



Galatoire's Lunch Special

August 2016

\$20

11:30 am - 2:30 pm

Choice of Appetizer

Escargot

Herbsaint Cream Sauce and Toasted Bread

Crab & Okra Gumbo

Steamed Rice

Mixed Greens

Sliced Cucumbers, Cherry Tomatoes and Garlic Dressing

Choice of Entrée

Sautéed Chicken Breast Au Vin

Mushrooms, Green Onion and White Wine Sauce

Blackened Drum

Asparagus and Hollandaise Sauce

Fried Oysters Clemenceau

Peas, Mushrooms and Garlic Brabant Potatoes

Choice of Dessert

Cup Custard

Fresh Berries

Vanilla Ice Cream

Banana, Caramel and Roasted Almonds

Lemon Tartlet

Whipped Cream and Mango Sauce

Let Galatoire's Plan Your Next Special Event

We can accommodate groups of 10 to 250

Contact our Sales Department for more information (504) 525-2021



Galatoire's Dinner Special

August 2016

\$39

Beginning at 5 p.m.

Choice of Appetizer

Shrimp Maison

Cherry Tomatoes and Pickled Onions

Escargot

Herbsaint Cream Sauce and Toasted Bread

Crab & Okra Gumbo

Steamed Rice

Mixed Greens

Sliced Cucumbers, Cherry Tomatoes and Garlic Dressing

Choice of Entrée

Sautéed Chicken Breast Au Vin

Mushrooms, Green Onion and White Wine Sauce

Blackened Drum

Asparagus and Hollandaise Sauce

Fried Oysters Clemenceau

Peas, Mushrooms and Garlic Brabant Potatoes

Grilled Beef Filet Medallion

Creamed Spinach and Mushroom Bordelaise Sauce

Choice of Dessert

Cup Custard

Fresh Berries

Vanilla Ice Cream

Banana, Caramel and Roasted Almonds

Lemon Tartlet

Whipped Cream and Mango Sauce

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Galatoire's "33" Bar & Steak

Friday Lunch Special

August 2016

\$20

11:30 am - 3 p.m.

Choice of Appetizer

Roasted Beet Risotto

Pine Nuts and Truffle Oil

Potato Vichyssoise

Paprika and Basil Oil

Mixed Greens

Goat Cheese, Golden Raisins and Candied Pecans

Choice of Entrée

Fried Boudin

Braised Collard Greens and Smoked Tomato Hollandaise Sauce

Broiled Drum Casino

Bacon, Parmesan Cream and Steamed Broccoli

Sautéed Redfish Filet

Wild Mushrooms and Jus

Choice of Dessert

Seasonal Crème Brulee

Sweet Potato Hot Pie

Banana Fosters Cobbler

Whipped Cream



Galatoire's "33" Bar & Steak

Dinner Special

August 2016

\$35

Beginning at 5 p.m.

Choice of Appetizer

Roasted Beet Risotto

Pine Nuts, Truffle Oil

3 Deviled Eggs

Fried Oyster and Béarnaise Sauce

Potato Vichyssoise

Paprika and Basil Oil

Mixed Greens

Goat Cheese, Golden Raisins and Candied Pecans

Choice of Entrée

Fried Boudin

Braised Collard Greens and Smoked Tomato Hollandaise Sauce

Broiled Drum Casino

Bacon, Parmesan Cream and Steamed Broccoli

Grilled Panced 44 Farms Ribeye

Panzanella Tomato Salad

Sautéed Redfish Filet

Wild Mushrooms and Jus

Choice of Dessert

Seasonal Crème Brulee

Sweet Potato Hot Pie

Banana Fosters Cobbler

Whipped Cream