

# RIB ROOM

ROTISSERIE • EXTRAORDINAIRE

## Dinner

### SMALL BITES

**SMOKED SALMON PÂTÉ 18**

lemon, capers, crostini, petite arugula salad

**FRIED GREEN TOMATOES 17**

pimento brie cheese, bacon & sweet tomato jam

**AGED GOUDA BEIGNETS 18**

prima donna gouda, parmesan, pepper jelly

**½ DOZEN RAW OYSTERS\* 24**

wasabi apple sorbet, flying fish roe

### SOUPS & FRESH FROM THE GARDEN

**NOLA SEAFOOD GUMBO 14**

**TURTLE AU SHERRY 14**

**FRENCH ONION 14**

**RIB ROOM SALAD 12** 

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

**TUNA POKE SALAD 19**

avocado, edamame, sesame, tobiko roe, cucumber,  
ponzu sauce, chili aioli

**ROYAL O WEDGE SALAD 16**

pickled cherry tomatoes, smoked blue cheese, bacon  
lardons, scallions, cured red onions, fresno peppers,  
house made blue cheese dressing

**CAESAR SALAD 12**

little gem lettuce, croutons, parmesan cheese, white  
anchovies, house made caesar dressing  
add rotisserie chicken 9 add grilled gulf shrimp 12 add  
grilled atlantic salmon 14

**MOSS SALAD 22**

rotisserie chicken, mixed greens, capers, baby arugula,  
cherry tomatoes, hardboiled eggs, olives, and toasted  
almonds, citrus vinaigrette

### FROM THE SEA

**CRAB STUFFED REDFISH  38**

gulf crab stuffed redfish, house  
made crab butter, fennel onion  
salad

**TEMPURA SOFTSHELL CRAB 36**

avocado, corn, tomato, jumbo  
lump crab, chipotle gastrique

**PAN SEARED SALMON\*  38**

wild caught atlantic salmon, herb  
rice pilaf, crispy red onion and  
fennel, cane vinegar beurre blanc

### FROM THE RANGE

**A HALF ROTISSERIE CHICKEN 45**

poulet jus

**SMOKED DUCK BREAST 32**

crispy duck wonton, creamy brussels sprouts,  
blackberry jus

### OFF THE RIB



*All beef is Certified Angus prime Beef (CAB ®)*



**SLOW ROASTED PRIME RIB\*   55**

**Queen Cut 12oz 54 King Cut 16oz 64**

**SLOW BRAISED SHORT RIB\* 60**

demi-glace, gremolata

**NEW YORK 14oz\*   55**

**FILET MIGNON 10oz\*   65**

**RIB EYE 16oz\*   60**

make any steak oscar\* 12

*Our Prime Rib is prepared Medium Rare*

### SIDES

**ROASTED MUSHROOMS 12**

CRISPY BRUSSELS SPROUTS

W/SHERRY AIOLI 9

**GRILLED JUMBO ASPARAGUS**

W/CHARRED LEMON 13

**ROASTED BROCCOLINI W/SPICY**

GARLIC BUTTER 11

**CORN MAQUE CHOUX 10**

CREAMED SPINACH 12

TRUFFLE FRIES 8

**POTATO-BRIE AU GRATIN 11**

LOADED BAKED POTATO 12

BLACK TRUFFLE MAC AND

CHEESE 14

MASHED POTATOES 9



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.