

APPETIZERS

Steak Tartare \$12	Gouté 33 <i>Gulf Shrimp Remoulade with 1½ dozen Deviled Eggs: 2 Smoked Trout, 2 Crab Ravigote and 2 Traditional with Ghost Pepper Caviar</i> \$22	Tuna Crudo \$13
Louisiana Jumbo Lump Crab Cake <i>Crystal Remoulade</i> \$15		Horseradish Crusted Bone Marrow <i>Leidenheimer toast rounds</i> \$8
Louisiana Shrimp Boil <i>White Remoulade or Cocktail</i> \$11	Lobster or Crab Maison \$13	Baked Oysters <i>Casino, Rockefeller or Thermidor</i> \$12.50

SOUPS

Galatoire’s Turtle \$8.50	Lobster Bisque \$9	Classic French Onion \$8.50
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SALADS

Salad “33” <i>bibb lettuce, pickled vegetables candied pecans, creole mustard cane syrup vinaigrette</i> \$8	Caesar Salad <i>Parmigiano-Reggiano herbed croutons and Boquerones</i> \$8.5	Iceberg Wedge <i>apple wood smoked bacon lardons, grape tomatoes shaved sweet onions blue cheese dressing</i> \$8	Lobster Chop Salad <i>Maine lobster roasted beets, avocado tarragon dressing</i> \$17
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STEAKS

7 oz. Filet \$29	10 oz. Filet \$39	14 oz. Bone in Tenderloin \$42
16 oz. NY Strip \$44	16 oz. Ribeye \$42	30 oz. T-Bone \$59

CHOPS

14 oz. Veal Rib Chop \$42	14 oz. House Smoked Pork T-Bone \$27	Double Cut Lamb Chops \$42
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SAUCES

<i>Au Poivre Hollandaise</i>	<i>Béarnaise Horseradish Crème</i>	<i>Marchand de Vin Bordelaise</i>
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LOBSTER

Steamed 2 lb. Lobster \$49
Lobster Thermidor \$52

POULTRY

House Boudin-Stuffed Roasted Quail <i>sugar cane glaze</i> \$29
Duck l’Orange <i>½ Covey Rise Peking duck roasted and glazed</i> \$29

FISH

Grilled Tuna Steak \$29
Grilled Louisiana Gulf Fish \$24

AU GRATINS

Creamed Spinach \$7
Cauliflower \$7
Potatoes \$7
Peas & Mushrooms \$7
Crabmeat \$12
Lobster \$14
Broccoli \$7

VEGETABLES

Steamed Cauliflower \$6
Steamed Broccoli \$6
Steamed Asparagus \$6
Brussels Sprouts \$6
Sautéed Spinach \$5
Onion Rings \$6
Collard Greens \$6
Brown Butter Mushrooms \$6

POTATOES

Garlic Brabant \$6
Lyonnaise \$6
Hash Brown \$6
Shoestring \$6
Steak House \$6
Duchess \$6