

RIB ROOM

OMNI ROYAL ORLEANS

COLD PLATES & SALADS

SMOKED SALMON PLATTER 18
Red onions, hard boiled eggs, capers, bagel

AVOCADO TOAST 18
Marinated cherry tomatoes, country bread, pickled red onions, fried egg.

ROYAL O' WEDGE 16
Pickled cherry tomatoes, smoked bleu cheese, bacon, scallions, cured red onions, Fresno peppers, bleu cheese dressing

RIB ROOM SALAD 12
Assorted greens, croutons, green onions, bleu cheese dressing

CAESAR SALAD 12
Little gem lettuce, croutons, parmesan cheese, white anchovies, Caesar dressing

ADD
Rotisserie chicken 9 - Grilled gulf shrimp 12 - Grilled Atlantic Salmon 14

SOUP

LOBSTER BISQUE 18

BRUNCH

CRAB CAKE EGGS BENEDICT 28
Sauteed spinach, tomato, creole mustard hollandaise

EGGS BENEDICT 20
English muffin, canadian bacon, hollandaise

PANCAKES 15
Powdered sugar, maple syrup
Add: banana, blueberries, strawberries or chocolate chips - 2 each

RIB ROOM OMELET 20
Prime rib debris, caramelized onions, smoked gouda, horseradish sauce

ALL AMERICAN 18
Two eggs your way, bacon or sausage, Rib Room potatoes, choice of bread

STEAK & EGGS 40
Pommes frites, eggs your way, bearnaise

SLOW ROASTED PRIME RIB 64
Loaded mashed potatoes, grilled asparagus

ROYAL BURGER 20
Sirloin beef patty, cheddar cheese, smoked pepper, aioli, bibb lettuce, beesteak tomato, dill pickle, brioche bun, sea salt fries
Add: bacon, fried egg - 3 each

NEW YEAR SPECIALS

BUTTERNUT SQUASH GNOCCHI 17
Sage-brown butter, roasted chestnuts

DUCK LEG CONFIT 18
Petit greens, sherry mustard vinaigrette

SEARED JUMBO SCALLOPS 43
Crispy garlic chili oil, ginger-lime cilantro sauce

BOOZY BRUNCH

BOTTOMLESS 20
Mimosas & Bloody Mary's
**Time limit 3 hours*

JM. GOBILLARD & FILLS BRUT 90
Hautvillers, Champagne, France
750ml