



DINNER MENU 2024

THREE COURSES \$59 AND UP
FOUR COURSES \$67 AND UP

(À LA CARTE PRICES LISTED NEXT TO EACH ITEM)

ADD A SOUP (+\$8)

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 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

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

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

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

TUNA POKE* \$17
onions, avocado crema, mango, tortilla chips
SEARED SCALLOPS & ARTICHOKE* (+\$3) \$18
lemon garlic beurre blanc

MAINS

PANÉED GULF FISH WITH CRAWFISH ÉTOUFFÉE* \$36
jalapeño hollandaise, 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

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

"USDA PRIME" 14 OZ RIBEYE* (+\$14) \$50
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

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

BOURBON PECAN PIE \$10
chocolate sauce, ice cream

CHOCOLATE DECADENCE CAKE* \$10
almonds

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