

Sunday Jazz Brunch 11:30 – 2:30

Executive Chef Tom Wolfe

FIRST COURSE

Lobster Bisque au Sherry	12
New Orleans Gumbo	10
Traditional French Onion Soup	9
Smoked Salmon Pâté served with Brioche Toast Points, Cornichons, Chive Crème Fraîche and Choupique Caviar	16
New Orleans Style BBQ Shrimp on Sweet Corn-Stone Ground Grits and Shaved Green Onion 12 Fried P&J Oysterson Pastis Creamed Spinach, Feta Cheese, Snipped Chives and Roasted Red Peppers	12
Fried P&J Oysters on Pastis Creamed Spinach, Feta Cheese, Snipped Chives and Roasted Red Peppers	12
Pan Seared Scallops in a Smoked Mushroom Bisque, Crispy Leeks and Parmigiano Reggiano Tuile	13
Grilled Asparagus Topped with Fried Louisiana Crawfish Tails and Lobster Hollandaise	17
Panko Crusted Frog Legs Cucumber Slaw and Spicy Orange Marmalade Butter Sauce	14

SALADS

Rib Room Salad Assorted Greens with French Bread Croutons and Blue Cheese Dressing	9
Creole Boiled Shrimp Remoulade with Local Lettuces, Diced Tomato, Red Onions, Hard Boiled Egg, Crispy Corn and Remoulade Dressing	12
Louisiana Jumbo Lump Crab, Roasted Fennel & Pancetta Salad with Grapefruit Supremes, Butter Lettuce, Parmigiano Reggiano and Fresh Herb Vinaigrette	15

MAINS

Eggs "Champagne" Poached Eggs on Fried Crab Cakes with Champagne Hollandaise	22
Pan Seared Gulf Fish Amandine with Garlic Sautéed Kale and Parsley Potatoes	28
Grits & Grillades Stone Ground Grits and Veal Cutlets Slow Braised in a Veal Gravy	24
Eggs Sardou Creamed Spinach, Artichoke Hearts and Béarnaise with Pontchartrain Blue Crab	26
Rib Room Omelet Prime Rib Debris, Fontina Cheese and Horseradish Crème Fraîche	21
Veal Tanet Panned Veal Cutlet, Romaine Lettuce, Hot House Tomatoes and House Vinaigrette	2
Chicken & Waffles with Tasso Braised Southern Greens and Steen's Cane Syrup Sabayon	24
Steak & Eggs Blackened Prime Rib with Breakfast Potatoes and Two Sunny-Side Up Eggs	31
Croque Royal Prime Rib Debris, Goat Cheese Béchamel and a Pan Fried Egg	18

PRIME RIB

King Cut	41
Queen Cut	37
Princess Cut with Rib Room Potatoes or Loaded Baked Potato	31

SIDES

Two Eggs Any Style	8
Sweet Corn Grits	6
Applewood Smoked Bacon	5
Chili & Cilantro Smoked Sausage	5
Malted Waffle	13
Buttermilk Pancakes	13

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.