



Convention Center Area

Dining Guide

Restaurants within walking distance of the Convention Center:

528 by Todd English

228 Poydras, inside Harrah's Hotel

504-533-6117

Website: http://www.harrahs.com/images/non_image_assets/NOR_528_May_sched.pdf

Hours: Fri-Sat: 9-1am, Sun-Thurs: 8pm-midnight

Jazz supper club with an Italian menu.

******7 On Fulton**

Riverfront Hotel, 700 Fulton St.

504-681-1034

Breakfast: 7 to 10 a.m. Mon. - Fri., and 7 to 11 a.m. Sat-Sun

Lunch: 11:30 a.m. to 2 p.m. daily

Dinner: 6 - 10 p.m. daily

Cost: \$\$\$

Contemporary American.

www.7onfulton.com

Atrium Courtyard Restaurant

Holiday Inn Select,

881 Convention Ctr. Blvd., 3rd floor

504-524-1881

Open 7 days a week

Breakfast: 6:30-10:30am

Lunch 11:30am-2pm

Dinner 5-8pm

This charming setting lends itself towards the atmosphere of a New Orleans French Quarter style courtyard. Enjoy a variety of delectable foods ranging from New Orleans Po-Boys and entree salads to Filet Mignon, seafood, and pasta entrees. Or, if you prefer, you can simply relax with a cup of coffee.

Besh Steakhouse

Harrah's New Orleans Casino, 8 Canal St.

504-533-6111

Hours: Open nightly at 5pm

Cost: \$\$\$

With 150 seats set amidst blue water-like crystal puddles and a dazzling amber bar, The Besh Steakhouse at Harrah's is not your traditional steakhouse. Complete with George Rodrigue's Blue Dog artwork and an open brushed-silver kitchen, gourmets and food critics alike will be swept away with the sleek and contemporary aura of the newest addition to dining grandeur at Harrah's New Orleans.

******Café Adelaide**

Loews Hotel, 300 Poydras

504-595-3305

Breakfast: Monday - Sunday, 7:00am - 10:30am

Lunch: Monday - Friday, 11:00am - 2:30pm

Dinner: Monday - Sunday, 6:00pm - 9:30pm

www.cafeadelaide.com

Cost: \$\$

Contemporary Creole.

Cost of average entree:

\$: \$10 or less

\$\$: \$10-19

\$\$\$: \$20-39

\$\$\$\$: \$40+

Restaurant ratings by local food critic Tom Fitzmorris:

****--Among the best restaurants in New Orleans

***--Excellent and ambitious.

**--Good enough to go out of your way to try.

*--Recommended.

--Acceptable.

No symbol--Not reviewed.

UPDATED 6/18/07

Cajun Market

801 Convention Ctr. Blvd

504-529-5052

Breakfast, lunch, dinner 7 days a week

\$

Sandwiches/poboy.

*****Cochon**

930 Tchoupitoulas

504-588-2123

Hours: Mon-Fri: 11am-10pm, Sat: 5-10pm

\$\$

Cajun. Southern. Cochon showcases the food Donald Link grew up preparing and eating at his grandfather's side. A descendant of Germans of Acadiana, Chef Link brings his love for authentic Cajun cuisine to New Orleans. Chef Link, embracing the old style traditions, receives whole pigs and oversees an in-house Boucherie, creating boudin, andouille, smoked bacon, and head cheese. The menu also features handmade crawfish pies, rabbit & dumplings, and spoon bread with okra & tomatoes. Cochon offers specialties from the wood-burning oven such as roasted oysters, suckling pig, and beef brisket. Seafood from local waters round out the offerings with Chef Link's signature roasted gulf fish "fishermen" style.

Local opinion: NOAALL member Tara Lombardi has been there twice, and loves the decor. She recommends the crawfish pie, and says if you like meat, this is the place for you!

Corporation Bar & Grill

931 S. Peters St.

504-527-6069

Hours: M-Sat, 11am-5:30

Cost: \$

American, Bar/Pub Food.

****Deanie's**

1016 Annunciation

504-250-4460

Hours: Mon-Fri, 6:30am-3pm

Cost: \$\$

Breakfast. Neighborhood Café.

*****Eleven 79**

1179 Annunciation

504-299-1179

Lunch: Thursday-Friday

Dinner: Monday-Saturday 5 p.m. - 11:30 p.m.

Cost: \$\$\$

Contemporary Creole-Italian.

******Emeril's**

800 Tchoupitoulas

504-528-9393

Lunch: Thurs and Fri: 11:30-2pm

Dinner: Mon-Sun: 6-10pm

http://www.emerils.com/restaurants/neworleans_emerils/directions.php

Contemporary Creole.

A brush with fame is one draw to the flagship restaurant of New Orleans' best-known celebrity chef, Emeril Lagasse, but the kitchen delivers on the superstar reputation. The menu showcases the eclectic and well-traveled tastes for which Lagasse is known, with entrée choices like andouille-crusted redfish with Creole meunière sauce, grilled filet of beef with red onion marmalade, marrow butter and oxtail jus or duck schnitzel with roasted shallots. Reservations required. Credit cards. \$\$\$\$

***Ernst Café**

600 S Peters

504-525-8544

Lunch, dinner 7 days a week, Sunday brunch

Cost: \$\$

Seafood, sandwiches. Neighborhood Café. **NOAALL member Mike Whipple recommends the Ernst Café.**

Gordon Biersch Restaurant and Bar

200 Poydras, Corner of Convention Ctr. Blvd. and Poydras
504-552-2739

Hours: Mon-Thu: 11am-10pm, Fri-Sat.: 11am-11pm

Cost: \$\$

There's a new brewery right across the street from Harrah's New Orleans, featuring sandwiches, pasta and pizza, along with some local specialties like red beans and rice and crab cakes. It also offers fresh beer specializing in authentically brewed German lagers. Plus, Biersch offers outside dining. **NOAALL member Georgia Chadwick says that the food at Gordon Biersch is okay, but it is a national chain, so you should expect that kind of food.**

http://www.gordonbiersch.com/restaurants/index.php?pg=location&sub=loc&location_id=5

Grand Isle Restaurant

1201 Convention Center Blvd.

504-520-8530

Lunch: 7 days 11am-5pm

Dinner: Sun-Thu 5pm-11pm, Fri-Sat 5pm-midnight

Cost: \$\$

Upscale Louisiana Fish Camp, serving the freshest Louisiana seafood available along with some southern beef and poultry specialties. Spiced and boiled, fried, sautéed or grilled, the seafood comes from the waters off of Grand Isle, Louisiana to your table without touching the freezer. Grand Isle Restaurant will take you back to the days when cold beer, 10 cent oysters and air conditioning were advertised on the windows. Pecky cypress walls will give you that "Fish Camp" feel but Grand Isle has all of the necessities to make your dining experience a Grand one. The restaurant offers a vast selection of great wines to specialty cocktails from the mahogany bar. Dine indoors or outside on the Fulton St. mall. . Seafood.

<http://www.harrahs.com/casinos/harrahs-new-orleans/restaurants-dining/grand-isle-detail.html>

Great American Grill

Hilton Garden Inn, 1001 S. Peters St.

504-525-0044

Breakfast, lunch, dinner 7 days a week (7am-10pm)

\$\$

Herbsaint

701 St. Charles

504-524-4114

www.herbsaint.com

Lunch M-F, dinner M-Sun

\$\$\$

Louisiana cuisine.

Hipstix

870 Tchoupitoulas

504-581-2858

Lunch: Mon-Fri: 11:30am-2:30pm

Dinner: Mon-Thurs: 5:30-10pm, Sat: 5:30-11pm, Sun: 5:30-10pm

Asian fusion. Sushi.

Thai and Vietnamese favorites fill the menu at Hip Stix. The Thai coconut chicken curry is a mildly spiced stew of chicken, potatoes, carrots with fresh herbs and bread for dipping in the sauce. The housemade crab rangoons are stuffed with fresh crabmeat and cream cheese and served with a sweet chili sauce. Other options include spring rolls and egg rolls, po-boys, noodle dishes, Korean-style short ribs served with jasmine rice as well as kimchi and Chinese-style entrees of beef and broccoli and stir-fried vegetables and tofu. No reservations. Lunch Mon.-Fri., dinner daily. Credit cards. \$\$

*****La Boca**

857 Fulton

504-525-8205

Hours: M-W, 6-10pm, Th-Sat, 6-midnight

Steaks speak with a South American accent at this Warehouse District hotspot inspired by the steakhouses of Buenos Aires. Whether you order the familiar filet or the short ribs, the meat here is accompanied by various piquant chimichurri sauces. Pasta dishes play a supporting role, with specials changing nightly. Some of the outstanding sides include crisp fries and grilled provolone with herbs and olive oil. No

reservations. Dinner Mon.-Sat., late-night Thu.-Sat. Credit cards. \$\$\$

*****La Cote Brasserie**

Renaissance Arts Hotel, 700 Tchoupitoulas
504-613-2350

Breakfast: 6:30 - 11:00 am

Lunch: 11:30 - 2:30 pm

Dinner: Sunday - Thursday 6-10 pm

Friday & Saturday: 6-11 pm

Sunday Brunch: 11:30 - 2:30 pm

Attire: Business Casual

Price Range: \$18-\$24

<http://www.lacotebrasserie.com/main.htm>

Contemporary. Seafood.

Opened by two of New Orleans's best chefs, Chef Rene Bajeux of Rene Bistrot and Richard "Bingo" Starr, this treat of a restaurant offers something quite different-the possibility of actually having your fish caught by one of the chefs!

Lafitte's

Doubletree Hotel, 300 Canal St.

504-581-1300

Breakfast, lunch, dinner 7 days a week (6am-10pm)

Cost: \$\$

Cajun/creole.

****Le Citron Bistro**

601 Orange (corner Religious)

504-566-9051

Hours: Fri & Sat: 5:30-10:30, Sun brunch: 11am-3pm

Cost: \$\$

Creole. Sandwiches.

Louisiana Product

618 Julia St.

504-529-1666

Breakfast: 7:30-10am M-F

Lunch: 11:30-2pm M-F

\$

Sandwiches/poboy.

***Lucy's Retired Surfer Café**

701 Tchoupitoulas

504-523-8995

Hours: 7 days a week: 11am-10pm

Bar: 7 days a week: 11am 'til

<http://www.lucysretiredsurfers.com>

Mexican. Neighborhood Café.

The surf may not be up around here, but spirits are still high at this lively downtown hangout. Spicy riptide chicken wings are served either wet with sauce or dry with a rub of seasoning and specialties like southwestern-style burgers and baja rolls with chicken, avocado, black beans, cheese and salsa in flour tortillas are bestsellers. No reservations. Lunch and dinner daily. Credit cards and checks. \$

*****Morton's The Steakhouse**

365 Canal (Canal Place Mall)

504-566-0221

Mon - Sat: 5:30pm - 11pm

Sun: 5pm - 10pm

Cost: \$\$\$

http://www.mortons.com/website/htmldocs/load_frames.html?locations.html

Steak.

****Mother's**

401 Poydras

504-523-9656

Hours: 7 days a week: 7am-10pm

www.mothersrestaurant.net

Cost: \$

After more than a half century, the daily queue that forms at Mother's sandwich counter is no doubt as long as ever. To many tourists and convention-goers, Mother's is the quintessential source of po' boy sandwiches, jambalaya, gumbo and hefty breakfasts with a side of home-style biscuits. You'll find considerable disagreement among locals, especially those who remember Mother's in its true glory days two or three decades ago, when the eggs and grits were never cold, as they sometimes are these days. Still, few would challenge the goodness of today's po' boys, made with beef and ham cooked on the premises and laden with shredded cabbage and, in the case of the roast beef, the meat shreds and pan drippings known as debris. The chicken gumbo is a winner, as well. As for the methodology of getting served, order somehow triumphs over chaos, and everyone apparently finds a seat, although it may be a stool at the shallow counter along the wall.

Mulate's

201 Julia

504-522-1492

Hours: Sun-Thurs: 11am-10pm, Fri & Sat: 11am-11pm

<http://www.mulates.com/>

Cajun food with live Cajun music and dancing.

Dubbed "The Original Cajun Restaurant," this whimsical Warehouse District destination offers a taste of the Cajun countryside paired with the unique sounds of the region. As Cajun bands perform for the dining room crowd, the kitchen dishes out favorites like grilled catfish Mulate's topped with crawfish etouffée, chicken and sausage jambalaya, blackened fish, crabmeat au gratin and fried seafood platters. Reservations recommended. Credit cards. \$\$

NOAALL member Tara Lombardi's local opinion: Experience Mulate's for the Cajun dancing. The food is not as good as many other seafood restaurants in town.

New Orleans Grill

Windsor Court, 300 Gravier St.

504-522-1994

Bkfst: 7-10:30am

Lunch: Mon-Fri: 12-2:30pm

Dinner: 7 days a week, 5-10:30pm

Brunch: Sat & Sun: 11:30am-2:30pm

Cost: \$\$\$\$

Cajun/creole.

******Palace Café**

605 Canal

504-523-1661

Lunch: Mon-Fri: 11:30am-2:30pm

Dinner: Fri & Sat: 5:30-9pm

Brunch: Sun: 10:30am-2:30pm

Cost: \$\$\$

Classic Creole.

Red Eye Grill

852 S. Peters

504-593-9393

<http://www.redeyegrill.net/>

Sandwiches. Seafood.

The Red Eye offers a green light to hungry folks out for a night on the town. There's a menu of bar food classics and large burgers grilled before your eyes. Fried broccoli, meat pies and jalapeno poppers call out for the Red Eye's other major specialty — cold beer. For the health-conscious, mixed greens can also be topped with grilled chicken or tuna, popcorn shrimp or a turkey burger. No reservations. Lunch Mon.-Sat., dinner and late-night daily. Credit cards. \$

Restaurant Anatole

Lafayette Hotel, 600 St. Charles

504-274-0105

Lunch M-F

Dinner M-Sat

\$\$\$

Seafood, steaks.

*******Restaurant August**

301 Tchoupitoulas
504-299-9777
Lunch: Fri: 10am-3pm
Dinner: 7 days a week: 5:30-10pm
Cost: \$\$\$
French. Eclectic.

Restaurant Azul

535 Tchoupitoulas
504-599-2111
Lunch and dinner 7 days a week
\$\$
Cuban-Asian Fusion.

Riche

Harrah's Casino Hotel, Poydras at Fulton
504-533-6117
Hours: Breakfast 7-10:30am, Lunch 11:30-2:30pm
Saturday & Sunday Brunch 10am- 2pm Daily: Dinner 6-10pm
Cost: \$\$\$

A Bon Appetit "Restaurateur of the Year" and honoree of the prestigious James Beard Foundation, world-renowned chef Todd English has selected Harrah's New Orleans as the site of Riche, his first and only French brasserie. Riche by Todd English serves signature French cuisine within a warm, intimate setting illuminated by a lively, open grill area and oyster bar. The tantalizing menu features flavors of garlic, mushroom, and aged cheeses which enhance luxurious cuts of meat and fish, braised, baked and poached to an authentic French taste.

******RioMar**

800 S. Peters
504-525-3474
Lunch Tapas : Mon-Fri 11.30 - 2pm
Dinner : Mon - Thu 6-10pm Fri & Sat 6-11pm
Cost: \$\$
Spanish. Seafood.
<http://www.riomarseafood.com/menu.asp?menu=2>

Riverview Restaurant

New Orleans Marriott, 41st fl., 555 Canal St.
504-581-1000
Breakfast, lunch, dinner 7 days a week
American.

***Rock-n-Sake**

823 Fulton
Dinner: Tues-Sun: 5pm-10pm
Lunch: Fri: 11am-2:30pm
504-581-7253
Cost: \$\$
Japanese. Sushi Bar.

****Roux Bistro**

500 Canal (in the Sheraton Hotel)
504-525-2500 x.28
Bkfst: 6:30-11am
Lunch: 11am-2pm
Dinner: 5:30-10pm
Cost: \$\$

With nationally acclaimed local chef Chris Brown at the helm, Roux Bistro has become a favorite of guests and locals

alike. Chef Brown turns out expertly executed dishes like Crawfish Beignets with zesty sauce remoulade and Red Bean Cassoulet studded with duck confit and duck sausage seven days a week.

*****Shula's Steakhouse**

614 Canal
504-586-7211.
Breakfast: Mon-Fri: 6:30am-11am, Sat & Sun: 6:30am-12pm
Lunch: 7 days a week: 11am-2pm
Dinner: 7 days a week: 5:30-10pm
Cost: \$\$\$
Steaks.

Sugar House

Embassy Suites, 315 Julia St.
504-525-1993
Hours: 7 days a week: 5-10pm
Cost: \$\$\$
Cajun/creole.

****Sun Ray Grill**

1051 Annunciation
504-566-0021
Hours: Fri & Sat: 12pm-10:30 pm, Sun-Thurs: 12-9pm
Cost: \$\$
Fusion.

Tchoup & Joe's

870 Tchoupitoulas
504-581-2858
Lunch: Mon-Sat: 11:30-2:30
Dinner: Mon-Thurs: 5:30-10pm, Sat: 5:30-11pm, Sun: 6-10pm
Sandwiches/po-boys, seafood.

******Tommy's.**

746 Tchoupitoulas
504-581-1103
Sunday-Thursday -5:30pm-10:00pm
Friday-Saturday -5:30pm-11:00pm
Cost: \$\$
Creole Italian.

****Ugly Dog Saloon**

401 Howard Ave.
Hours: Mon-Sat: 11am-8pm, Sun: 11-6
504-569-8459
Cost: \$
Barbecue.

Vic's Kangaroo Café

636 Tchoupitoulas
504-524-4329
Open 7 days a week for dinner
\$
Australian fare, along with pizza and New Orleans dishes.

Warehouse District Pizza

325 Howard Ave.
504-529-1466
Lunch: Tues-Sun: 11am-2pm

Dinner: Sat-Mon: 4-9pm
Cost: \$\$

*****Wolfe's in the Warehouse District**

859 Convention Center Blvd.
504-613-2882

Breakfast Daily: 6:30am - 10:00am
Lunch: 11:30am - 2:00pm
Dinner Nightly: 5:30pm - 10:00pm
Sunday Brunch: 11:30am - 2:00pm
\$\$\$

Wolfe's in the Warehouse features renowned Chef Tom Wolfe. He take on contemporary New Orleans cuisine, using the foundation of New Orleans as a true melting pot to create a twist of contemporary Creole cuisine influenced by different nationalities. Wolfe's in the Warehouse will provide a fine dining experience and exemplary service in a casual, low-key ambiance.

*****Zoe Bistrot**

In the W Hotel, 333 Poydras
504-207-5018

Bkfst: 7 days a week: 7-11am
Lunch: 11am-2pm
Dinner: 6-10pm
Cost: \$\$\$
Contemporary Creole.

Canal Place Dining (365 Canal St.):

1st floor:

Morton's Steakhouse

504-566-0221

Mon - Sat: 5:30pm - 11pm

Sun: 5pm - 10pm

http://www.mortons.com/website/htmldocs/load_frames.html?locations.html

3rd floor food court:

Café Nuage

504-522-4191

Hours: Mon-Sat: 10-7, Sun: 12-6

Cost: \$

Sandwiches, salads, coffee and tea.

Café Sbarro

504-581-9943

Hours: Mon-Sat: 10-7, Sun: 12-6

Cost: \$

Fast food pizza, salads and pasta.

Centre Deli

504-568-9954

Hours: Mon-Sat: 10-7, Sun: 12-6

Cost: \$

Sandwiches.

Chills

504-525-2445

Hours: Mon-Sat: 10-7, Sun: 12-6

Cost: \$

Ice cream, smoothies and sandwiches.

Mrs. Field's Cookies

Hours: Mon-Sat: 10-7, Sun: 12-6

Cost: \$

Panda Café

Hours: Mon-Sat: 10-7, Sun: 12-6

Cost: \$

Chinese fast food.

The River Grille

504-524-7900

Hours: Mon-Sat: 10-7, Sun: 12-6

Cost: \$

Hamburgers and po-boys.

Coffee shops in the Convention Center area:

Café du Monde

Riverwalk Marketplace

Lunch and dinner hours

Perks Coffee

Marriott Conv. Ctr., 859 Convention Ctr. Blvd.

River Blends Café (serving Starbucks coffee)

Hilton New Orleans Riverside (next to Riverwalk)

Breakfast hours: 7 days, 6am-noon

Sweet Dreams Café

Doubletree Hotel, 300 Canal St.

Opens at 6:30am 7days a week

Coffee and pastries.

Starbucks locations:

1. Sheraton lobby: 500 Canal St.
2. Canal Place, 365 Canal St., 1st floor
3. Harrah's Casino
4. New Orleans Marriott Convention Center, 800 Convention Ctr. Blvd.
5. New Orleans Convention Center, Hall C in the Atrium Café, 900 Convention Ctr. Blvd.

Harrah's Casino Restaurants:

Fuddruckers

Hours: Sun-Thurs: 11am-midnight, Fri-Sat: 11am-1am

Cost: \$

Home of the "World's Greatest Hamburger", which you dress to your liking, using our signature dressing bar. Also serving a variety of other delicious sandwiches, soups, salads and real ice cream shakes.

McAlister's Select

Hours: Sun-Thurs: 11am-10pm, Fri-Sat: 11am-midnight

Cost: \$

Provides the most delicious deli sandwiches, salads, spuds, desserts and of course, McAlister's Famous Sweet Tea.

Starbucks

Hours: Sun-Thurs: 8am-10pm, Fri-Sat: 8am-11pm

Bambu Asian Grille & Sushi Bar

Hours: Mon-Thurs: 4:30-11pm, Fri: 4:30-midnight, Sat.: noon-midnight, Sun: noon-11pm

Cost: \$\$

Harrah's welcomed Bambu, a charming new Asian eatery, to the casino on May 25. Owned and operated by local chef Richard (Ricky) Toy, Bambu serves Chinese, Japanese, Thai and Vietnamese classics, as well as Toy's own Asian-fusion creations.

The Buffet at Harrah's

Breakfast Hours: Mon-Sat: 6am-10am, Sun: 6am-9am

Lunch Hours: Mon-Sat: 11am-3pm

Dinner Hours: 7 days a week: 4pm-midnight

Sunday Jazz Brunch: 11am-3pm

Cost: \$\$

From the Pacific Rim to Creole and French fare, The Buffet at Harrah's is complete with something scrumptious for everyone. Our staff provide you with upscale culinary treats featuring indigenous, traditional fare including his own award-winning Creole gumbo, Kolby steamship round, smoked salmon, Tur-Duck-Hen, various smoked sausages and jumbo shrimp cocktail, just to name a few.

The Besh Steakhouse

Reservations: (504) 533-6111

Hours: Open nightly at 5pm

Cost: \$\$\$

With 150 seats set amidst blue water-like crystal puddles and a dazzling amber bar, The Besh Steakhouse at Harrah's is not your traditional steakhouse. Complete with George Rodrigue's Blue Dog artwork and an open brushed-silver kitchen, gourmets and food critics alike will be swept away with the sleek and contemporary aura of the newest addition to dining grandeur at Harrah's New Orleans.

Riverwalk Marketplace Restaurants:

Next to Convention Center

504-861-2500

All of the following restaurants are open for lunch and dinner daily:

Café Du Monde

1st level

(504) 587-0841

\$

Coffee and beignets.

Cento & Fanti Italian Eatery

Bon Fete Food Court (3rd level)

\$

Italian fast food.

Creole Delicacies Café

Bon Fete Food Court (3rd level)

\$

Cajun food.

Famous Wok

Bon Fete Food Court (3rd level)

(504) 525-2686

\$

Chinese food.

Fat Tuesday

Bon Fete Food Court (3rd level)

(504) 566-8992

Frozen daiquiris.

Garden Fresh Grille

Bon Fete Food Court (3rd level)

(504) 410-1653

\$

Haagen Dazs Ice Cream

Bon Fete Food Court (3rd level)

(504) 523-3566

\$

Riverside Internet Café

Bon Fete Food Court (3rd level)

(504) 299-1945

\$

Sandwiches and salads.

Kanno Express

Bon Fete Food Court (3rd level)

(504) 581-1520

Margherita del Rio

Bon Fete Food Court (3rd level)

(504) 412-0053

\$

Mexican food.

New Orleans Style Gourmet Nuts, Inc.

Bon Fete Food Court (3rd level)

\$

(504) 571-1830

Paradise Island Bar

Bon Fete Food Court (3rd level)

(504) 525-3931

Refreshment Company

Bon Fete Food Court (3rd level)

(504) 228-6140

\$

Rocky Mountain Chocolate Factory

Bon Fete Food Court (3rd level)

(504) 679-7005

Steak Escape

Bon Fete Food Court (3rd level)

\$

Steak sandwiches.

The Fudgery

Bon Fete Food Court (3rd level)

Fudge.

Hilton New Orleans Riverside Dining:

2 Poydras Street (next to the Riverwalk)

(504) 561-0500

Drago's

Lunch: Mon-Sat 11am

Dinner: Mon-Sat 4-10pm

Drago's, a New Orleans dining institution, offers an extensive seafood menu, including signature dishes such as Drago's Original Charbroiled Oysters and Mama Ruth's Gumbo. Reservations aren't needed. We are open for Dinner Monday - Saturday 4pm - 10pm. \$\$

Kabby's Sports Edition

Hours: 7days, 11am-11pm

With 24 42" Plasma TV's and 8 30" LCD TV, Kabby's Sports Edition Grille is voted Favorite Bar/Lounge by New Orleans Magazine's Readers' Choice Poll. Stop in for draft beer, burgers, muffulettas, po-boys, and more. \$

Le Croissant

Hours: 7 days, 6am-11pm

All day dining. For a quick breakfast or a delicious lunch or dinner to get you ready to hit the town. American fare. \$

River Blends Café (serving Starbucks coffee)

Breakfast hours: 7 days, 6am-noon

Our on-site coffee house proudly serves Starbucks Coffee. Enjoy a quick breakfast and a cup of coffee, espresso, or latte right next to The French Garden Bar. Or take it to go.\$

This dining guide was assembled by NOAALL member, Tara Lombardi, Student Library Assistant, Law Library of Louisiana, with help from NOALL members Jenny Creevy and Georgia Chadwick.