



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* \$19
truffled mushroom duxelle, garlic butter, puff pastry

CRISPY CALAMARI* \$17
soba noodle salad, curried aioli

PELICAN CLUB BAKED OYSTERS* \$18
applewood smoked bacon, parmesan, garlic herb butter

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

CRAB & SHRIMP RAVIGOTE* \$19
avocado, mixed lettuces, tomato

TUNA POKE* \$18
onions, avocado crema, mango, tortilla chips
SEARED SCALLOPS & ARTICHOKE* \$19
lemon garlic beurre blanc

MAINS

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

WHOLE CRISPY FISH* \$37
citrus chili sauce, jasmine rice

DUCK SCHNITZEL \$36
citrus beurre blanc, watercress & exotic green salad, foie gras vinaigrette, duck cracklings

BRAISED PORK SHANK* \$37
four cheese grits, baby tri-colored carrots, thyme, braising jus
12 OZ WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$10) \$48
mint-demi, buttery mashed potatoes, DV

8 OZ CENTER CUT FILET MIGNON* (+\$12) \$48
marchand du vin, buttery mashed potatoes, DV

"USDA PRIME" 14 OZ RIBEYE* (+\$10) \$50
fingerling potatoes bravas, roasted garlic aioli, chimichurri sauce

D'ARTAGNAN GREEN CIRCLE HALF FRIED CHICKEN (-\$4) \$32
served on an iron skillet with sweet onion and corn pudding, chinois slaw, lavender spicy honey

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