



DINNER

Wednesday, Thursday, Friday & Saturday 5:30 p.m. –10:00 p.m.

M bistro Chef de Cuisine
Hans Huaman

APPETIZERS

Blue Crab Beignets

Saffron Aioli, Smoked Paprika, Green Onions 25

Fresh Oysters GF

Chef's Choice from Coast to Coast
½ dz, Mignonette, Bloody Mary Cocktail Sauce
22

Oysters Rockefeller

½ dz, Herbsaint Béchamel, Spinach, Bacon
25

Blackened Tuna Tataki

Miso Ginger Glaze, Yuzu Oil, Pickled Fresno
23

Shrimp Moqueca

Brazilian Fish Stew, Coconut Milk, Chaurice Grits
Micro Cilantro, Pickled Fresno
22

Beef Carpaccio

Arugula Salad, Parmigiano-Reggiano
Anchovy Aioli, Crispy Capers
23

Crispy Cauliflower

Tapenade, Red Pepper Spread, Grilled Pita Bread
19

Foie Gras Torchon

Butternut Squash Chutney, Beet Root Gel
Peach-Bourbon-Cardamom Preserve, Brioche
29

Grand Seafood Plateau

Marinated Blue Crab Claws, Crab Ravigote
Tuna Tataki, Poached Shrimp, Fresh Oysters
90

*Add Lobster Tail 25

*Add 1oz Caviar with Crème Fraîche & Blinis Market Price

Seafood Gumbo

Louisiana Shrimp, Crab, Crawfish, Andouille
Popcorn Rice
cup 10 | bowl 18

Butternut Squash Velouté * GF

Croutons, Crème Fraîche, Pepitas
cup 7 | bowl 14

Lyonnais Salad

Lardons, Poached Egg, Blond Frisée, Chaurice
Pangrattato, Pickled Shallots
sm 13 | lg 23

Caesar Salad * GF**

Romaine Lettuce, Croutons, White Anchovies
Parmigiano-Reggiano, Caesar Dressing
sm 9 | lg 18

NOLA Salad * V|GF

Seasonal Greens, Strawberry, Goat Cheese
Candied Pecans, Pepper Jelly Vinaigrette
sm 9 | lg 18

*Add Grilled Chicken Breast 11

*Add Sautéed Shrimp 15

*Add Salmon 17

ENTRÉES

COASTAL

Atlantic Salmon

Beluga Lentils, Minted Pea Puree, Frisée Lettuce
Radish, Dill Vinaigrette
39

Bouillabaisse

Mahi-Mahi, Half Lobster Tail, Mussels, Clams, Shrimp
Scallops, Saffron Seafood Bouillon, Artisan Bread
Rouille
50

Red Fish

Sweet Potato Mousseline, Brussels Sprouts, Apple Cider
Cream, Vierge
41

Seared Diver Scallops GF

Charred Cauliflower, Black Garlic Molasses, Herbsaint
Beurre Blanc
46

Peruvian Style Paella

Half Lobster Tail, Jasmine Rice, Shrimp, Clams, Mussels
Parmigiano-Reggiano, English Peas, Salsa Criolla
45

BBQ Shrimp & Grits GF**

Smoked Gouda Grits, Roasted Corn
Poblano Peppers
36

INLAND

Cassoulet GF

Duck Leg Confit, Braised Cannellini Beans, Chaurice
Pangrattato
41

Braised Short Rib

Pappardelle, Citrus Ricotta, Parmigiano-Reggiano
42

Roasted Butternut Squash V|GF**

Beluga Lentils, Brussels Sprouts, Heirloom Carrots
Smoked Chimichurri
30

Bone-In Chicken

Heirloom Carrots, Duck Fat Confit, Fingerling Potatoes
Butternut Squash, Sauce Picante
37

Boudin Stuffed Pork Chop

Louisiana Sausage, Cajun Rice, Braised Swiss Chard
Mustard Greens Gravy
40

Surf & Turf

Beef Tenderloin, Blackened Shrimp, Mashed Potatoes
Haricot Vert, Au Poivre Sauce
65

Steak Frites

Grilled Flat Iron Steak, Kale Horseradish Cream
Au Poivre Sauce, Truffle Fries
42

SOUPS & SALADS

All prices are subject to tax. A 20% service charge is added to parties of 6 or more. Split plate fee is applicable.

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products.

If you suffer from chronic illness of the Liver, Stomach, or Blood, or have other immune disorders, you should eat these products fully cooked.

THE RITZ-CARLTON, NEW ORLEANS - 504.670.2828 - 921 CANAL STREET, NEW ORLEANS, LOUISIANA 70112

V VEGETARIAN | GF GLUTEN-FRIENDLY | GF** OPTIONS AVAILABLE UPON REQUEST ONLY