York and came back stars; serving way above average fare (817 Common St; www.milaneworleans.com; 504-412-2580)

INFORMAL-CBD/WAREHOUSE

- **Cochon and Cochon Butcher:** the former is an opus to southwest Louisiana cooking the latter is a wonderful butcher shop/small plates/wine bar. Just go by. (903 Tchoupitoulas St; www.cochonrestaurant.com; 504-588-2123)
- **Mulates:** fun, casual, Cajun restaurant; live Cajun music and dancing nightly (201 Julia St; www.mulates.com; 504-522-1492)
- **Sun Ray Grill:** good local fun place (1051 Annunciation Street; www.sunraygrill.com; 504-566-0021)

GRAND-UPTOWN

- **Commander's Palace:** the Uptown grand restaurant; Ella Brennan as the matriarch; the mothership for many of the fine chefs in the city and still holds its own with all of them; order the turtle soup and bread pudding soufflé; jackets preferred at dinner (1403 Washington Ave; http://www.commanderspalace.com/new_orleans/index.php; 504-899-8221)
- **Emeril's Delmonico:** Emeril's on the Avenue is his fanciest restaurant with equally as good food; go for a romantic evening (1300 St. Charles; <http://www.emerils.com/restaurant/3/Emerils-Delmonico/>; 504-525-4937)
- **Gautreau's:** a local favorite (1728 Soniat St; www.gautreusrestaurant.com; 504-899-7397)

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NICE-UPTOWN

- **Brigtsens:** one of the best in the Creole cooking tradition; restaurant a converted old home; picturesque (723 Dante St; www.brigtsens.com; 504-861-7610)
- **Jacques-Imo's:** Fantastic -- big portions, real Louisiana food, cooked really well in an exceptionally fun atmosphere. Food and price are "nice," but the atmosphere is extremely informal; the chef likes to stand on the bar. There can be a long line to get in, but with 5 or more (we think) you can make a reservation. Mix of locals and tourists (8324 Oak St; www.jacquesimoscafe.com; 504-861-0886)
- **Lilette:** favorite for people looking for a restaurant on Magazine Street, a popular strip running through the Uptown/Garden District; delicious food, attentive service, and an impressive wine list. Plush banquettes surround a smartly designed dining room. The chef's reach is rarely overreaching. Anything with the Brabant potatoes should be ordered (3637 Magazine St; www.liletterestaurant.com; 504-895-1636)
- **Vizards:** small, quaint bistro; you will feel like an insider here. Classic French and New Orleans food only slightly modernized. The veal bordelaise is amazing, the roast chicken perfect, and the cassoulet salad (if on menu) is sheer genius (5015 Magazine St; 504-895-2246)

INFORMAL-UPTOWN

- **Casamentos:** if you are here during the non-summer months go to Casamentos. Get there early, stand in line. Your first stop will be the bar, then the oyster bar. Get a dozen or so raw while you wait for your table. Then sit where they tell you to. Order the gumbo, an oyster loaf (fried to order), softshells if they got it, enjoy fresh, simple Louisiana seafood (4330 Magazine St; www.casamentosrestaurant.com; 504-895-9761)
- **Domilise's:** a hole in the wall in Uptown New Orleans; specializes in fried shrimp and oyster po-boys; you'll feel like you found the real New Orleans (5240 Annunciation St; 504-899-9126)
- **Ignatius:** can be inconsistent, but very simple New Orleans cuisine. Red beans and rice, boudin stuffed meatloaf, and etouffe omelets. Good spot for brunch/lunch (on days you don't have to be in sessions) (4200 Magazine St; 504-896-2225)
- **St. James Cheese Shop:** The proprietor, Richard Sutton, was previously the cheesemonger to the queen of England. A gem of a store with a great selection of cheeses from around the world. Great sandwiches, charcuterie plates, and salads. Good lunch or mid-afternoon snack spot. (5004 Prytania; <http://stjamescheese.com/aboutus.html>; 504-899-4737)

STEAK HOUSES

- **Dickie Brennan's on Iberville:** in the same tradition as Ruth's Chris but French Quarter location (716 Iberville Street; <http://www.dickiebrennanssteakhouse.com/>; 504-522-2467)
- **La Boca:** classic steakhouse, best beef in the city. Start with a Pisco Sour, move onto an order of the Provoleta and the sweetbreads, the hanger, skirt, or flank, and an order of fries. Wash down with large selection of Argentinian reds. Also, this is a great spot for a group. If you have 8 or more

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people they offer a special group menu which has just about everything on the menu for \$50 a head. This is not one of those meat on a dagger, faux-Brazilian steakhouses (857 Fulton St; <http://www.labocasteaks.com/index.html>; 504-525-8204)

- **Morton's at One Canal Place:** in the same tradition as Ruth's Chris but doesn't have the local connection (365 Canal St # 220; <http://www.mortons.com/neworleans/>; 504-566-0221)
- **Ruth's Chris at Harrah's Hotel:** a New Orleans original; expensive but large portions and high quality (525 Fulton Street; <http://www.ruthschris.com/Steak-House/21349/New-Orleans>; 504-587-7099)

OUT OF THE DOWNTOWN AREA

- **Café Degas:** Esplanade corridor; authentic French semi-alfresco (3127 Esplanade Avenue; <http://www.cafedegas.com/>; 504-945-5635)
- **Café Minh:** out Canal Street; excellent Vietnamese food (4139 Canal St; 504-482-6266)
- **Kyoto:** tucked away in a strip mall in Fat City is not the place one would expect to find the best Sushi in New Orleans. But there it is. Elvis, the owner, delights in omikasse style feasts for his guests that sidle up to his sushi bar. The post meal chocolates are always enjoyable. (4920 Prytania St; 504-891-3644)
- **Liuzza's on Bienville:** good Italian-Creole, po-boys, Frenchuletta, gumbos, soups. Huge schooners of beer don't hurt either (3636 Bienville Avenue; <http://www.liuzzas.com/contact.php>; 504-482-9120)
- **Lola's:** Esplanade corridor; a neighborhood Spanish joint in the best tradition of joints; CASH ONLY (3312 Esplanade Ave; 504-488-6946)
- **Parkway Bakery:** likely the best Po-boys in town. Try the surf and turf. Fried shrimp covered in roast beef and gravy. Just don't tell your cardiologist. Dressed means lettuce, tomato, mayo, and pickle. Hot sausage also very good. (538 Hagan Avenue; <http://www.parkwaybakeryandtavernnola.com/>; 504-482-3047)