

Rib Room Dinner Private Dining Menu

Menu I \$65

includes choice of appetizer, main course & dessert

First Course

New Orleans Gumbo

or

Rib Room Salad, Assorted Greens with
French Bread Croutons

or

Fried P&J Oysters
On Pastis Creamed Spinach and Feta Cheese

Main Course

Filet of Beef or Queen Cut of Prime Rib
with Asparagus and Fingerlings Potatoes

or

Day Boat Fish
– chef's selection of local gulf fish -

or

Rotisserie Chicken
With Creamed Potato and Asparagus

Dessert

Bread Pudding with Whiskey Sauce

Menu II \$75

includes choice of appetizer, salad, main course
& dessert

First Course

New Orleans Gumbo

or

Fried P&J Oysters
On Pastis Creamed Spinach and Feta Cheese

Second Course

Rib Room Salad: Assorted Greens with
French Bread Croutons

Main Course

Filet of Beef or Queen Cut of Prime Rib
with Asparagus and Roasted Potatoes

or

Day Boat Fish
– chef's selection of local gulf fish –

or

Rotisserie Chicken
With Creamed Potato and Asparagus

Dessert

Bread Pudding with Whiskey Sauce

Menu III \$90

includes appetizer, soup or salad, main course
& dessert

First Course (family style)

Fried P&J Oysters
On Pastis Creamed Spinach and Feta Cheese
Smoked Salmon Pate with Brioche Toast Points,
Cornichons, Crème Fraîche and Caviar

Second Course

New Orleans Gumbo

or

Rib Room Salad: Assorted Greens with
French Bread Croutons

Main Course

Filet of Beef or Queen Cut of Prime Rib
with Asparagus and Fingerlings Potatoes

or

Day Boat Fish
– chef's selection of local gulf fish -

or

Rotisserie Chicken
with Creamed Potato and Asparagus

Dessert

Bread Pudding with Whiskey Sauce

All prices are subject to a 22% taxable Service Charge and a 11% Sales Tax. Prices are subject to change.