

*The Roosevelt*  
NEW ORLEANS

---

A WALDORF ASTORIA™ HOTEL

# **In-Room Dining Offerings**

**Breakfast 6am–11am**

**Lunch 11am–5pm**

**Dinner 5pm–11pm**

**Overnight 11pm–6am**

**Please Call Extension 3841**

A 20% gratuity is charged and distributed to In Room Dining Hotel Professionals. A delivery charge of 4.50 per order, applicable taxes and a 2% service charge are kept by the Hotel to cover administrative and discretionary costs.

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

# *The Roosevelt* NEW ORLEANS

---

A WALDORF ASTORIA™ HOTEL

## **In-Room Dining Dinner Menu**

*Please Dial Ext. 3841 6am-11am*

### **SOUPS & SALADS**

#### **CHICKEN & SAUSAGE GUMBO 16**

andouille sausage, smoked chicken, collard greens, popcorn rice

#### **MULLED WINE POACHED PEAR SALAD 15**

bitter greens frisee, temphe lardon, stilton bleu cheese, spiced pecans and apple cider vinaigrette

#### **ROASTED BEET & CHEVRE SALAD 17**

gold and red beets, pickled shallots, pepita nuts, sorghum vinaigrette

#### **ADD TO ANY SALAD**

SHRIMP 8

CHICKEN 6

HANGER STEAK 22

### **ENTREES**

#### **GARLIC SAUTEED GULF SHRIMP 42**

smoked corn maque choux, andouille sausage, pickled fennel, roasted sweet peppers

#### **CAST IRON BLACKENED GULF DRUM 46**

popcorn rice, creole okra and tomato stew, pea tendrils

#### **DRY AGED PRIME RIBEYE 72**

green peppercorn au poivre sauce, truffle frites

# The Roosevelt

## NEW ORLEANS

---

A WALDORF ASTORIA™ HOTEL

### SIDES

**CREAMED KALE GRATIN 12**

**GREEN SIDE SALAD 12**

**TRUFFLE FRITES, BLACK TRUFFLE AIOLI 14**

**FRIED BRUSSEL SPROUTS, MISO HONEY, SPICED PECANS 12**

### SMALL PLATES

**LOCAL BLUE CRAB AU GRATIN 24**

black truffle brie mornay sauce, black truffle, garlic herb panko, epi baguette

**FOUNTAIN LOUNGE BURGER 25**

aged white cheddar, bacon jam, dill pickles, truffle aioli, Dong Phuong brioche bun, frites

**ZINFANDEL BRAISED VEAL CHEEK 28**

heirloom corn grits, confit alliums, black garlic jus

**SQUID INK TALIATELLE 26**

guanciale, cold water lobster, Calabrian chili butter, garlic breadcrumbs

**POTATO CRUSTED CRAB CAKE 30**

apple and celery root slaw, black garlic shoyu

### DESSERT

**CHOCOLATE LAVA CAKE 15**

dark chocolate, brandied cherries, vanilla ice cream, and fudge

**BLACKBERRY CHEESECAKE 16**

honey thyme figs, lemon, and goat cheese mascarpone

**WALNUT TOFFEE TART 16**

brown butter, honey, pear

**Roosevelt's Famous Beignets 10**

powdered sugar, chocolate dipping sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Tabs left open will incur a 15% automatic gratuity and parties of six or more are subject to a 20% service charge.