

Galatoire's



BAR & STEAK

APPETIZERS

Louisiana Jumbo Lump Crab Cake

Crystal Remoulade
\$18

Louisiana Shrimp Boil

White Remoulade or Cocktail
\$11.75

Escargot

Herbsaint Cream
\$10.25

Steak Tartare

\$15

Burrata

*Basil Oil, Roasted Garlic
Pine Nuts and Toast Rounds*
\$12

Tuna Crudo

\$17

Buffalo Quail

*Pickled Celery
and Blue Cheese*
\$15

SOUPS

Galatoire's Turtle

\$9

Classic French Onion

\$8.50

Potato and Leek

\$8

SALADS

Salad "33"

*Bibb lettuce, pickled
vegetables, candied
pecans, creole mustard
cane syrup vinaigrette*
\$9.5

Caesar

*Parmigiano-Reggiano
herbed croutons and
Boquerones*
\$9.5

Iceberg Wedge

*Apple wood smoked bacon
lardons, grape tomatoes
shaved sweet onions
blue cheese dressing*
\$9.5

Lobster Chop

*Maine lobster
roasted beets, avocado
tarragon dressing*
\$21

Tomato and Sweet Onion

*Sliced ripe tomato
and sweet onion
with oil and vinegar*
\$8.75

STEAKS & CHOPS

16 oz. Ribeye

\$48

Filet

7oz. \$32 10oz. \$44

16 oz. NY Strip

\$48

Veal Chop

\$44

30 oz. T-Bone

for two
\$75

Lamb Chops

\$48

SAUCES

*Au Poivre
Hollandaise*

*Béarnaise
Horseradish Crème*

*Marchand de Vin
Bordelaise*

POULTRY

Half Roasted Duck l'Orange

\$29

Boudin Stuffed Quail

\$29

FRESH SEAFOOD

Tuna

*Grilled Yellowfin Tuna
Olive Tomato Tapenade*
\$29

Gulf Fish

Crabmeat Meunière
\$36

Daily Fish Special (Ask Server)

2 lb. Steamed Lobster Market Price

Lobster Thermidor Market Price

AU GRATINS

Creamed Spinach \$8

Cauliflower \$8

Potatoes \$8

Peas & Mushrooms \$8

Crabmeat \$16

Lobster \$18

Broccoli \$8

VEGETABLES

Creamed Spinach \$7

Steamed Broccoli \$7

Steamed Asparagus \$9

Brussels Sprouts \$8

Sautéed Spinach \$8

Onion Rings \$7

Collard Greens \$7

Brown Butter Mushrooms \$7

POTATOES

Garlic Brabant \$7

Lyonnais \$8

Hash Brown \$7

Shoestring \$7

Steak House \$7

Duchess \$8