



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 TURKEY SPRING ROLLS \$18
lettuce, mushrooms, jalapeños, fresh herbs, nuoc cham pomegranate 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 demi-glace, blue cheese, rapini, sour cream & green onion smashed potatoes
FOIE GRAS & CORNBREAD STUFFED BRACE OF QUAIL \$36
pepper jelly glaze, roasted squash, braised greens
10 OZ PECAN-CRUSTED PORK CHOP* \$34
fig glaze, bourbon molasses sweet potatoes, collard greens
HALF FRIED CHICKEN \$28 (-\$4)
served in an iron skillet with corn pudding, black eyed peas & collard greens, housemade hot sauce
C.A.B. SHORT RIB \$40 (+\$2)
truffled grits, roasted baby heirloom carrots, braising jus
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