

# 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  
*fresh berries & strawberry chambord coulis*

## 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  
*fresh berries & strawberry chambord coulis*

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.