

*The Roosevelt*  
NEW ORLEANS

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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

## 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

## 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

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## Breakfast 6am-11am

Please Dial Ext. 3841

## 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 10

## BAKERY

### BUTTERMILK PANCAKES 18

blueberry or chocolate chip, maple syrup

### BISCUIT & GRAVY 19

biscuit, sausage gravy  
add sunny side up egg 4

### CARROT CHEESECAKE 16

nutmeg, cinnamon, pineapple, cream cheese, chai

### PECAN WAFFLE 22

whipped cream, bananas foster sauce

## EYE OPENERS

### HOUSE MADE BLOODY MARY 16

### MIMOSA 16

### BAILEY'S COFFEE 15

### KAHLUA COFFEE 15

### FRESH PRESSED ORGANIC

### JUICE BLEND 10

beet, carrot, apple, ginger

*\*Sorry no substitutions or custom blends*

## MORNING FAVORITES

### AVOCADO TOAST 17

sourdough toast, heirloom grape tomatoes, harissa, feta cheese, arugula, 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 11

### STEEL CUT OATMEAL 11

brown sugar, golden raisins, toasted walnuts

### SMOKED SALMON PLATE 21

everything bagel, tomato, cucumbers, pickled onions, capers

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## In-Room Dining Lunch Menu

*Please Dial Ext. 3841; 11am-5pm*

### LUNCH OFFERINGS

**CHICKEN AND ANDOUILLE GUMBO 16 | 22**

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

**LITTLE GEM CAESAR SALAD 13**

shaved parmesan, croutons

*add shrimp 8 | add chicken 6*

**HAND BREADED FRIED CHICKEN SANDWICH 16**

lettuce, pickles, potato bun

Add Bacon 2

**CERTIFIED ANGUS BURGER 22**

lettuce, tomatoes, onion, pickles

choice of cheese:

cheddar, swiss, provolone, american

**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 caviar

**ROOSEVELT'S FAMOUS BEIGNETS 10**

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

*Please Dial Ext. 3841; 4pm-11pm*

### **SOUPS AND SALADS**

**CHICKEN AND ANDOUILLE GUMBO 16 | 22**

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

**CREOLE ONION SOUP 16 | 25**

rabbit jus, gruyere cheese, crostini, roasted bone marrow

**GRILLED PEACH SALAD 17**

compressed peaches, goat cheese ranch, jalapenos, pickle shallots

**CLASSIC WALDORF SALAD 22**

apples, crab, grapes, candied pecans, celery, dill

**ADD TO ANY SALAD**

Chicken 6

Shrimp 8

Hanger Steak 22

### **SIDES**

**CRAB BOIL FRIED POTATOES 12**

**SIDE SALAD GEM LETTUCE WITH MARKET VEGETABLES 6**

**TRUFFLE FRITES 20**

**FRIED BRUSSEL SPROUTS 12**

# SHARING PLATES

## **BRAISED VEAL CHEEKS 28**

heirloom corn grits, confit alliums, black garlic jus

## **RABBIT PAPPARDELLE 30**

braised rabbit, pecorino rabbit jus, carrot top pesto

## **LIONS MANE ASADA 24**

cauliflower puree, elote street corn, pickled strawberries

## **CRISPY PORK BELLY 26**

frisse & cilantro salad, charred pineapples, salsa tatemada and pickle peppers

# ENTREES

## **PAN SEARED DUCK BREAST 42**

cashew pipian 'mole' apricot glazed bok choy

## **DRY AGED PRIME RIB EYE 68**

truffle frites, black garlic chimichurri

## **SEA BASS 45**

gazpacho emulsion, corn flan tomato concasse

## **POMPANO ALMONDINE 42**

tempura battered pompano, almondine sauce, leek puree, pickled pears, malt vinegar foam

## **CERTIFIED ANGUS BURGER 22**

lettuce, tomatoes, onion, pickles

choice of cheese:

cheddar, swiss, provolone, american

## **BEYOND VEGAN BURGER 20**

LTO, avocado

# DESSERTS

## **BANANA TART TATIN 15**

banana, caramel, almond, Tahitian vanilla

## **MILK CHOCOLATE CAKE 16**

Milk Chocolate, Cinnamon, Buttermilk, Strawberry

## **CARROT CHEESECAKE 10**

nutmeg, cinnamon, pineapple, cream cheese, chai

## **ROOSEVELT'S FAMOUS BEIGNETS 10**

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## In-Room Dining Overnight Menu

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

**CHICKEN AND ANDOUILLE GUMBO 16 | 22**

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

**LITTLE GEM CAESAR SALAD 13**

shaved parmesan, croutons

*add shrimp 8 | add chicken 6*

**SANDWICHES ARE SERVED WITH FRIES, SMALL SIDE SALAD, OR FRESH FRUIT CUP**

**BREAKFAST BLT 18**

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

**CERTIFIED ANGUS BURGER 22**

LTO, cheddar cheese

add bacon 2

**BEYOND VEGAN BURGER 20**

LTO, avocado

**SWEET AND SPICY CHICKEN WINGS 14**

chili orange glaze

**CHICKEN TENDERS 14**

honey mustard, fries

**ANDOUILLE AND CHEDDAR OMELETE 22**

peppers & onions, petite salad, fries

**SEASONAL CHEESECAKE 10**

**ROOSEVELT'S FAMOUS BEIGNETS 10**

# 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 Smores	9