

Rib Room Dinner Private Dining Menu

Menu I \$65

First Course

New Orleans Seafood Gumbo
or
Rib Room Salad
*assorted greens with french bread
croutons & bleu cheese dressing*
or
Fried P&J Oysters
*pastis creamed spinach, roasted red
peppers & feta cheese*

Main Course

Filet of Beef or Queen Cut
of Prime Rib
grilled asparagus and roasted potatoes
or
Day Boat Fish
chef's selection of local gulf fish
or
Rotisserie Chicken
*garlic, parsley potatoes, asparagus,
rosemary chicken reduction*

Dessert

New Orleans Bread Pudding
whiskey sauce & chantilly cream

Menu II \$75

First Course

New Orleans Seafood Gumbo
or
Rib Room Salad
*assorted greens with french bread croutons
& bleu cheese dressing*

Set Middle

Pan Seared Scallops
*roasted garlic, mushrooms, parmesan
reggiano potatoes & veal demi glace*
or
Fried P&J Oysters
*pastis creamed spinach, roasted red peppers
& feta cheese*

Main Course

Filet of Beef or Queen Cut
of Prime Rib
grilled asparagus and roasted potatoes
or
Day Boat Fish
chef's selection of local gulf fish
or
Rotisserie Chicken
*garlic, parsley potatoes, asparagus,
rosemary chicken reduction*

Dessert

New Orleans Bread Pudding
whiskey sauce & chantilly cream
or
Seasonal Cheesecake
fresh berries & raspberry chambord coulis

Menu III \$90

First Course (family style)

Fried P&J Oysters
pastis creamed spinach, roasted red peppers & feta cheese
Smoked Salmon Pate
brioche toast points, cornichons, crème fraîche and caviar

Second Course

New Orleans Seafood Gumbo
or
Rib Room Salad
french bread croutons, bleu cheese dressing
or
Roasted Beets and Fried Goat Cheese
*baby arugula, candied pecans, pickled red onions,
champagne vinaigrette*

Main Course

Filet of Beef or Queen Cut of Prime Rib
grilled asparagus and roasted potatoes
or
Duck Saltimbocca
*muscovy breast, prosciutto, fresh sage, provolone, fried
potatoes, sautéed mushrooms, and green peppercorn
reduction*
or
Day Boat Fish
chef's selection of local gulf fish
or
Rotisserie Chicken
parsley potatoes, asparagus, rosemary chicken reduction

Dessert

Ellie's White Chocolate Butter Bar
raspberry chambord coulis
or
Seasonal Cheesecake
fresh berries and caramel sauce

All prices are subject to a 22% taxable Service Charge and a 11% Sales Tax. Prices are subject to change.
Custom menus & pricing also available.