

# Galatoire's **33** 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**

**Gouté 33**  
*Gulf Shrimp Remoulade with  
1/2 dozen Deviled Eggs:  
2 Smoked Trout, 2 Crab Ravigote  
and 2 Traditional with  
Ghost Pepper Caviar*  
**\$24**

**Crab Maison**  
**\$18**

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

**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**  
**\$9.00**

**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*  
**\$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**

**Gulf Fish**  
*Crabmeat Meunière*  
**\$36**

**2 lb. Steamed Lobster**  
**Market Price**

**Daily Fish Special**  
**(Ask Server)**

**Lobster Thermidor**  
**Market Price**

## AU GRATINS

**Creamed Spinach \$8**  
**Cauliflower \$8**  
**Potatoes \$8**  
**Peas & Mushrooms \$8**  
**Crabmeat \$16**  
**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**