



LUNCH

Daily from 11:00 a.m. – 2:00 p.m.

APPETIZERS

Cajun Crab Dip

Holy Trinity, Cream Cheese, Crispy Pita Bread
22

Truffle Fries *_{V|GF**}

Parmesan, Truffle Oil, Cauliflower Dip
18

BBQ Shrimp & Grits

Smoked Gouda Grits, Roasted Corn
Poblano Peppers
22

Mushroom Pâté

Pecans, Blackened Corn Tortillas, Smoked
Chimichurri
18

Burrata

Heirloom Tomatoes, Tapenade, Balsamic Glaze
Mushroom Pecan Spread, Jamón Serrano
22

Boudin Croquettes

Louisiana Sausage, Fontina Cheese, Aji Panca
Drizzle, Green Tomato Chow Chow
22

Gulf Shrimp Cocktail

Louis Sauce, Bloody Mary Cocktail
Spicy Tartar
25

Natchitoches Meat Pie

Spiced Ground Beef, Poblano Remoulade
20

*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
29

Short Rib Po Boy

Pepper Jack Cheese, Kale Cream, Pickled Fresno
French Bread
29

Chicken Ciabatta

Pesto, Arugula, Provolone, Heirloom Tomatoes
Pickled Shallots, Poblano Crema
26

Hurricane Po'Boy

Fried Gulf Shrimp, Aioli, Lettuce, Tomatoes
House-Made Spicy Pickles
28

Mushroom Toast

Mojo Portobella, Grilled Zucchini, Pesto, Pickled
Shallots, Lettuce, Artisan Bread
24

Cajun Chicken Sandwich

Spicy Fried Chicken, Peach Chutney, Wild
Arugula, Remoulade, Brioche Bun
27

SOUPS & SALADS

Seafood Gumbo

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

Creole Tomato Bisque *_{GF}

Croutons, Crème Fraîche, Basil Oil
cup 7 | bowl 15

Kale Bowl

Avocado, Charred Corn, Sweet Potatoes
Watermelon Radish, Quinoa, Crispy Garbanzo
Beans Turmeric-Tahini Dressing
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
27

Half & Half *

Cup of Soup & Small Caesar or NOLA Salad
19
*Add Grilled Chicken Breast 12
*Add Sautéed Shrimp 15
*Add Salmon 17

Pasta Alla Vodka

Pappardelle, San Marzano Tomatoes, Heavy
Cream, Parmigiano-Reggiano, Crispy Basil
22
*Add Grilled Chicken Breast 12
*Add Sautéed Shrimp 15

Steak Frites

Grilled Flat Iron Steak, Sauce Diane
38

Blackened Red Fish

Brabant Potatoes, Steamed Broccoli
Corn Béchamel
35

Bone-in Chicken

Charred Asparagus, Mashed Potatoes
Marsala Sauce
34

Red Beans & Rice

Best Stop Grillers Sausage, Pop Corn Rice, Green
Onions, Louisiana Crispy Chicken Thigh
34

ENTRÉES

HANDHELDS

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** GLUTEN-FRIENDLY UPON REQUEST