

# Christmas Menu

## APPETIZERS

### DUCK LEG CONFIT \$18

PETIT GREENS, SHERRY-MUSTARD SEED VINAIGRETTE

### MARINATED CRAB FINGERS \$22

HERB VINAIGRETTE

### CHEESE CROQUETTES \$16

PEPPER JELLY

### BUTTERNUT SQUASH GNOCCHI \$17

SAGE-BROWN BUTTER, ROASTED CHESTNUTS

### PRIME MEATBALLS AU GRATIN \$18

MOZZARELLA, BASIL, GRILLED CIABATTA

### POACHED SHRIMP \$19

CHILI BUTTER, CRISPY GARLIC

## SOUP & SALAD

### SMOKED DUCK AND ANDOUILLE GUMBO \$12

### CLAM CHOWDER IN GARLIC BREAD BOWL \$ 14

### WALDORF SALAD \$17

WALNUTS, CHAMPAGNE GRAPES, CELERY, APPLE, BIB LETTUCE, ARUGULA

### HOUSE SALAD \$14

ROMAINE, CUCUMBER, TOMATO, RED ONION, BOILED EGG, CREAMY LEMON- HERB VINAIGRETTE

## ENTRÉES

### 14 OZ PRIME RIB \$ 56

AU JUS

### 10 OZ FILET MIGNON \$68

ROSEMARY BUTTER

### BRAISED LAMB SHANK \$49

POLENTA & MINT GREMOLATA

### GRILLED CORNISH HEN \$33

CHIMICHURRI

### FRIED TROUT ALMONDINE \$39

BROWN BUTTER & LEMON

### JUMBO SEARED SCALLOPS \$43

ROASTED GARLIC BUTTER & BACON JAM

## SIDES

### BAKED MAC & CHEESE \$10

### CRISPY BRUSSEL SPROUTS \$9

### HONEY CORN MUFFINS \$8

### MASH ED POTATOES \$8

### CANDIED YAMS \$9

### CORN MAQUE CHOUX \$9

### STEWED GREEN BEANS \$7

### GRILLED ASPARAGUS \$11

### POTATO AU GRATIN \$12

## DESSERT

### STICKY TOFFEE GINGER CAKE A LA MODE \$12

### APPLE-CRANBERRY SHORT CAKE \$10

BOURBON WHIPPED CREAM

**RIB ROOM**  
OMNI ROYAL ORLEANS

AVAILABLE DECEMBER 24TH DINNER &  
CHRISTMAS DAY ALL DAY