

RIB ROOM

ROTISSERIE • EXTRAORDINAIRE

EASTER BRUNCH SUNDAY, MARCH 31, 2024

SMALL BITES

NOLA BBQ SHRIMP 28

served with leidenheimer french bread

FRIED OYSTER DEVILED EGGS 20

whipped egg filling, cajun fried oysters, pickled peppers

SPINACH AND ARTICHOKE DIP 16

served with w/leidenheimer crostini

BOUDIN BALLS 18

served with remoulade sauce

SOUPS

SEAFOOD GUMBO 16

TURTLE 16

CREAM OF ASPARAGUS 12

SALADS

BAYOU CRAB 28

jumbo lump crabmeat, tomato, radicchio lettuces, chimichurri

RIB ROOM SALAD 12

assorted greens, croutons, green onions, house made blue cheese dressing

BEEF AND GOAT CHEESE 18

spring beets, citrus segments, goat cheese, arugula, house made herb vinaigrette

ENTRÉES

A HALF ROTISSERIE CHICKEN 45

dirty rice, creole mustard cream sauce, chef's seasonal vegetable

CRAB CAKE EGGS BENEDICT 28

arugula, creole mustard hollandaise with louisiana crab cake

CAJUN CHICKEN AND WAFFLE 22

cajun fried chicken, buttermilk waffle, pickled chiles, maple syrup

PAN SEARED ATLANTIC SALMON 42

purple sweet potato, english peas

CRAWFISH ETOUFFEE 25

louisiana crawfish and jazzman rice

OSSO BUCO 54

braised veal shank with southern style grits

QUEEN CUT PRIME RIB 54

mashed potato and chef's seasonal vegetable

FILET MIGNON 10oz 65

mashed potato and chef's seasonal vegetable

SWEET ENDINGS

BRANDY-SOAKED LAYERED CARROT CAKE 10

yogurt mousse, lemon marmalade, honey brittle

CHEVRE CHEESECAKE 12

blueberry confit, nutmeg crisp, caramelized golden beets

Dairy Free, Vegetarian, Vegan, Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.