

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 Roasted Prime Rib
grilled asparagus and loaded

creamed 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

New Orleans BBQ Shrimp

*pan seared gulf shrimp, rosemary biscuit,
black pepper, rosemary & lemon BBQ*

sauce

or

Fried P&J Oysters

*pastis creamed spinach, roasted red
peppers & feta cheese*

Main Course

Filet of Beef or Roasted Prime Rib
grilled asparagus and loaded creamed

potatoes

or

Day Boat Fish

chef's selection of local gulf fish

or

Rotisserie Chicken

*garlic, parsley potatoes, asparagus,
rosemary chicken reduction*

Dessert

Golden Raisin Bread Pudding

whiskey sauce & chantilly cream

or

Seasonal Cheesecake

Menu III \$90

First Course (family style)

Fried P&J Oysters

pastis creamed spinach, roasted red peppers & feta cheese

Wolfe's Smoked Duck Pastrami

*house pickles, griddled ciabatta, rosemary tomato jam
honey creole mustard*

Second Course

New Orleans Seafood Gumbo

or

Rib Room Salad

*assorted greens with french bread croutons & bleu cheese
dressing*

or

Louisiana Crab Chop Salad

*iceberg, tomato, olive, feta cheese, caper,
fresh herb vinaigrette*

Main Course

Filet of Beef or Roasted Prime Rib

grilled asparagus and loaded creamed potatoes

or

Southwest rub Ribeye

*roasted sweet potato, fire roasted tomato salsa, chipotle
aioli*

or

Day Boat Fish

chef's selection of local gulf fish

or

Rotisserie Chicken

parsley potatoes, asparagus, rosemary chicken reduction

Dessert

Chocolate Mousse Cake

macerated Strawberries

or

Seasonal Cheesecake

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.