



LUNCH

Daily from 11:00 a.m. – 2:00 p.m.

APPETIZERS

Crab Ravigote

Fried Green Tomato, Smoked Paprika
22

Truffle Fries *_{V|GF**}

Parmesan, Truffle Oil, Cauliflower Dip
17

BBQ Shrimp & Grits

Smoked Gouda Grits, Roasted Corn
Poblano Peppers
22

Brussels Sprouts

Bacon Vinaigrette, Parmigiano-Reggiano
Pickled Fresno
17

Roasted Red Pepper Hummus_V

Grilled Pita Bread, Tapenade
17

Boudin Croquettes

Louisiana Sausage, Fontina Cheese, Aji Panca
Drizzle, Green Tomato Chow Chow
21

Gulf Shrimp Cocktail

Louis Sauce, Bloody Mary Cocktail
Spicy Tartar
25

Natchitoches Meat Pie

Spiced Ground Beef, Poblano Remoulade
20

SOUPS & SALADS

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

Kale Bowl

Butternut Squash, Quinoa, Dried Cranberries
Goat Cheese, Crispy Chickpeas, Maple-Tahini
Drizzle
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

Cobb Salad *_{GF}

Pecan-Wood Smoked Bacon, Tomato, Blue Cheese
Hard-Boiled Eggs, Grilled Chicken Breast
Buttermilk Ranch Dressing
26

Half & Half *

Cup of Soup & Small Caesar or NOLA Salad
19
*Add Grilled Chicken Breast 11
*Add Sautéed Shrimp 15
*Add Salmon 17

HANDHELDS

All handhelds served with your choice of
Cajun Fries, House-made Chips or Farmers Market Salad.
Add a cup of Soup or Truffle Fries \$3

The NOLA Burger 9oz

Brioche Bun, Port Salut Cheese, Cajun Sauce,
Spicy Pickles, Bourbon Bacon Onion Jam
*Lettuce, Tomato, Onion Upon Request
28

Cajun Chicken Sandwich

Spicy Fried Chicken, Coleslaw, Brioche Bun
House-Made Spicy Pickles, Rémolade Sauce
25

Grilled Chicken BLT

Spicy Harissa Spread, Pecan-Wood Smoked
Bacon Provolone, Sun Dried Tomato Focaccia
26

Hurricane Po'Boy

Fried Gulf Shrimp, Aioli, Lettuce, Tomatoes
House-Made Spicy Pickles
26

Vegetarian Banh Mi

Crispy Cauliflower, Spiced Mayo, Cilantro
Pickled Veggies, Fresno
21

Fish Tacos

Beer Battered Gulf Fish, Fennel-Cabbage Slaw
Roasted Corn Salsa, Poblano Aioli
25

ENTRÉES

Cajun Pappardelle

Chaurice, Parmigiano-Reggiano
Cherry Tomatoes, Spiced Béchamel *contains pork*
22
*Add Grilled Chicken Breast 11
*Add Sautéed Shrimp 15

Steak Frites

Grilled Flat Iron Steak, Kale Horseradish
Cream, Au Poivre Sauce
37

Blackened Red Fish

Brabant Potatoes, Steamed Broccoli
Apple Cider Cream
34

Bone in Chicken

Honey Glazed Heirloom Carrots, Sauce Piquante
Mashed Potato
34

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