



In-Room Dining Offerings

Breakfast 6am-11am

Lunch 11am-5pm

Dinner 5pm-10pm

Overnight 10pm-6am

****Overnight Available Wednesday-Sunday**

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

CAGE FREE EGGS

TWO EGGS YOUR WAY 24

choice of bacon, pork sausage, or chicken sausage, toast, English muffin, or biscuit, and breakfast potatoes

CLASSIC EGGS BENEDICT 23

Canadian bacon, English muffin, hollandaise, breakfast potatoes

LUMP CRAB BENEDICT 26

local crab, sautéed spinach, English muffin, hollandaise, breakfast potatoes

BREAKFAST BLT 18

over easy egg, bacon, beef steak tomato, crisp lettuce, soft bun, crystal hot sauce mayo, breakfast potatoes

GARDEN OMELET 21

spinach, tomatoes, exotic mushrooms, onions, peppers, Swiss cheese, toast, breakfast potatoes

ANDOUILLE EGG WHITE OMELET 22

chicken sausage, peppers, onions, swiss cheese, toast, breakfast potatoes



The Roosevelt
NEW ORLEANS

A WALDORF ASTORIA HOTEL

Breakfast 6am-11am

Please Dial Ext. 3841

MORNING FAVORITES

AVOCADO TOAST 17

sourdough toast, heirloom grape tomatoes, harissa, feta cheese, arugala, soft poached egg

add salmon 9 add caviar 10

SEASONAL FRUIT PLATE 16

honey yogurt

ORGANIC GRANOLA & YOGURT BOWL 14

fresh strawberries, puffed sorghum, honey

SELECTION OF WHOLE GRAIN CEREALS 6

STEEL CUT OATMEAL 11

brown sugar, golden raisins, toasted walnuts

SMOKED SALMON PLATE 21

everything bagel, tomato, cucumbers, pickled onions, capers

OUR SIGNATURES

THE ROOSEVELT 31

two eggs your way, three beignets breakfast potatoes, seasonal fruits, choice of bacon, pork sausage, or chicken sausage

CRAWFISH & TASSO HAM OMELET 24

crawfish, tasso ham, peppers, onions, cheddar cheese, toast, breakfast potatoes

ROOSEVELT'S FAMOUS BEIGNETS 9

BAKERY

BUTTERMILK PANCAKES 18

blueberry or chocolate chip, maple syrup

BISCUIT & GRAVY 15

biscuit, sausage gravy

add sunny side egg 4

PECAN WAFFLE 22

whipped cream, bananas foster sauce

LAGNIAPPE

BREAKFAST POTATOES 6

CIDER CURED BACON, PORK OR CHICKEN SAUSAGE 6

STONE GROUND GRITS 5

add cheese 2

SLICED TOMATOES 5

TOAST, ENGLISH MUFFIN, BAGEL, CROISSANT 5

FRUIT & BERRY CUP 7

EYE OPENERS

HOUSE MADE BLOODY MARY 16

MIMOSA 16

BAILEY'S COFFEE 15

KAHLUA COFFEE 15

FRESH PRESSED ORGANIC JUICE BLEND

beet, carrot, apple, ginger

*Sorry no substitutions or custom blends

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY

INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A 20% GRATUITY IS CHARGED AND DISTRIBUTED TO IN ROOM DINING HOTEL TEAM MEMBERS. 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.








All Day Menu 11am-5pm
Please Call Extension 3841

Chicken and Andouille Gumbo	11
Little Gem Caesar Salad	13
Shaved Parmesan · Croutons · Add Shrimp 8 · Add Chicken 6	
Hand Breaded Fried Chicken Sandwich	16
Lettuce · Pickles · Potato Bun	
Certified Angus Burger	22
LTO · Cheddar Cheese · Add Bacon 3	
Beyond Vegan Burger	20
LTO · Avocado	
Sweet and Spicy Chicken Wings	14
Chili Orange Glaze	
Fried Shrimp and Green Tomatoes	18
Cornmeal Crusted · Remoulade Sauce	
Blue Crab and Avocado Toast	16
Ravigote Dressing · Heirloom Tomatoes · Ghost Pepper Pepper Caviar	
Beignets	9



Dinner Menu 5pm-10pm
Please Call Extension 3841





Soups and Salads

Chicken & Sausage Gumbo	11
Andouille Sausage · Smoked Chicken · Dark Roux · Steamed Rice	
Caesar Salad 	12
Kale · Radicchio · Romaine Lettuce · Spiced Croutons	
Pickled Pear and Endive Salad  	13
Frisee · Arugula · Candied Walnuts Spiced Pear Vinaigrette	
French Market Salad  	11
Mixed Greens · Radishes · Cucumbers · Carrots Heirloom Tomatoes · Pickled Onions · Cauliflower Cane Vinaigrette	
<i>Add to any Salad · Shrimp 8 · Chicken 6 · Hanger Steak 22</i>	


Starters

Shrimp and Crab Fondue	20
White Wine · Blend of Three Cheeses · Bread Croustades	
Louisiana Style “Boiled” Shrimp Cocktail	18
Remoulade · Cocktail Sauce	
Baked Oysters	18
Sauce Mornay · Lump Crab · Herb Crumbs	
Artisanal Cheese Selection	24
Chef’s Selection of Four Artisan Cheeses Fig Jam · Dried Fruit & Nuts	
Artisanal Charcuterie Selection	24
Chef’s Selection of Five Cured Meats Creole Mustard · Pickled Vegetables	

Entrees

Louisiana Red Fish “Cou’boullion	36
Spicy Shrimp · Tomato Stew	
Hanger Steak Frites 	34
French Fries · Petite Salad	
Grilled Prime Ribeye	62
Creamed Spinach · Fingerling Potatoes · Bordelaise Sauce	
Poulet Rouge Roasted Half Chicken	34
Roasted Winter Vegetables · Veloute	
Certified Angus Burger	22
Lettuce · Tomato · Onion · Cheddar · Fries	
Beyond Vegan Burger 	18
Avocado · Lettuce · Tomato · Onion · Fries	
Spinach Florentine Omelet  	24
“Triple Cream” Brie Cheese · Fries · Side Salad <i>Add Jumbo Lump Crab \$8</i>	

Sides

Gruyere Mash Potatoes 	10
Fries 	6
Butter Sautéed Jumbo Lump Crab 4oz	18
Fried Brussel Sprouts  	14
Pepper Jelly-Miso Vinaigrette · Toasted Pecans	

Dessert

Roosevelt’s Famous Beignets	9
Seasonal Cheesecake	9
Bread Pudding	9
Toasted Chocolate S’mores Pot du Creme	10



Overnight Dining

Please Dial Ext. 3841 Available 10pm-6am

Chicken and Andouille Gumbo	11
Caesar Salad	13
Shaved Parmesan · Croutons · Add Shrimp 8 Add Chicken 6	
Breakfast BLT	18
Over Easy Egg · Brioche Bun · Fries	
Certified Angus Burger	22
LTO · Cheddar Cheese · Add Bacon 3	
Beyond Vegan Burger	20
LTO · Avocado	
Sweet and Spicy Chicken Wings	14
Chili Orange Glaze	
Chicken Tenders	14
Honey Mustard · Fries	
Andouille and Cheddar Omelet	22
Peppers & Onions · Petite Salad · French Fries	
Beignets with Powdered Sugar & Chocolate-Hazelnut Sauce	9
Seasonal Cheesecake	10
Warm Bread Pudding	10

Sandwiches are served with fries, small side salad, or Fresh Fruit Cup

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Refreshment Center

Items removed from the Refreshment Center will be charged to your hotel account.

Champagne & Wine

Champagne	375ml	76.00
White Wine	375ml	51.00
Red Wine	375ml	51.00

Spirits

Casamigos Tequila	50ml	14.00
Botanist Gin	50ml	11.00
Fireball Whisky or Bloody Buddy	200ml	20.00
Grey Goose Vodka	200ml	49.00
Sazerac Rye	200ml	42.00

Beer

Domestic	8.00
Imported	9.00

Beverages & Mixers

Coke/Diet Coke/Sprite	5.00
Icelandic Water	3.50
Sparkling Water	6.00
Orange Juice	7.00
Cranberry Juice	7.00
Tonic Water	5.00
Soda Water	5.00

Snacks

Chocolate Chip Cookies	9.00
Cheese Crisps	9.00
Potato Chips	7.00
Gummy Bears	10.00
Chocolate Covered Almonds	13.00
Cashews	12.00
S'more Smores	9.00

Prices are subject to all applicable taxes.

Should you require any additional items, please call In Room Dining, **Extension 3841**