

The Roosevelt
NEW ORLEANS

A WALDORF ASTORIA HOTEL

In-Room Dining Dinner Menu

Please Dial Ext. 3841; 5pm-11pm

SOUPS & SALADS

CHICKEN & SAUSAGE GUMBO \$16

andouille sausage, smoked chicken, collard greens, dark roux,
steamed rice

MILLED WINE POACHED PEAR SALAD \$15

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

ROASTED BEET & CHEVRE SALAD \$17

arugula, pickled shallots, pepita nuts, sorghum vinaigrette

ADD TO ANY SALAD

SHRIMP \$8

CHICKEN \$6

HANGER STEAK \$22

SMALL PLATES

BLUE CRAB AU GRATIN \$24

local crab, mornay sauce, brie, black truffle, epi baguette

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

SIDES

CREAMED KALE \$12

LITTLE GEM SALAD, MARKET VEGETABLES \$12

TRUFFLE FRITES, BLACK GARLIC AIOLI \$14

FRIED BRUSSEL SPROUTS, MISO HONEY \$12

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ENTREES

GARLIC SAUTEED GULF SHRIMP \$42

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

FOUNTAIN LOUNGE BURGER \$25

chuck, brisket, short rib patty, aged white cheddar, bacon jam, dill pickles,
truffle aioli, Dong Phuong brioche bun, hand cut fries

CAST IRON BLACKENED GULF DRUM \$46

popcorn rice, creole okra and tomato stew, pea tendrils

DRY AGED PRIME RIBEYE \$72

au poivre sauce, hand cut truffle fries

DESSERT

CHOCOLATE LAVA CAKE \$16

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

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.

In-Room Dining Beverage Menu

BEER

- 9 Michelob Ultra, 12oz
- 9 Bud Light, 12oz
- 9 Blue Moon, 12oz
- 9 Coors Light, 12oz
- 10 Stella Artois, 12oz
- 10 Corona Extra, 12oz
- 10 Dos Equis Lager, 12oz
- 10 Guinness, 16oz
- 10 Jucifer IPA, 12oz
- 10 Kona Golden Wave, 12oz
- 10 Heineken 0.0, 12oz *Non-Alcoholic*

SPIRITS

- 50 Tito's Handmade Vodka, 200ml
- 70 Grey Goose Vodka, 200ml
- 50 Bombay Sapphire Gin, 200ml
- 70 Patron Silver Tequila, 200ml
- 80 Patron Reposado Tequila, 200ml
- 70 Crown Royal Canadian Whiskey, 200ml
- 60 Jack Daniel's Tennessee Whiskey, 200ml
- 70 Maker's Mark Bourbon, 200ml
- 60 Bulleit Bourbon, 200ml
- 80 Johnnie Walker Black Label Scotch, 200ml
- 60 Sazerac 6yr Rye, 200ml

- 225 Sazerac 6yr Rye, 750ml
- 300 Bacardi Superior Rum, 750ml
- 350 Grey Goose Vodka, 1000ml
- 300 Tanqueray Gin, 1000ml
- 350 Casamigos Blanco Tequila, 1000ml
- 300 Buffalo Trace Bourbon, 750ml
- 450 Blanton's Single Barrel Bourbon, 750ml

MIXED DRINKS

- 12 High Noon Pineapple Seltzer, 355ml
- 80 Campari Negroni 375ml
- 40 On-The-Rocks Cocktails 375ml
 - Espresso Martini* *Cosmopolitan*
 - Old Fashioned* *Strawberry Daiquiri*
 - Jalapeno Pineapple Margarita* *Margarita*

WINE 375ML

- 50 Cabernet Sauvignon, Quilt, CA, 375ml
- 50 Pinot Noir, La Crema, CA, 375ml

- 35 Chardonnay, Sonoma Cutrer, CA, 375ml
- 40 Sauvignon Blanc, Matanzas Creek, CA 375ml
- 50 Sauvignon Blanc, Kim Crawford, NZ, 375ml
- 45 Pinot Gris, King Estate, OR, 375ml
- 50 Rose, Whispering Angel, FR, 375ml

- 35 Prosecco, La Marca, ITA, 375ml
- 40 Sparkling, Chandon Brut, CA, 375ml
- 60 Brut Champagne, Moet Imperial, FR, 375ml

WINE 750ML

- 90 Cabernet Sauvignon, Daou, CA, 750ml
- 90 Pinot Noir, Ponzi, OR, 750ml

- 135 Chardonnay, Stag's Leap "Karia", CA, 750ml
- 100 Sauvignon Blanc, Hanna, CA, 750ml
- 90 Pinot Grigio, Terlato, 750ml
- 85 Rose, Whispering Angel, FR, 750ml

- 80 Sparkling, Charles Roux, CA, 750ml
- 90 Brut Sparkling, Chandon, CA 750ml
- 100 Rose Sparkling, Chandon, CA 750ml
- 160 Brut Champagne, Veuve Clicquot, FR, 750ml
- 450 Brut Champagne, Dom Perignon, FR, 750ml

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REFRESHMENT CENTER

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

CHAMPAGNE & WINE

Champagne 375ml 76

White Wine 375ml 51

Red Wine 375ml 51

Spirits

Casamigos Tequila 50ml 14

Botanist Gin 50ml 11

Grey Goose Vodka 200ml 49

Sazerac Rye 200ml 42

Beer

Domestic 8

Imported 9

Beverages & Mixers

Coke/Diet Coke/Sprite 5

Icelandic Water 5

Sparkling Water 6

Orange Juice 7

Cranberry Juice 7

Tonic Water 5

Soda Water 5

Snacks

Chocolate Chip Cookies 9

Cheese Crisps 9

Potato Chips 7

Gummy Bears 10

Chocolate Covered Almonds 13

Cashews 12

S'more S'mores 9

Prices are subject to all applicable taxes. Should you require any additional items, please call In Room Dining, Extension 3841