

LUNCH

STARTERS

Chickpeas Two Ways 10
House-made Hummus · Crispy Chickpeas · Grilled Naan Bread

Brussels Sprouts ^{GF} 11
Miso Honey Dressing · Toasted Almonds

Sweet Fire Chicken Wings ^{GF} 13
Crispy Fried Chicken · Sweet and Spicy Glaze · Cilantro Cream

Cochon de Lait Tacos 14
Pulled Pork · House-made Salsa · Pico de Gallo
Cotija Cheese · Fresh Corn Tortillas

SOUPS

Roasted Tomato Basil Soup 10
Heirloom Tomatoes · Balsamic Reduction · Parmigiano-Reggiano

Smoked Chicken Gumbo 12
Andouille Sausage · Louisiana "Jazzmen" Rice

SALADS

Organic Bibb Lettuce ^{GF} 10
Heirloom Tomatoes · Red Onions
Parmigiano-Reggiano · White Balsamic Vinaigrette

Warm Goat Cheese 12
Spinach · Oranges · Fennel · Pistachios · Sugarcane Vinaigrette

Coriander Crusted Tuna ^{GF} 17
Arugula · Frisee · Cucumber · Avocado · Almonds · Cilantro Pesto

Crispy Louisiana Oysters 18
Crisp Romaine Lettuce · Nueske's Bacon
Avocado · Danish Blue Cheese Dressing

Caprese Salad ^{GF} 17
Heirloom Tomatoes · Buffalo Mozzarella
Aceto Blanco · Blonde Quinoa

Herb Grilled Chicken ^{GF} 15
Crisp Lettuce · Strawberries · Blue Cheese
Candied Walnuts · Sugarcane Vinaigrette

BEER

Draught Beer
Bud Light 7/12

Abita Amber · Goose Island I.P.A. · Stella Artois 8/13

Bottled Domestic Beer 7

Budweiser · Bud Light · Coors Light · Michelob Ultra · Miller Lite

Bottled Import & Microbrew Beer 8

Amstel Light · Bayou Teche "LA 31" Pale Ale · Blue Moon

Corona · Dos Equis Lager · Goose Island I.P.A.

Guinness · Heineken · Lazy Magnolia "Southern Pecan" Ale

Parish Brewing Company "Canebreak" · Samuel Adams Boston Lager

Yeungling Traditional Lager

SANDWICHES

The Roosevelt Reuben 15
House-made Smoked Pastrami · Corned Beef · Rye Bread
Sauerkraut · Aged Swiss · Thousand Island Dressing

The Lounge Burger 18
Brioche Bun · Onion Jam · Cheddar · Smoked Bacon · Garlic Aioli

Classic New Orleans Po-Boy 16
Choice of Fried Shrimp or Fried Oysters · French Bread
Dressed with Lettuce, Tomato, Pickles and Mayonnaise

Turkey Panini 15
Turkey Breast · Roasted Pepper Sauce · Spinach · Carmelized Onions
Cheddar Cheese · Crispy Bacon · Oven Roasted Tomato

ENTREES

Steak Frites ^{GF} 25
8oz New York Strip · Grilled Asparagus · Hand Cut Fries

Market Fish of the Day ^{GF} 26
Chef's Daily Preparation

DESSERT

Roosevelt Bread Pudding 8
Caramel Rum Sauce · Vanilla Bean Gelato

Fountain Lounge Trio 7
Strawberry Shortcake · Fruit Tart · Red Velvet

Pecan Pie 8
Steen's Cane Syrup Custard · Brown Butter Tart Crust
Bourbon Salted Caramel · Lemon Mascarpone Anglaise
Caramel Corn

WINES BY THE GLASS

Sparklers
Marquis de la Tour (Loire Valley) 10
Domaine Chandon Brut (California) 16
Veuve Cliquot Ponsardin "Yellow Label" (Reims) 18

Whites & Rosé
Terlato Pinot Grigio (Friuli) 14
Matanzas Creek Sauvignon Blanc (Livermore Valley) 12
Elouan Rosé (Oregon) 15
Wente "Morning Fog" Chardonnay (Livermore Valley) 12
Mer Soleil "Reserve" Chardonnay (Santa Barbara) 15
Chateau Ste. Michelle / Loosen "Eroica" Riesling (Washington) 12

Reds
La Crema Pinot Noir (Monterey) 12
Columbia Crest "H3" Cabernet Sauvignon (Napa Valley) 12
Oberon Cabernet Sauvignon (Napa County) 15
Ferrari-Carano Merlot (Sonoma County) 14
Bodega Norton "Reserva" Malbec (Mendoza) 14
Conundrum (California) 15
Toscana Rosso "Le Volte" Tenuta dell'Ornellaia (Washington) 16



A WALDORF ASTORIA HOTEL

^{GF} Gluten Free

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.