

# In Room Dining Menu

## Small Plates

**Crab Beignets** : 20

Louisiana Blue Crab, Mascarpone, Chives,  
Herb Aioli

**Boudin Ball** : 16

Ancient mustard, pepper jelly

**Muffuletta Flatbread** : 19

Salami, mortadella, capicola, mozzarella,  
olive salad

**Sweet & Spicy Wings** : 18

Spicy honey

**Short Rib Debris Beignets** : 19

Grits boulette, blue cheese cream, braising  
jus

## Soups & Salads

**Gumbo**

Popcorn rice : 14

**Cesar Salad** : 15

Baby gem lettuce, focaccia croutons,  
parmesan

**Baby Iceberg Wedge** : 14

Crispy pork belly, hard boiled egg, blue  
cheese, avocado with buttermilk ranch  
dressing

**Goat Cheese Strawberry Salad** : 13

baby spinach, goat cheese, candied  
pecans, strawberries, roast pepper  
vinaigrette

**Add-ons** : 8

chicken, redfish, shrimp; available grilled  
or blackened

## Main Options

**Shrimp or Oyster Po'boy** : \$20

Tomato, lettuce, cajun remoulade

**Burger Au Poivre** : 21

Smoked bacon, au poivre sauce, pickles  
+ Add cheese: american, cheddar, swiss,  
provolone

**Blackened Redfish** : 22

Lettuce, tomato, remoulade, brioche bun

**Gulf Shrimp Arrabiatta** : 24

Tagliatelle pasta, saffron cream, spicy  
tomato sauce

**Poulet Rouge** : 32

Free range chicken "Coq au vin", pancetta,  
mushroom, pearl onions

**NY Steak** : 32

Bearnaise sauce, fire grilled tomato

**Boudin Sausage** : 21

Roasted apple, buttermilk mash, onion  
gravy

**Roast Pork Tenderloin** : 26

Sweet potato puree, spicy honey, crispy  
brussel sprouts, grain mustard jus

## Dessert

**Bread Pudding** : 12

Bananas fosters ice cream, caramel sauce

**Beignets** : 10

Sea Salt Caramel Sauce

**French Style Creme Brulee** : 13