

# 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*

### Main Course

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

### 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*  
or  
Turtle Soup au Sherry

### Set Middle

Pan Seared Scallops  
*mashed parsnips, roasted mushrooms  
smoked tomato- sweet vermouth butter sauce*  
or  
Fried P&J Oysters  
*roasted jalapeño, applewood bacon, cheddar cheese & crabmeat béchamel*

### Main Course

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

### Dessert

New Orleans Bread Pudding  
*whiskey sauce & chantilly cream*  
or  
Traditional Cheesecake  
*chef's creative sauce*

## Menu III \$90

### First Course (family style)

Fried Bacon Oysters  
*roasted jalapeño, applewood bacon, cheddar cheese & crabmeat béchamel*  
  
Chilled Smoked Salmon  
*deviled egg spread, crispy capers, pickled red onions  
choupinque caviar, chive crème fraiche, grilled french bread*

### Second Course

New Orleans Seafood Gumbo  
or  
Turtle Soup au Sherry  
or  
Roasted Beets and Fried Goat Cheese Salad  
*baby arugula, candied pecans, pickled red onions,  
champagne vinaigrette*

### Main Course

Filet of Beef or Queen Cut of Prime Rib  
*grilled asparagus and roasted garlic creamed potatoes*  
or  
Grilled North American Lamb Chops  
*bourbon & bacon mashed sweet potato, apple- mint slaw, port wine lamb reduction*  
or  
Day Boat Fish  
*chef's selection of local gulf fish*  
or  
Rotisserie Chicken  
*mushroom risotto, rosemary chicken reduction, parmesan cheese*

### Dessert

Warm Pecan Pie  
*brown sugar & cinnamon ice cream*  
or  
Traditional Cheesecake  
*chef's creative sauce*

All prices are subject to a 22% taxable Service Charge and a 10.45% Sales Tax. Prices are subject to change.  
Custom menus & pricing also available.