

MOTHER'S DAY BRUNCH MENU

APPETIZERS

Pelican Club Baked Oysters
With Apple Smoked Bacon, Parmesan, Garlic Butter with Chipotle Aioli 12

Escargot in Casserole
Baked with Mixed Mushroom Duxelle,
Garlic Butter and Puff Pastry "Hats" 12

Seafood Martini Ravigote
Maine Lobster, Shrimp, Jumbo Lump Crabmeat and Yukon Gold Potato Salad 12

Korean 24 Hour Cooked Boneless Baby Back Ribs
With Spicy Kim Chee 13

Tuna Poke
Onions, Avocado Crème, Mango and House Tortilla Chips 12

Clay Pot "Barbequed Shrimp"
Jumbo Shrimp with Rice Noodles, Chiles and Pineapple in a Spicy Sauce 13.5

Quatro Formaggio Ravioli with Gulf Shrimp and Italian Sausage
With Spinach in a Herbsaint Green-Peppercorn Cream Sauce 13

Scallop Stuffed Artichoke
Seared Sea Scallops served with Lemon Beurre Blanc 13

SOUPS AND SALADS

Shrimp, Andouille and Chicken Gumbo cup 6 bowl 9

Crawfish Bisque with Cognac cup 6 bowl 9

Goat Cheese Salad with Baby Greens
Toasted Walnuts and Grapefruit with Creamy Olive Oil Dressing 9

Baby Romaine Wedge
Blue Cheese Buttermilk Dressing, Apple Smoked Bacon and Pecans 10

ENTREES

Seared Rare Ahi Tuna and Chinois Salad
With Ginger Soy Glaze and Avocado 26

Crab Cakes and Poached Eggs
Creamed Spinach, Biscuit, Hollandaise and Cheese Grits 26

Fried Chicken and Pecan Waffles
Country Sausage Cream Gravy, Apple Smoked Bacon and Maple Syrup 25

Panéed Gulf Fish with Jumbo Lump Crabmeat and Jalapeno Hollandaise 27

Creole BBQ Jumbo Shrimp with Cheese Grits and Apple Smoked Bacon 25

Grilled Filet Mignon
With Truffle Mashed Potatoes, Haricots Verts
And Choice of Marchand de Vin or Bearnaise Sauce 35

Grillades and Cheese Grits
Slow Cooked Pork Smothered in "Creole Gravy" with Cheese Grits 23

Rack of Lamb
Roasted with a Rosemary Pesto Crust, Truffle Mashed Potatoes,
Haricots Verts and Port-Mint Demi-Glace 35

Whole Crispy Flounder
With Chili Sauce, Sea Scallops, Jumbo Shrimp, Jasmine Rice and Vegetables 29