



VALENTINE'S DAY 2024
THREE COURSES \$83 AND UP
FOUR COURSES \$90 AND UP

ADD A SOUP \$8

CREAMY SHRIMP BISQUE*

SHRIMP, CHICKEN & SAUSAGE GUMBO

CREAMY VEGAN BUTTERNUT SQUASH SOUP*

APPETIZERS & SALADS

MIXED LETTUCES & ARUGULA "WEDGE"*

creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, pepitas
VEGETARIAN/VEGAN OPTION AVAILABLE

LITTLE GEM CAESAR*

spanish boquerones white anchovies, parmesan, breadcrumbs, cheese crostini
VEGETARIAN/VEGAN OPTION AVAILABLE

ESCARGOTS EN CROUTE*

mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE*

lemon garlic beurre blanc

CHINESE CRISPY FRIED CHICKEN BAO BUN

housemade bun, kewpie mayo, sriracha, asian salad
TOFU VEGETARIAN/VEGAN OPTION AVAILABLE

NEW ORLEANS STYLE BBQ SHRIMP

jumbo shrimp served in cast iron skillet with garlic bread

PELICAN CLUB BAKED OYSTERS*

applewood smoked bacon, parmesan, garlic herb butter

JUMBO LUMP CRAB & SHRIMP RAVIGOTE*

half avocado, mixed lettuces

TUNA POKE

onions, avocado crema, mango, tortilla chips

CRISPY CALAMARI*

soba noodle salad, curried aioli

MAINS

PANÉED GULF FISH WITH CRABMEAT*

jalapeño hollandaise, meuniere sauce, baby potatoes, DV

WHOLE CRISPY FISH*

citrus chili sauce, jasmine rice

TRIO OF DUCK*

pan seared duck breast, crispy duck confit and duck liver dirty rice, braised fennel, ginger orange sauce

WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$6)

mint-demi, buttery mashed potatoes, asparagus

12 OZ WAGYU RIBEYE* (+\$12)

roasted marrow bone, bordelaise sauce, fresh grated horseradish, root vegetable mash

BRAISED PORK SHANK*

four cheese grits, baby tri-colored carrots, thyme, braising jus

8 OZ CENTER CUT FILET MIGNON* (+\$6)

marchand du vin, buttery mashed potatoes, DV

14 OZ VEAL CHOP WITH WHITE MISO MUSHROOM SAUCE* (+\$6)

pappardelle

LOUISIANA CIOPPINO - IN ITS OWN POT*

basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine

VEGETARIAN/VEGAN OPTION AVAILABLE

DESSERTS

WARM WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

COCONUT CREAM PIE

chocolate sauce, whipped cream

BOURBON PECAN PIE

chocolate sauce, ice cream

GRAND MARNIER CRÈME BRÛLÉE*

FLOURLESS CHOCOLATE DECADENCE CAKE*

almonds, whipped cream

*GLUTEN FREE AVAILABLE

PLEASE, NO SEPARATE CHECKS

GRATUITY ADDED TO PARTIES OF 6 OR MORE

MENU SUBJECT TO CHANGE