

# Galatoire's **33** BAR & STEAK

## APPETIZERS

**Louisiana Jumbo Lump Crab Cake**  
Crystal Remoulade  
\$15

**Louisiana Shrimp Boil**  
White Remoulade or Cocktail  
\$11

**Escargot**  
Herbsaint Cream  
\$9.50

**Steak Tartare**  
\$15

**Tuna Crudo**  
\$16

**Lobster or Crab Maison**  
\$14

**Gouté 33**  
Gulf Shrimp Remoulade with  
½ dozen Deviled Eggs:  
2 Smoked Trout, 2 Crab Ravigote  
and 2 Traditional with  
Ghost Pepper Caviar  
\$22

**Buffalo Quail**  
Pickled Celery and Blue Cheese  
\$15

**Baked Oysters**  
Casino, Rockefeller or Thermidor  
\$13.75

## SOUPS

**Galatoire's Turtle**  
\$8.50

**Lobster Bisque**  
\$9

**Classic French Onion**  
\$8.50

## SALADS

**Salad "33"**  
bibb lettuce, pickled  
vegetables candied  
pecans, creole mustard  
cane syrup vinaigrette  
\$9

**Caesar Salad**  
Parmigiano-Reggiano  
herbed croutons and  
Boquerones  
\$8.5

**Iceberg Wedge**  
apple wood smoked bacon  
lardons, grape tomatoes  
shaved sweet onions  
blue cheese dressing  
\$8

**Lobster Chop  
Salad**  
Maine lobster  
roasted beets, avocado  
tarragon dressing  
\$17

**Tomato and  
Sweet Onion**  
Sliced ripe tomato  
and sweet onion  
with oil and vinegar  
\$8

## STEAKS & CHOPS

**7 oz. Filet**  
\$30

**10 oz. Filet**  
\$41

**16 oz. NY Strip**  
\$46

**16 oz. Ribeye**  
\$42

**30 oz. T-Bone "for two"**  
\$70

**14 oz. Veal Rib Chop**  
\$44

**Double Cut Lamb Chops**  
\$44

*Au Poivre  
Hollandaise*

**SAUCES**  
*Béarnaise  
Horseradish Crème*

*Marchand de Vin  
Bordelaise*

## LOBSTER

**Steamed 2 lb. Lobster**  
\$49

**Lobster Thermidor**  
\$52

## POULTRY

**House Boudin-Stuffed  
Roasted Quail**  
sugar cane glaze  
\$29

**Duck l'Orange**  
½ Covey Rise Peking duck roasted and glazed  
\$29

## FISH

**Grilled Tuna Steak**  
\$29

**Grilled Louisiana Gulf Fish**  
\$26

## AU GRATINS

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

## VEGETABLES

**Creamed Spinach \$6**  
**Steamed Broccoli \$6**  
**Steamed Asparagus \$8**  
**Brussels Sprouts \$7**  
**Sautéed Spinach \$7**  
**Onion Rings \$6**  
**Collard Greens \$6**  
**Brown Butter Mushrooms \$6**

## POTATOES

**Garlic Brabant \$6**  
**Lyonnais \$7**  
**Hash Brown \$6**  
**Shoestring \$6**  
**Steak House \$6**  
**Duchess \$7**