



COOLINARY ENCORE MENU

THREE COURSES \$50 AND UP
(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

- KOREAN PORK STEAM BUN \$15
kewpie mayo, sriracha & hoisin sauces, house pickled vegetables
- PELICAN CLUB BAKED OYSTERS* \$15
applewood smoked bacon, parmesan, garlic herb butter
- MIXED LETTUCES & ARUGULA "WEDGE" (VEGETARIAN/VEGAN AVAILABLE)* \$14
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas
- TUNA POKE (+\$2) \$17
onions, avocado crema, mango, tortilla chips
- CRAB & SHRIMP RAVIGOTE* (+\$2) \$17
avocado, mixed lettuces, tomato
- ESCARGOTS EN CROUTE* (+\$2) \$17
mixed mushroom duxelle, garlic butter, puff pastry
- THAI SHRIMP CAKE & FRIED GREEN TOMATO \$15
sriracha aioli, mixed lettuces
- SEARED SCALLOPS & ARTICHOKE* (+\$3) \$18
lemon garlic beurre blanc
- ASIAN CLAY POT BBQ SHRIMP (+\$3) \$18
spicy rice noodles

MAINS

- BRAISED PORK SHANK* \$30
four cheese grits, baby tri-colored carrots, thyme, braising jus
- BELL & EVANS HALF FRIED CHICKEN \$28
served on an iron skillet with sweet onion and corn pudding, chinois slaw, lavender spicy honey
- PANÉED GULF FISH WITH CRABMEAT* (+\$6) \$36
jalapeño hollandaise, baby potatoes, haricots verts
- 1 LB WHOLE MAINE LOBSTER & FRIED SHRIMP* (+\$13) \$43
served butterflied, lemon garlic beurre blanc, baby potatoes, haricots verts
- WHOLE CRISPY FISH (+\$6) \$36
citrus chili sauce, jasmine rice
- SURF & TURF (+\$12) \$42
6 oz filet mignon, thai shrimp cake, lemongrass hollandaise, chili smashed potatoes
- 12 OZ MUSTARD, WALNUT & HERB CRUSTED RACK OF LAMB* (+\$12) \$42
mint-demi, buttery mashed potatoes, DV
- LOUISIANA CIOPPINO - IN ITS OWN POT* \$34
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine
VEGETARIAN/VEGAN OPTION AVAILABLE
- BLACK ANGUS SHORT RIB AND ROOT VEGETABLE PUREE (+\$3) \$33
baby carrots, gremolata and natural jus

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, whipped cream

- 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