

## STARTERS

<b>Turtle Soup Au Sherry</b>	12
<b>New Orleans Seafood Gumbo</b> With Steamed Rice and Green Onions	10
<b>Traditional French Onion Soup</b>	9
<b>Petite Duck Confit Boudin Cakes</b> With Mango Mustard and Mirliton Chow Chow	12
<b>Fried P&amp;J Oysters Pastis</b> Creamed Spinach, Feta Cheese and Roasted Red Peppers	12
<b>NOLA "Brown" Ale Beer Battered Onion Rings</b> With Truffle Mushroom Ketchup	11
<b>Smoked Salmon Paté</b> Served with Brioche Toast Points, Cornichons, Chive Crème Fraîche and Choupique Caviar	16
<b>New Orleans BBQ Shrimp</b> On Sweet Corn-Stone Ground Grits and Shaved Green Onion	12
<b>Steak Tartare</b> Fried-Soft Boiled Egg, Brandy Mustard, Traditional Garnishes	21
<b>Panko Crusted Frog Legs</b> Cucumber Slaw and Spicy Orange Marmalade Butter Sauce	14

## SALADS

<b>Classic Rib Room Salad</b> Assorted Greens with French Bread Croutons and Bleu Cheese Dressing	9
<b>Louisiana Jumbo Lump Crab, Roasted Fennel &amp; Pancetta Salad</b> Grapefruit Supremes, Butter Lettuce, Parmigiano Reggiano and Fresh Herb Vinaigrette	15
<b>Chilled Lobster &amp; Roasted Beets</b> Baby Arugula, Pickled Red Onions, Toasted Pine Nuts, Goat Cheese and Verjus Blanc Vinaigrette	18
<b>Burrata and Tomato Salad</b> Shaved Shallots, Grape Tomatoes, Toasted Focaccia and Fresh Basil trickled with Extra Virgin Olive Oil & Balsamic Syrup	14

## SANDWICHES

<b>Pan Fried Louisiana Crab Cake Sandwich</b> On Toasted Challah Bread with Crisp Butter Lettuce, Sliced Tomatoes, Fried Capers and Remoulade Sauce	22
<b>The Royal Club</b> Rotisserie Turkey or Shaved Roast Beef, Mayonnaise, Provolone, Bacon, Lettuce and Tomato	15
<b>Prime Rib Debris Po'Boy</b> On Leidenheimer French Bread, Horseradish Mayonnaise	19
<b>Rib Room Burger</b> House Ground 8 oz. Burger with Vermont Cheddar, Bacon Aioli	16
<b>The "Escoffier" Charcuterie Melt</b> On Onion Roll with Chef's Selection of Hand-Crafted Cured Meats topped with Fontina Cheese, Grilled Red Onions, Tomato Jam, Pepperoncini Peppers and Classic Aioli	18

## MAINS

<b>Day Boat Fish</b>	26
<b>Leg of Duck Confit</b> Candied Pecan, Bleu Cheese Risotto and Tarragon-Cherry Duck Reduction	26
<b>Moss Salad</b> Rotisserie Chicken, Mixed Lettuces, Capers, Ripened Tomatoes, Hard Boiled Eggs, Olives and Toasted Almonds	18
<b>Veal Tanet</b> Panned Veal Cutlet, Romaine Lettuce, Ripened Tomatoes and House Vinaigrette	21
<b>Pan Seared Gulf Fish Amandine</b> Garlic Sautéed Kale and Parsley Potatoes	32
<b>Pan Seared Scallops</b> In a Smoked Mushroom Bisque, Crispy Leeks, Parsnip Potatoes and Parmigiano Reggiano Tuile	23

## PRIME RIB

<b>King Cut</b>	41
<b>Queen Cut</b>	37
<b>Princess Cut</b>	31
<b>Chef's Prime Rib Special</b>	39

## ROTISSERIE

<b>Bone-In Beef Short Rib</b>	34
<b>Double Cut Pork Chop</b>	27
<b>Fresh Herb Butter Roasted 1/2 Chicken</b>	23

## HOUSE CUT STEAKS

*(All Steaks served with Marchand De Vin Demi Glace)*

<b>Filet</b>	8 oz. 39 10 oz 45
<b>NY Strip</b>	39 12 oz.
<b>Rib-Eye</b>	41 16 oz

## SAUCES

<b>Béarnaise</b>
<b>Marchand De Vin</b>
<b>Horseradish Crème Fraîche</b>
<b>Worcestershire Glaze</b>
<b>Lemon Caper Beurre Noisette</b>
<i>(Additional Sauces \$1)</i>

## SIDES

<b>Loaded Baked Potato</b>	8
<b>Sweet Corn Stone Ground Grits</b>	8
<b>Grilled Asparagus with Sauce Béarnaise</b>	8
<b>Sweet &amp; Spicy Southern Greens</b>	8
<b>Bacon Braised Brussels Sprouts</b>	8
<b>Pastis Creamed Spinach</b>	8