

Ralph's

On the Park

★★★★ - Times Picayune

“Best New Restaurant 2004” - New Orleans Magazine

“Where To Eat Now” - Bon Appetit 09/04

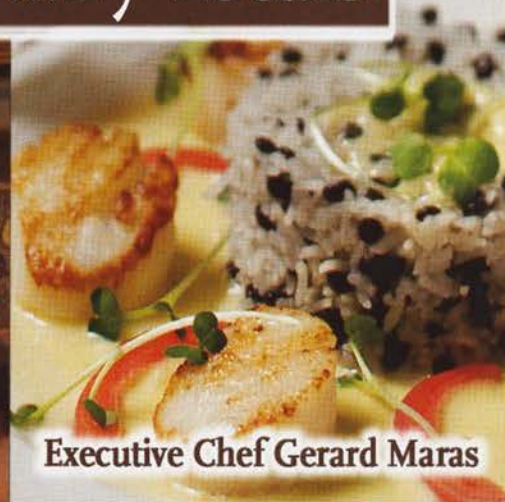
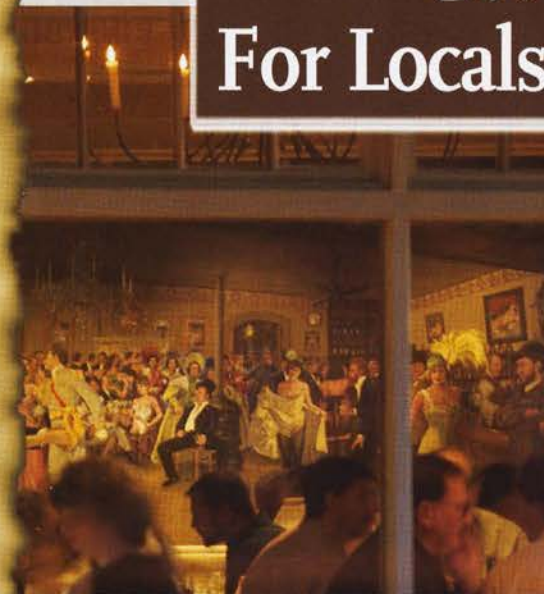
900 City Park Ave. • Overlooking City Park
488-1000 • ralphsonthepark.com

Lunch, Dinner & Sunday Jazz Brunch
Casual Dress • Free Valet Parking

3 UPSTAIRS PRIVATE DINING ROOMS FOR GROUPS FROM 10 - 250



Lunch
For Locals...By Locals



Executive Chef Gerard Maras



Best New Restaurant 2004
- *New Orleans Magazine*

Lunch, Dinner
& Sunday Jazz Brunch

5/10/04

PRESORTED
STANDARD
U.S. Postage
PAID
Permit No. 665
New Orleans, LA

Sample Lunch Entrées
Monday - Saturday 11:30 am - 2:30 pm

LONDON BROIL

Marinated flank steak grilled and sliced thin, served with a wild mushroom brown gravy and brie creamed brabant Yukon Gold potatoes 13.50

FRIED OYSTER SALAD

Crisp fried P&J oysters on a bed of spinach and Belgian endive topped with a black pepper and chive dressing topped with shaved Parmesan cheese 12.50

ROASTED PORK SANDWICH

Slow roasted honey mustard glazed pork loin, thinly sliced, served on herb focaccia with a rosemary dressing, shaved red onion and arugula. Accompanied by Gerard's pickles 8.75

PORTOBELLO PIZZA

Herb focaccia pizza with caramelized onions, fresh mozzarella and portobello mushrooms 12.50

STUFFED CHICKEN BREAST

An organic chicken breast stuffed with spinach, ham and Gruyere cheese, pan braised and served with whipped potatoes, wilted garlic spinach and house-made pear chutney 13.50

CHICKEN WALDORF SALAD

Herb poached skinless breast of chicken on a bed of bibb lettuce topped with a Waldorf salad of apple, celery and walnuts 11.25

GULF SHRIMP & APPLE BACON PASTA

Tender Gulf Shrimp sautéed with apple smoked bacon, tossed with fresh spinach, roma tomatoes, oregano and imported gnocchi pasta 12.50

THE ULTIMATE TAVERN BURGER

A giant half-pound of freshly ground beef tenderloin, pork and lamb, grilled, served with green tomato mayonnaise, Jarlsberg cheese, house-smoked bacon and arugula on a toasted seeded egg bun. Accompanied by crispy onion rings and Gerard's pickles 10.25

FARM EGG SALAD SANDWICH WITH TUNA

Fresh farm egg salad with capers, onion and celery served open-face on toasted multi-grain bread, topped with a sushi grade tuna fillet, seared medium rare and accompanied by pommes frites and sunflower shoots 9.50

CHEF'S PARK SALAD

The Chef's salad with garden greens, baby Swiss and Cheddar cheeses, radish and Roquefort crusted Focaccia, dressed with a sweet olive vinaigrette 9.75

GRILLED MARKET FISH OF THE DAY

Served with creamer potatoes, fresh steamed vegetables and a lemon butter sauce 14.75

James McAllister
FOREIGN LANGUAGES DEPT
UNIVERSITY OF NEW ORLEANS
2000 LAKESHORE DR
NEW ORLEANS LA 70148-0001



900 City Park Avenue • Reservations - 488-1000 • Free Valet Parking

Visit www.ralphsonthepark.com for complete menus

GERARD MARAS, EXECUTIVE CHEF • RICHARD SHAKESPEARE, GENERAL MANAGER