

SOUPS

Turtle Soup Au Sherry	12
New Orleans Seafood Gumbo With Steamed Rice and Green Onions	10
Traditional French Onion Soup	9

STARTERS

Charcuterie Board A Selection from Chef's Hand-Crafted In-House Patés, Cured Meats, Sausages and Terrines with Toasted French Bread, Mustards, Jams and Pickled Vegetables	18
New Orleans BBQ Shrimp On Sweet Corn-Stone Ground Grits and Shaved Green Onion	14
Escargot En Croute a la Provence In a Classic Chicken Velouté, Herbs De Provence and Feta Cheese	15
Pan Seared Scallops In a Smoked Mushroom Bisque, Crispy Leeks and Parmigiano Reggiano Tuile	13
Steak Tartare With Flash Fried Soft Boiled Egg, Brandy Mustard, Traditional Garnishes and Grilled French Bread Croutons	18
Fried P&J Oysters On Pastis Creamed Spinach, Feta Cheese and Roasted Red Peppers	12
Seared Foie Gras In Sweet Potato Baguette with Warm Balsamic Blackberries and Shiso Micro Greens	24
Smoked Salmon Paté Served with Brioche Toast Points, Cornichons, Chive Crème Fraîche and Choupique Caviar	16
Panko Crusted Frog Legs Cucumber Slaw and Spicy Orange Marmalade Butter Sauce	14

SALADS

Classic Rib Room Salad Assorted Greens with French Bread Croutons and Bleu Cheese Dressing	9
Louisiana Jumbo Lump Crab, Roasted Fennel & Pancetta Salad With Grapefruit Supremes, Butter Lettuce, Parmigiano Reggiano and Fresh Herb Vinaigrette	15
Chilled Lobster & Roasted Beets With Baby Arugula, Pickled Red Onions, Toasted Pine Nuts, Goat Cheese and Verjus Blanc Vinaigrette	18
Creole Boiled Shrimp Remoulade With Baby Mixed Lettuces, Brunoise Tomatoes, Red Onions, Hard Boiled Egg, Fried Sweet Corn and Remoulade Dressing	12

PRIME RIB

<i>(All Cuts of Prime Rib are served with Au Jus)</i>	
King Cut	45
Queen Cut	41
Princess Cut	31
Chef's Prime Rib Special	43

ROTISSERIE

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

HOUSE CUT STEAKS

<i>(All Steaks served with Marchand De Vin Demi Glace)</i>	
Filet 8 oz. 39 / 10 oz	45
NY Strip 12 oz.	41
Rib-Eye 16 oz	41
Bone-In Rib-Eye 22 oz	55

MAINS

Butter Poached Lobster In a Chive Crepé on Sweet Onion-Lavender Cream, Crispy Leeks and Micro Lemon Mini Mint	35
Steen's Cane Syrup Slow Roasted Duck Breast With Candied Pecans, Bleu Cheese Risotto and Tarragon-Cherry Duck Reduction	38
The St. Louis Ribeye With NOLA "Brown" Ale Beer Battered Onion Rings & Tasso Braised Southern Greens	48
Pan Seared Gulf Fish Amandine With Garlic Sautéed Kale and Parsley Potatoes	32
Breaux Bridge Honey Comb Crusted Rack of Lamb Brûlée Bourbon Roasted Sweet Potato, Sautéed Kale, Caramelized Rosemary Lamb Reduction	45
Rib Room Shepherd's Pie Prime Rib Braised with Fresh Vegetables, topped with Creamed Parsnip Potatoes and Mustard & Ale Cheddar	29
<i>Add a Fried Lobster Tail \$17</i>	

SAUCES

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

SIDES

Loaded Baked Potato	8
Sweet Corn Stone Ground Grits	8
Grilled Asparagus with Sauce Béarnaise	8
Bacon Braised Brussels Sprouts	9
Pastis Creamed Spinach	9
Lobster Macaroni & Cheese	12