

APPETIZERS

Louisiana Jumbo Lump Crab Cake
Crystal Remoulade and Preserved Lemon
\$21

Louisiana Shrimp Toast
Guajillo Chile, Tomato, Garlic
\$16

Escargot
Herbsaint Cream &
Shallots
\$11

Steak Tartare
Pink Pepper Toast &
Egg Yolk Emulsion
\$17

Roasted Bone Marrow
Black Pepper Bacon Jam,
Chimichurri and Beer Cracker
\$18

Hamachi Crudo
Avocado, Orange, Coconut
& Passion Fruit
\$15

Buffalo Quail
Pickled Celery, Radish
& Blue Cheese
\$16

**Pickled Shrimp &
Deviled Eggs**
Citrus Pickled Shrimp
with 1/2 dozen Deviled Eggs,
Spanish Paprika & Smoked Caviar
\$24

Foie Gras Torchon
Brioche, Black Raisin, "Radish Truffle",
Hazelnut Granola
\$18

Baked Oysters
Casino or Rockefeller
\$14

SOUPS

Galatoire's Turtle
\$9

Classic French Onion
\$8.50

Potato and Leek
\$8

SALADS

Salad "33"
Frisee Lettuce, Mixed
Radish, Celery Root and,
Brown Butter Vinaigrette
\$9.5

Caesar
Parmigiano-Reggiano
Herbed Croutons and
Boquerones
\$9.5

Iceberg Wedge
Allan Benton's Smoked Bacon, Petite
Tomatoes, Shaved Sweet Onions and
Blue Cheese Dressing
\$9.5

Lobster Salad
Grilled Fennel,
Avocado, Preserved
Lemon Vinaigrette
\$18

**Tomato and Stone
Fruit Salad**
Burratam Basil, Cornbread
Croutons and Sugar Cane
Vinaigrette
\$9

STEAKS & CHOPS

16oz. Ribeye
\$45

Filet
7oz. \$35 & 14oz. Bone-in \$65

Double Bone Lamb Chops
\$55

Dry Aged Veal Chop
\$58

16oz NY Strip Loin
\$45

16oz. Dry Aged Pork Chop
\$37

38oz. Long Bone Tomahawk
feeds 3-4
\$135

30oz. T-Bone
feeds 1-2
\$85

32oz. Dry Aged Wagyu Strip Loin
feeds 2-3
\$93

POULTRY

Black Lacquered Duck
\$29

Herb Roasted Chicken
\$25

Boudin Stuffed Quail
\$29

FRESH SEAFOOD

Grilled Yellowfin Tuna
Nicoise Salad Garnish
\$29

Roasted Scallops
Cauliflower Coconut Puree & Vadouvan
\$36

Gulf Fish
Crabmeat Meunière
\$29

2 lb. Steamed Lobster
Market Price

Lobster Thermidor
Market Price

SAUCES

Au Poivre
Hollandaise

Béarnaise
Horseradish Crème

Marchand de Vin
Bordelaise

AU GRATINS

Cauliflower & Celery Root \$8
Green Bean \$8
Potato \$8
Crab Meat \$13
Lobster \$15

VEGETABLES

Haricot Vert Amandine \$9
Brussels Sprouts \$8
Onion Rings \$7
Collard Greens \$7
Brown Butter Mushrooms \$7

POTATOES

Garlic Brabant \$7
Hash Brown \$7
Smoked Smashed \$8
Potato Pave \$8
Duchess \$8