

IN ROOM DINING

We are pleased to offer In-Room Dining and Hospitality Suites Menu. Listed within the menu are individual service times for each meal period.

SAZERAC

Named after what many consider to be the world's first mixed drink, the Sazerac Bar carries with it as much history and lore as its potable namesake. Just gazing at the famous Paul Ninas murals that flank the long African walnut and mahogany bar takes you back to the grandeur of old New Orleans...to a time when Huey P. Long would stroll in and order a Ramos Gin Fizz from Sam Guarino, the head bartender, and spend the next few hours holding court.

An extensive renovation to the bar was completed ahead of the hotel's grand reopening as a Waldorf Astoria Hotel in 2009 in an effort to preserve this iconic piece of New Orleans history.

FOUNTAIN LOUNGE

Since 1938, the Fountain Lounge has brought unique flavor to The Roosevelt Hotel's legacy of exceptional dining. Signature creations delight the palate while the warm ambiance offers the perfect setting for breakfast with family, lunch with friends or perhaps just dinner for two.



Teddy's Café is a casual spot for quick service dining featuring specialty coffees and sweets. Guests enjoy the informal dining menu as well as New Orleans favorites like Café au Lait and Beignets. Sip a cup of our Roosevelt Blend coffee created exclusively for the hotel or a glass of wine from our extensive list. The warm, comfortable décor will invite you to sit down and savor all of the tastes of New Orleans.



Sit back, relax and enjoy! Delight the senses with an afternoon snack, a late lunch or a classic poolside libation, all while soaking up the beautiful Louisiana sunshine. Gaze upon the cityscape of historic New Orleans while taking a relaxing swim in our saltwater pool.

Waldorf Astoria luxury and relaxation at its finest.



BREAKFAST

Breakfast is served from 6:00am until 11:00am.

BREAKFAST SUGGESTIONS

THE CONTINENTAL	22
Assorted freshly baked Breakfast Pastries, Sweet Creamery Butter, Fruit Preserves, choice of Juice or Small Coffee	
WITH MEDIUM COFFEE	26
ADD A FRESH FRUIT CUP	7
BANANAS FOSTER PAIN PERDUE	16
Brioche, Sautéed Bananas, Rum Raisin Sauce, Candied Pecans	
SMOKEHOUSE SALMON PLATE	18
Gravlax, Rillettes, Seasonal Pickles, Bagel	
SEASONAL FRUIT AND BERRY PLATE	15
served with Banana Nut Bread	
TRADITIONAL BUTTERMILK PANCAKES	15
served with Maple Syrup or Steen's Cane Syrup	
STEAK AND EGGS	30
8oz Grilled New York Strip, Fingerling Fries, two Eggs cooked your way	
JUMBO LOUISIANA SHRIMP AND STONE GROUND GRITS	25
Andouille, Sunny Side Egg, New Orleans Style BBQ Sauce	
ON THE HEALTHIER SIDE	
GREEK YOGURT AND HOUSE-MADE GRANOLA	12
Fresh Berries, Honey	
STEEL CUT IRISH OATMEAL	10
Brown Sugar, Blonde Raisins	
ASSORTED CEREALS	6
choice of <i>Cheerios, Frosted Flakes, Raisin Bran, Rice Krispies</i>	
ADD BERRIES	3
ADD BANANAS	2



An 18% gratuity is charged and distributed to In Room Dining Hotel Professionals.
A delivery charge of \$4.50 per order, applicable taxes and a 2% service charge
are kept by the Hotel to cover administrative and discretionary costs.

BREAKFAST

Breakfast is served from 6:00am until 11:00am.

EGGS

EGGS YOUR WAY 22
Two Farm Eggs any style, Fingerling Fries, Toast,
choice of Applewood Smoked Bacon, Honey Cured Ham, Pork or
Chicken Apple Sausage

CLASSIC EGGS BENEDICT 22
Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce
served with Fingerling Fries

ANDOUILLE OMELET 18
Andouille Sausage, Onions, Peppers, Aged White Cheddar, Fingerling Fries

MORNING SIDES

ONE EGG ANY STYLE 4

APPLEWOOD SMOKED BACON 6

GRILLED HAM STEAK 6

PORK OR CHICKEN APPLE SAUSAGE 6

FINGERLING FRIES 5

TOAST OR HOUSE-MADE BISCUIT 4

CROISSANT OR DANISH 5

FRESHLY BAKED MUFFIN 5

NEW YORK STYLE BAGEL WITH CREAM CHEESE 6

STONE GROUND GRITS 7

CHEDDAR CHEESE GRITS 8

SEASONAL BERRIES 10

FRESH FRUIT CUP 8

HONEY GREEK YOGURT 5

BREAKFAST

Breakfast is served from 6:00am until 11:00am.

MORNING BEVERAGES

FRESH SQUEEZED JUICES 6
Orange, Grapefruit, Carrot, Melon

SELECT JUICES 5
Apple, Cranberry, Pineapple, Pomegranate, Tomato, White Cranberry, V8

FRESH BREWED ROOSEVELT BLEND COFFEE
SMALL 9
2-3 cups

MEDIUM 16
4-6 cups

LARGE 38
10-12 cups

CAFÉ AU LAIT CARAFE 12

HARNEY & SONS SELECT TEA SACHELS 10
Chamomile, Decaffeinated Ceylon, Earl Grey, English Breakfast,
Mint Verbena, Organic Green

HOT CHOCOLATE 7

MILK 5
2%, Chocolate, Skim, Whole

FRESH BREWED ICED TEA 4.5

PITCHER OF FRESH BREWED ICED TEA 17

COCA-COLA PRODUCTS 12OZ 5
Coca-Cola, Diet Coke, Sprite

EVIAN MINERAL WATER 5/9
330ml/750ml

BADOIT SPARKLING MINERAL WATER 5/11
330ml/750ml

ODWALLA SMOOTHIES 7
Strawberry "C" Monster, Blueberry "B", Vanilla "al Mondo", Groovin' Greens

HONEST BOTTLED TEAS 6
Assam Black, Herbal Ginger, Lemon, Moroccan Mint

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Individuals with certain health conditions may be at higher risks.

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ALL DAY DINING

All Day Dining is served from 11:00am until Midnight.

SOUPS AND STARTERS

TURTLE SOUP	13
SMOKED CHICKEN & ANDOUILLE GUMBO	12
SELECTION OF DOMESTIC & IMPORTED CHEESES	18
CREOLE BOILED JUMBO SHRIMP COCKTAIL (6)	21

SALADS

HYDROPONIC BIBB SALAD	10
Hydroponic Bibb Lettuce, Heirloom Tomatoes, Pecorino Romano, White Balsamic Vinaigrette	
MIXED GREEN SALAD	16
Fresh Strawberries, Candied Pecans, Blue Cheese, Red Onion, Sugar Cane Vinaigrette	
CLASSIC CAESAR	13
Shaved Aged Parmesan, French Bread Croutons	
SUPPLEMENT TO ANY SALAD...	
GRILLED CHICKEN	6
GULF SHRIMP	7
FRIED OYSTERS	7
JUMBO LUMP CRABMEAT	9

PIZZA AL TAGLIO

TRIPPLICARE FROMAGGIO	15
Mozzarella, Parmesan, Fontina, Basil	
SALUMI	19
Hot Soppressata, Fresh Mozzarella, Basil	

LAGNIAPPE

CHICKEN TENDERS	15
served with French Fries choice of side sauce <i>Ranch, BBQ, Honey Mustard</i>	
FRENCH FRIES	8
Served with Roasted Garlic Aioli	
LOADED FRIES	15
Applewood Smoked Bacon, Cheddar Cheese, Scallions, Sour Cream	

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ALL DAY DINING

All Day Dining is served from 11:00am until Midnight.

SANDWICHES

All sandwiches served with choice of Small Garden Salad or French Fries.

SMOKED TURKEY CLUB	18
Shaved Smoked Turkey, Applewood Smoked Bacon, Haas Avocado, Hydroponic Bibb Lettuce, Tomato, Dijon Mayonnaise, Seven Grain Bread	
THE ROOSEVELT REUBEN	17
Pastrami, Corned Beef, Choucroute, Swiss, Thousand Island Dressing, Rye	
THE CLASSIC MUFFULETTA	16
Smoked Ham, Spicy Capicola, Mortadella, Provolone, Sicilian, Olive Salad	
THE CLASSIC CHEESEBURGER	17
choice of cheese <i>Cheddar, Swiss, Provolone, Blue</i> Lettuce, Tomato, Onion, Pickle, Sesame Brioche Bun	
SUPPLEMENT TO ANY BURGER	
SAUTEED MUSHROOMS	3
APPLEWOOD SMOKED BACON	3
THE BIG CHEESE	16
Tillamook Aged Cheddar, Banana Peppers, Tomato	

ENTREES

MARKET CATCH OF THE DAY	30
Chef's Seasonal Preparation	
ORGANIC FARM RAISED CHICKEN BREAST	25
Grilled Asparagus, Parmesan Risotto, Roasted Chicken Bordelaise	
USDA PRIME 12OZ NEW YORK STRIP	43
Grilled Asparagus, Roasted Veal Glace, French Fries	

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ALL DAY DINING

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DESSERT

BREAD PUDDING Rum Raisin Caramel Sauce	15
NEW YORK CHEESECAKE Strawberry Compote	9
VANILLA BEAN CRÈME BRÛLÉE Fresh Berries	10
CHOCOLATE MOUSSE CAKE Bittersweet Chocolate, Sponge Cake, Kirsch Syrup	10
FRESHLY BAKED COOKIE served with Vanilla Ice Cream	10
HOME MADE ICE CREAM OR SORBET PINT rotating daily flavors	12

ALL DAY DINING

All Day Dining is served from 11:00am until Midnight.

ALL DAY DINING BEVERAGES

FRESH BREWED ROOSEVELT BLEND COFFEE	
SMALL 2-3 cups	9
MEDIUM 4-6 cups	16
LARGE 10-12 cups	38
CAFÉ AU LAIT CARAFE	12
HARNEY & SONS SELECT TEA SATCHELS Chamomile, Decaffeinated Ceylon, Earl Grey, English Breakfast, Mint Verbena, Organic Green	10
HOT CHOCOLATE	7
MILK 2%, Chocolate, Skim, Whole	5
FRESH BREWED ICED TEA	4.5
PITCHER OF FRESH BREWED ICED TEA	17
COCA-COLA PRODUCTS 12OZ Coca-Cola, Diet Coke, Sprite	5
EVIAN MINERAL WATER 330ml/750ml	5/9
BADOIT SPARKLING MINERAL WATER 330ml/750ml	5/11
HONEST BOTTLED TEAS Assam Black, Herbal Ginger, Lemon, Moroccan Mint	6

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KIDS' DINING

12 years and under

FOR OUR EARLY RISERS...

Served from 6:00am until 11:00am.

ONE FARM RAISED EGG, ANY STYLE 8
Fingerling Fries, Toast

SILVER DOLLAR PANCAKES 9
Three Hotcakes served with Maple Syrup or Steen's Cane Syrup

LATER IN THE DAY...

Served from 11:00am until Midnight.

HYDROPONIC BIBB SALAD 10
Hydroponic Bibb Lettuce, Heirloom Tomatoes, Pecorino Romano,
White Balsamic Vinaigrette

GRILLED ORGANIC CHICKEN BREAST 15
Served with Rice, Steamed Fresh Vegetables

CHICKEN TENDERS 10
served with French Fries
choice of side sauce *Ranch, BBQ, Honey Mustard*

THE PB&J 8
served with Small Salad or French Fries

GRILLED CHEESE SANDWICH 9
served with Small Salad or French Fries

SWEET TREATS

Served from 11:00am until Midnight.

ICE CREAM SCOOP 5
choice of *Chocolate, Strawberry, Vanilla*

FRUIT & BERRY CUP 8
Seasonal Berries

FRESHLY BAKED COOKIE 9
served with Vanilla Ice Cream

LATE NIGHT DINING

Late Night Dining is served from Midnight - 6:00am.

SANDWICHES

HAM & BRIE CROISSANT 14
Zapp's Potato Chips, Pickle

TURKEY CLUB WRAP 18
Zapp's Potato Chips, Pickle

CURRIED CHICKEN SALAD WRAP 16
Curried Chicken, Romaine Lettuce, Whole Wheat Tortilla,
Zapp's Potato Chips, Pickle

SALADS

MIXED GREEN SALAD 14
Strawberries, Candied Pecans, Blue Cheese, Red Onions, Sugar Cane Vinaigrette

GRILLED CHICKEN CAESAR SALAD 19
Grilled Chicken, Parmesan Cheese, Croutons

SOUP

SMOKED CHICKEN & ANDOUILLE GUMBO 5

DESSERT

CHOCOLATE MOUSSE CAKE 10
Bittersweet Chocolate, Sponge Cake, Kirsch Syrup

SEASONAL FRUIT PLATE 19

HOSPITALITY MENU

Please allow four hours for preparation of your order.

Larger orders or selected items may require 24 hours notice.

Please ask our professionals if you have any questions.

HORS D'OEUVRES

One dozen (12) per order

POACHED GULF SHRIMP REMOULADE Garlic Croutons	48
ANTIPASTO SKEWERS Salami, Provolone, Marinated Olives	48
SAVORY TARTLETS Artichoke, Roasted Peppers, Feta Cheese	48
MINI CRAWFISH PIES	48
CHICKEN WELLINGTON	48
GOAT CHEESE STUFFED ARTICHOKE HEARTS	48

SANDWICHES

served with Creole Vinaigrette House Salad or Chips

One dozen (12) per order

HERB ROASTED BEEF Onion Bun	120
SMOKED HAM & HAVARTI Pretzel Roll	120
CHICKEN CAESAR WRAP Sun Dried Tomato Tortilla	120

CULINARY DISPLAYS

DOMESTIC AND INTERNATIONAL ARTISANAL CHEESE Chef's selection served with Grapes, Nuts, Honey, Dried Fruits, Assorted Crackers	16 per guest
SLICED FRESH FRUITS & BERRIES	8 per guest
CRISP GARDEN VEGETABLES Served with Blue Cheese, Balsamic Dressing	10 per guest

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WINE LIST

SPARKLING WINES & CHAMPAGNE

	Class	Bottle
Half Bottles <i>375ml</i>		
Chandon Brut (California)		35
Veuve Cliquot Ponsardin "Yellow Label" (Reims)		69
Standard Bottles <i>750ml</i>		
Marquis de la Tour (Loire Valley)	10	50
Moscato d'Asti, Saracco (Italy)	12	60
Prosecco, La Marca (Italy)	14	70
Domaine Chandon Brut (California)	16	80
Domaine Chandon Brut Rosé (California)		80
Veuve Cliquot Ponsardin "Yellow Label" (Reims)	20	100
Domaine Chandon "étoile" Rosé (Carneros)	25	125
Moët & Chandon "Imperial" Brut (Epernay)		125
Veuve Cliquot Ponsardin "Yellow Label" Rosé (Reims)		125
Ruinart Brut Rosé (Reims)		200
Perrier-Jouët "Belle Epoque" Fleur de Champagne (Epernay)		250
Moët & Chandon "Cuvée Dom Perignon" (Epernay)		375
Tattinger "Comtes de Champagne" (Reims)		385
Krug "Grand Cuvée" Brut (Reims)		395
Louis Roederer "Cristal" Brut (Reims)		450

WHITES & ROSÉ

Côtes-du Rhone Rosé "Belleruche", Chapoutier (Rhône Valley)		55
Sonoma Cutrer "Russian River Ranches" (Sonoma County)		60
Chalk Hill Chardonnay (Sonoma Coast)		65
Matanzas Creek Sauvignon Blanc (Sonoma County)	12	65
Wente "Morning Fog" Chardonnay (Livermore Valley)	12	65
Chateau Ste. Michelle/Dr. Loosen "Eroica" Riesling (Washington)	12	70
Stag's Leap Wine Cellars "Karia" (Napa Valley)		75
Terlato Pinot Grigio (Friuli)	14	75
Mer Soleil "Santa Barbara County Reserve" (Santa Lucia Highlands)	15	75
Elouan Rosé (Oregon)	15	75
Schug Chardonnay (Sonoma Coast)		80
Cloudy Bay Sauvignon Blanc (Marlborough)		80

REDS

Columbia Crest "H3" Cabernet Sauvignon (Horse Heaven Hills)	11	55
La Crema Pinot Noir (Monterey)	12	60
Ferrari-Carano Merlot (Sonoma County)	13	65
Meiomi by Belle Glos Pinot Noir (Sonoma/Santa Barbara)		65
Ribera de Duero Crianza "Celeste", Torres (Spain)		65
Bodega Norton "Reserva" Malbec (Mendoza)	14	70
Conundrum (California)	15	75
Hess "Shirtail Ranches" Cabernet Sauvignon (Lake County)		75
The Four Graces Pinot Noir (Willamette Valley)		75
Oberon Cabernet Sauvignon (Napa County)	15	75
Conn Creek Cabernet Sauvignon (Napa Valley)		80
Toscana Rosso "Le Volte", Tenuta dell'Ornellaia (Toscana)		80
Duckhorn Merlot (Napa Valley)		125
Jordan Cabernet Sauvignon (Alexander Valley)		125
Silver Oak Cabernet Sauvignon (Alexander Valley)		150
Chimney Rock "Stag's Leap District" Cabernet Sauvignon		200

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SPIRITS

Bottle prices include service of Ice, Glasses, Bar Fruit & choice of two mixers.

VODKA

Absolut	175
Belvedere	250
Ciroc	275
Ketel One	225
Grey Goose	265
Grey Goose Le Citron	265
Grey Goose L'Orange	265
Pinnacle	150
Tito's	165

GIN

Beefeater	175
Bombay	150
Bombay Sapphire	200
Boodles	200
The Botanist	250
Hendrick's	325
Tanqueray	200
Tanqueray No. 10	250

RUM

Atlantico Platino	150
Bacardi Silver Superior	150
Bacardi Select	160
Captain Morgan Spiced	175
Cruzan Aged Light	150
Gosling's Black Seal	175
Malibu Coconut	175
Mount Gay X.O.	265
Myers's Original Dark	175
Ron Zacapa 23 year old	275
Sailor Jerry	200

TEQUILA

Casamigos Añejo	415
Casamigos Blanco	295
Don Julio 1942	800
Don Julio Reposado	325
Maestro Dobel "Diamante" Silver	275
Sauza 100% Blue Agave Silver	150
Patron Silver	275

BOURBON

Baker's	265
Basil Hayden's	235
Booker's	325
Buffalo Trace	165
Hudson "Baby"	325
Knob Creek	265
Maker's Mark	225
Maker's "46"	250
Woodford Reserve	265

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SPIRITS

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TENNESSEE & OTHER AMERICAN WHISKEY

Gentleman Jack	265
Jack Daniel's	225
Jack Daniel's Single Barrel	350
Seagram's 7	150

CANADIAN WHISKY

Canadian Club	150
Crown Royal	250
Seagram's V.O	150

IRISH WHISKEY

Jameson	250
Jameson "Black Barrel"	300
Redbreast	350
Tullamore Dew	200

SCOTCH WHISKY

Chivas Regal	325
Cutty Sark	165
Dewar's White Label	225
Famous Grouse	165
Glenfiddich 12 year	325
Glenfiddich 15 year "Unique Solera Vintage"	410
The Glenlivet 12 year	350
The Glenlivet 18year	650
Glenmorangie 10 year	275
Glenmorangie "Signet"	1000
Johnnie Walker Black Label	325
Johnnie Walker Blue Label	1350
Johnnie Walker Gold Label	575
Johnnie Walker Platinum Label	510
Johnnie Walker Red Label	225
Lagavulin 12 year	450
Macallan 12 year	375
Macallan 15 year	600
Macallan 18 year	1250
Oban 14 year	500
Talisker 10 year	400

COGNACS

Hennessy VS	325
Hennessy XO	1150
Martell "Cordon Bleu"	825
Remy Martin VSOP	350

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SPIRITS & BEER

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CORDIALS & LIQUEURS

Aperol	150
B&B	275
Bailey's Irish Cream	200
Campari	225
Chambord	200
Cointreau	275
Disaronno Originale	200
Drambuie	275
Fernet Branca	165
Frangelico	225
Godiva	200
Grand Marnier	300
Kahlúa	200
Midori	175
Pimm's No. 1	165
Romana Sambuca	200
Southern Comfort	165
St. Germain	225
Tia Maria	175
Tuaca	225

OTHER BEVERAGES, MIXERS & SUPPLEMENTS

Badoit 330ml/750ml	5/11
Bar Refresh (Ice, Glasses, Bar Fruit)	25
Bloody Mary Mix 1L	20
Coca Cola Products - <i>Coke, Diet Coke, Sprite</i>	5
DeKeypur Triple Sec 1L	30
Evian Water 330ml/750ml	5/11
Glaceau Vitamin Water "XXX" Açai Blueberry Pomegranate 20oz	6
Ice (Bucket)	7
Ice (Large Tub)	10
Juices (1 liter carafe) - <i>Apple, Cranberry, Grapefruit, Orange, Pineapple, V8</i>	30
Noilly Prat Dry Vermouth 375ml	20
Noilly Prat Sweet Vermouth 375ml	20
Q Brand Products - <i>Club Soda, Ginger Ale, Ginger Beer, Tonic Water</i>	6
Rose's Grenadine	10
Rose's Lime Juice	10
Sour Mix 750ml	20

BEER

Abita Amber	8
Amstel Light	8
Blue Moon	8
Budweiser	7
Bud Light	7
Coors Light	7
Corona	8
Dos Equis Lager	8
Guinness Pub Draught	8
Heineken	8
Michelob Ultra	7
Miller Lite	7
Samuel Adams Boston Lager	8
Stella Artois	8

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