



MARDI GRAS MENU 2024

THREE COURSES \$59 AND UP
FOUR COURSES \$67 AND UP
(À LA CARTE PRICES LISTED NEXT TO EACH ITEM)

SOUPS

- SHRIMP, CHICKEN & ANDOUILLE GUMBO \$10
VEGAN CARROT COCONUT GINGER SOUP \$10
CREAMY SHRIMP BISQUE* \$10

APPETIZERS & SALADS

- MIXED LETTUCES & ARUGULA "WEDGE"* \$14
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, pepitas
VEGETARIAN/VEGAN OPTION AVAILABLE

- LITTLE GEM CAESAR* \$16
spanish boquerones white anchovies, parmesan, breadcrumbs, cheese crostini
VEGETARIAN/VEGAN OPTION AVAILABLE

- ESCARGOTS EN CROUTE* \$18
truffled mushroom duxelle, garlic butter, puff pastry

- CRISPY CALAMARI* \$17
soba noodle salad, curried aioli

- PELICAN CLUB BAKED OYSTERS \$17
applewood smoked bacon, parmesan, garlic herb butter

- CHINESE CRISPY FRIED CHICKEN BAO BUN \$18
housemade bun, kewpie mayo, sriracha, asian salad
TOFU VEGETARIAN/VEGAN OPTION AVAILABLE

- NEW ORLEANS STYLE BBQ SHRIMP \$18
jumbo shrimp served in cast iron skillet with garlic bread

- CRAB & SHRIMP RAVIGOTE* \$18
avocado, mixed lettuces, tomato

- TUNA POKE* \$17
onions, avocado crema, mango, tortilla chips

- SEARED SCALLOPS & ARTICHOKE* \$18
lemon garlic beurre blanc

MAINS

- PANÉED GULF FISH WITH CRABMEAT* \$36
jalapeño hollandaise, meuniere sauce, baby potatoes, DV

- WHOLE CRISPY FISH* \$36
citrus chili sauce, jasmine rice

- BRAISED PORK SHANK* \$36
four cheese grits, baby tri-colored carrots, thyme, braising jus
12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$10) \$46
mint-demi, buttery mashed potatoes, DV

- 8 OZ CENTER CUT FILET MIGNON* (+\$14) \$50
marchand du vin, buttery mashed potatoes, DV

- 14 OZ VEAL CHOP WITH WHITE MISO MUSHROOM SAUCE* (+\$14) \$50
pappardelle

- TRIO OF DUCK* (+\$2) \$38
pan seared duck breast, crispy duck confit and duck liver dirty rice, braised fennel, ginger orange sauce

- 12 OZ WAGYU RIBEYE* (\$20) \$56
roasted marrow bone, bordelaise sauce, fresh grated horseradish, root vegetable mash

- LOUISIANA CIOPPINO - IN ITS OWN POT* \$36
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine
VEGETARIAN/VEGAN OPTION AVAILABLE

DESSERTS

- WARM WHITE CHOCOLATE BREAD PUDDING \$10
white and dark chocolate sauces

- BOURBON PECAN PIE \$10
chocolate sauce, ice cream

- CHOCOLATE DECADENCE CAKE* \$10

- GRAND MARNIER CRÈME BRÛLÉE* \$10

- COCONUT CREAM PIE \$10
chocolate sauce, whipped cream

- BREAD SERVICE \$6
basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE
PLEASE, NO SEPARATE CHECKS
GRATUITY ADDED TO PARTIES OF 6 OR MORE
MENU SUBJECT TO CHANGE