

# Galatoire's **33** BAR & STEAK

## APPETIZERS

**Louisiana Jumbo Lump Crab Cake**  
*Crystal Remoulade*  
\$15

**Louisiana Shrimp Boil**  
*White Remoulade or Cocktail*  
\$11.75

**Escargot**  
*Herbsaint Cream*  
\$10.25

**Steak Tartare**  
\$15

**Tuna Crudo**  
\$16

**Lobster or Crab Maison**  
\$14

**Baked Oysters**  
*Casino, Rockefeller or Thermidor*  
\$13.75

**Buffalo Quail**  
*Pickled Celery and Blue Cheese*  
\$15

**Gouté 33**  
*Gulf Shrimp Remoulade with  
1/2 dozen Deviled Eggs:  
2 Smoked Trout, 2 Crab Ravigote  
and 2 Traditional with  
Ghost Pepper Caviar*  
\$22

## SOUPS

**Galatoire's Turtle**  
\$9.00

**Classic French Onion**  
\$8.50

**Lobster Bisque**  
\$9

## 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*  
\$17

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

## STEAKS & CHOPS

**16 oz. Ribeye**  
\$44

**Filet**  
7oz. \$30 10oz. \$41

**16 oz. NY Strip**  
\$46

**Veal Chop**  
\$44

**30 oz. T-Bone**  
*for two*  
\$70

**Lamb Chops**  
\$44

*Au Poivre  
Hollandaise*

**SAUCES**  
*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

**Daily Fish Special**  
(Ask Server)

**Gulf Fish**  
*Crabmeat Meunière*  
\$29

**2 lb. Steamed Lobster**  
\$49

**Lobster Thermidor**  
\$52

## AU GRATINS

**Creamed Spinach \$8**  
**Cauliflower \$8**  
**Potatoes \$8**  
**Peas & Mushrooms \$8**  
**Crabmeat \$13**  
**Lobster \$15**  
**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**  
**Lyonnaise \$8**  
**Hash Brown \$7**  
**Shoestring \$7**  
**Steak House \$7**  
**Duchess \$8**