



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)

CREAMY SHRIMP BISQUE\* \$10  
SHRIMP, CHICKEN & ANDOUILLE GUMBO \$10  
VEGAN BUTTERNUT SQUASH, SWEET POTATO, & COCONUT SOUP\* \$10

#### APPETIZERS & SALADS

SEAFOOD MARTINI\* \$20 (+2)  
crab, shrimp, lobster, creole potato salad, avocado, ravigote sauce  
LITTLE GEM CAESAR\* \$17  
spanish boquerones white anchovies, parmesan, breadcrumbs, cheese crostini  
*VEGETARIAN OPTION AVAILABLE*  
BEET, WALNUT & GOAT CHEESE SALAD\* \$17  
arugula, mixed lettuce, pickled red onion, creamy dijon vinaigrette  
ESCARGOTS EN CROUTE\* \$18  
truffled mushroom duxelle, garlic butter, puff pastry  
PELICAN CLUB BAKED OYSTERS\* \$18  
applewood smoked bacon, parmesan, garlic herb butter  
SEARED SCALLOPS & ARTICHOKE\* \$21 (+3)  
lemon garlic beurre blanc  
NEW ORLEANS STYLE BBQ SHRIMP \$18  
jumbo shrimp served in cast iron skillet with garlic bread  
VIETNAMESE FRIED PORK SPRING ROLLS \$18  
lettuce, mushrooms, jalapeños, fresh herbs, nuoc cham sauce

#### MAINS

PANÉED GULF FISH WITH CRABMEAT\* \$36  
jalapeño hollandaise, meunière, baby potatoes, DV  
WHOLE CRISPY FISH\* \$36  
sweet citrus chili sauce, jasmine rice  
12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB\* \$48 (+12)  
mint-demi, buttery mashed potatoes, DV  
HALF ROAST DUCK\* \$38  
peach, blueberry, & orange duck demi, Manchego and bacon baked polenta, broccolini  
8 OZ CENTER CUT FILET MIGNON\* \$48 (+12)  
grilled oyster mushroom & blue cheese demi-glace, rapini, sour cream & green onion smashed potatoes  
FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL \$36  
pepper jelly glaze, roasted squash, braised greens  
HALF FRIED CHICKEN \$28 (-\$4)  
Mexican street corn pudding in a cast iron skillet, cojito, chinois slaw, spicy honey  
"USDA PRIME" 12 OZ NY STRIP\* \$48 (+12)  
fingerling patatas bravas, roasted garlic aioli, chimichurri sauce  
10 OZ PECAN-CRUSTED PORK CHOP\* \$34  
fig glaze, bourbon molasses sweet potatoes, collard greens  
LOUISIANA CIOPPINO - IN ITS OWN POT\* \$38  
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine  
*VEGETARIAN / VEGAN OPTIONS AVAILABLE: \$28 A LA CARTE / \$49 PREFIX*

#### 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  
CHOCOLATE DECADENCE CAKE\* \$10  
almonds  
GRAND MARNIER CRÈME BRÛLÉE\* \$10  
fresh fruit  
SORBET & FRESH FRUIT\* \$10

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