

## **STARTERS**

### **New Orleans Seafood Gumbo 13**

*steamed white rice / green onions*

### **Turtle Soup Au Sherry 13**

### **French Onion Soup 13**

*Carmelized onion beef broth/ gruyere & swiss biscotti/ fresh thyme*

### **Fried Oysters Pastis 14**

*creamed spinach / feta cheese / roasted red peppers*

### **Grilled Prime Rib Taco 16**

*pepper cheese / roasted poblano / sweet & spicy slaw / chipotle dressing*

### **Crispy Pork Belly 15**

*sultana raisin risotto / rocket / molasses tamarind glaze*

### **Jumbo Naked Wings 13**

*spicy garlic sauce / bleu cheese dressing / celery*

### **Fried Lobster Pop's 21**

*lobster hollandaise / charred lemon / snipped chives*

## **SALADS**

### **Rib Room Salad 9**

*assorted greens / hand pulled croutons / green onions / bleu cheese dressing*

### **Classic Caesar Salad 12**

*hearts of romaine /olive oil toasted croutons / Caesar dressing / parmesan reggiano*

***add grilled chicken \$8***

### **Chilled Roasted Beets 13**

*pecan crusted goat cheese / baby arugula / pickled red onions/ beet & poppy seed dressing*

### **Moss Salad 18**

*rotisserie chicken / mixed lettuces / capers / ripened tomatoes / hard boiled eggs / olives / toasted almonds*

## **MAINS**

### **Grilled Double Cut Pork Chop 34**

*Prosciutto provolone cheese melt/ rosemary tomato jam/ tamarind glaze*

### **Pan Seared Gulf Fish Almandine 29**

*garlic sautéed kale / fingerling potatoes / sauce almandine*

### **Fresh Herb Butter Roasted 1/2 Chicken 29**

*parsley potatoes / grilled asparagus rosemary / rosemary chicken jus*

**Slow Roasted Prime Rib 16oz 48**

*garlic wilted kale / loaded creamed potatoes /au jus*

**Filet 8oz. 59**

*pastis creamed spinach / Sauce bearnaise*

**Rib Crown 8oz. 57**

*grilled asparagus / Parsley potatoes / veal demi-glace*

**Rib-Eye 16oz. 55**

*loaded creamed potatoes / veal demi-glace*

**North American Lamb Chops 41**

*Brown sugar bourbon sweet potato mash/ grilled apple/mint/brown butter*