



RESTAURANT WEEK MENU 2024

THREE COURSES \$49, \$59 OR \$69
(CHOICE OF APPETIZER OR SALAD, MAIN AND DESSERT)
A LA CARTE PRICES LISTED NEXT TO EACH ITEM

ADD A SOUP \$8

CREAMY SHRIMP BISQUE* \$10

SHRIMP, CHICKEN & SAUSAGE GUMBO \$10

VEGAN CARROT COCONUT GINGER SOUP* \$10

APPETIZERS & SALADS

PELICAN CLUB BAKED OYSTERS* \$18

applewood smoked bacon, parmesan, garlic herb butter

SEAFOOD MARTINI* \$18

crab, shrimp, lobster, creole potato salad, avocado, belgian endive, ravigote sauce

CRAB & SHRIMP RAVIGOTE* \$18

avocado, mixed lettuces, tomato

HEIRLOOM TOMATO & BURRATA SALAD* \$17

arugula, evoo basil vinaigrette, toasted focaccia

VEGETARIAN/ VEGAN AVAILABLE

ESCARGOTS EN CROUTE* \$18

mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE* \$18

lemon garlic beurre blanc

VIETNAMESE FRIED PORK SPRING ROLLS \$18

lettuce, mushrooms, jalapeños, fresh herbs, nuoc cham sauce

LITTLE GEM CAESAR* \$17

Spanish boquerones white anchovies, parmesan, breadcrumbs, cheese crostini

VEGETARIAN OPTION AVAILABLE

ASIAN CLAY POT SHRIMP \$18

rice noodles, chiles, pineapple & spicy sauce

\$49 MENU

FRIED CHICKEN & KOREAN BABY BACK RIBS \$28

Mexican street corn pudding in a cast iron skillet, chinois slaw, spicy honey

DUCK SCHNITZEL \$28

citrus beurre blanc, watercress & exotic green salad, foie gras vinaigrette, duck cracklings

PECAN CRUSTED SLOW COOKED CRISPY 12 OZ PRIME PORK CHOP \$28

Steen's strawberry gastric, succotash

\$59 MENU

WHOLE CRISPY FISH* \$36

citrus chili sauce, jasmine rice

HIDDEN FJORD FAROE ISLAND SALMON* \$36

maque choux orzo, shaved Italian black truffles, peppers agrodolce

PANÉED GULF FISH WITH CRABMEAT* \$36

jalapeño hollandaise, meunière, baby potatoes, DV

LOUISIANA CIOPPINO - IN ITS OWN POT* \$36

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

VEGETARIAN/VEGAN OPTION AVAILABLE

\$69 MENU

SURF & TURF \$48

6 oz filet mignon, jumbo lump crab & shrimp cake, bearnaise, buttery mashed potatoes, DV

12 OZ MUSTARD, WALNUT & HERB CRUSTED RACK OF LAMB* \$48

mint-demi, buttery mashed potatoes, DV

1 ½ LB BUTTERFLIED LOBSTER WITH SCALLOPS AND SHRIMP \$48

lemon garlic beurre blanc, baby potatoes, DV

"USDA PRIME" 12 OZ NY STRIP* \$48

fingerling potatoes bravas, roasted garlic aioli, chimichurri sauce

DESSERTS

WHITE CHOCOLATE BREAD PUDDING \$10

white and dark chocolate sauces

COCONUT CREAM PIE \$10

chocolate sauce, whipped cream

BOURBON PECAN PIE \$10

chocolate sauce, ice cream

GRAND MARNIER CRÈME BRÛLÉE* \$10

FLOURLESS CHOCOLATE DECADENCE CAKE \$10

almonds

BREAD SERVICE \$6

basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE

NO SEPARATE CHECKS

MENU SUBJECT TO CHANGE

GRATUITY ADDED TO PARTIES OF 6 OR MORE