

# CRIOLO

LUNCH 11:30AM-2:00PM

## STARTERS

### Criollo Shrimp Scampi

French summer white beans, white wine, preserved lemon, roasted cherry tomatoes, spring herbs, citrus butter sauce

19

### Jumbo Lump Crab Cake

King oyster mushrooms, lemon caper butter sauce

20 / 30

### Seafood Gumbo

Gulf shrimp, blue crab, crawfish

15

### Confit Chicken and Roasted Mushroom Crêpe

Rosemary crêpe, Brandy Ccream, Fresno pepper jam

14

### Grilled Grapes and Burrata

Speck ham, micro basil, balsamic reduction, spring radish, cherry heirloom tomatoes, Focaccia crostini, concord grape vinaigrette

18

## SALADS

### ADDITIONS:

*Grilled Herb Chicken Breast +\$8 | Grilled Gulf Shrimp +\$10 | Jumbo Lump Crab Meat +\$15 | Grilled Bistro Steak +\$16*

### Gulf Shrimp, Blue Crab and Avocado

Chilled Gulf shellfish, avocado, citrus vinaigrette, toasted pumpkin seeds

18 / 28

### Panzanella Salad

Ponzu compressed watermelon, Heirloom tomatoes, olive focaccia croutons, English cucumber, Australian feta, red wine vinaigrette, fresh mint

12

### Strawberry Beet Salad

Arugula, red endive, pomegranate seeds, pecan, goat cheese feta, orange poppy seed dressing

14

### Cobb Salad

Local tomato, cucumber, avocado, smoked bacon, egg, Manchego cheese, Romaine lettuce, Cobb dressing

18

## ENTRÉES

*Add Jumbo Lump Crab Meat +\$15*

### Criollo Cheeseburger

House blended beef, American cheese, bibb lettuce, heirloom tomato, red onion, brioche bun (Add applewood bacon +2)

18

### Redfish Caponata

Pine nuts, golden raisins, basil aioli

28

### Crispy Chicken Paillard

Roasted red cabbage, wild arugula, cherry heirloom tomatoes, red wine vinaigrette, balsamic drizzle

23

### Veal Monteleone

Thinly pounded veal loin, roasted Beech mushrooms, Marsala sauce, angel hair pasta

26

### Trout Piccata

Sautéed speckled trout, lemon-caper beurre blanc, green beans almondine

25

### Linguine Alle Vongole

Chopped claims, vine ripe tomatoes, spring herbs

24

### New Orleans BBQ Shrimp

Spicy Abita Amber BBQ sauce

26

### Grilled Bistro Steak

Potato gratin, asparagus, sauce au poivre

28

Our seafood is sustainably sourced locally from the Gulf Coast region.

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