



## COOLINARY MENU AUGUST 2022

THREE COURSES \$45 AND UP  
(CHOICE OF APPETIZER OR SALAD, MAIN AND DESSERT)  
À LA CARTE PRICES LISTED NEXT TO EACH ITEM

### ADD A SOUP \$8

CREAMY SHRIMP BISQUE\* \$9

SHRIMP, CHICKEN & SAUSAGE GUMBO \$9

VEGAN CARROT COCONUT GINGER SOUP\* \$9

### APPETIZERS & SALADS

KOREAN PORK STEAM BUN \$14

kewpie mayo, sriracha & hoisin sauces, house pickled vegetables

HEIRLOOM TOMATO & BURRATA SALAD (VEGAN AVAILABLE)\* (+\$3) \$17

arugula, xvo0 basil vinaigrette, grilled focaccia

PELICAN CLUB BAKED OYSTERS\* (+\$3) \$17

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 (+\$3) \$17

onions, avocado crema, mango, tortilla chips

CRAB & SHRIMP RAVIGOTE\* \$14

avocado, mixed lettuces, tomato

ESCARGOTS EN CROUTE\* (+\$3) \$17

mixed mushroom duxelle, garlic butter, puff pastry

JUMBO LUMP CRAB & SHRIMP CAKE & FRIED GREEN TOMATO (+\$3) \$17

chipotle aioli, mixed lettuces

SEARED SCALLOPS & ARTICHOKE\* (+\$4) \$18

lemon garlic beurre blanc

NEW ORLEANS STYLE BBQ SHRIMP (+\$3) \$17

U-12 shrimp served in cast iron skillet with garlic bread

### MAINS

PRIME PORK CHOP \$32

mustard sauce, bourbon sweet potatoes, DV

DUCK CONFIT & EXOTIC MUSHROOM FETTUCCHINE (VEGETARIAN/VEGAN AVAILABLE) \$30

moullard duck confit, garlic roasted mushrooms, mushroom demi, thyme, shaohsing, gremolata, parmesan

BELL & EVANS HALF FRIED CHICKEN \$30

iron skillet jalapeño, sweet onion & cheese cornbread, chinois slaw, chow chow

PECAN & CORN FLOUR CRUSTED WILD LOUISIANA CATFISH \$30

fresh Louisiana crowder peas, golden jasmine rice, fried okra, white remoulade

SEARED ATLANTIC SALMON (+\$6) \$34

grapefruit, orange, avocado, jalapeño & radish salad, citrus ginger dill vinaigrette, raita, couscous

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT\* (+\$8) \$36

jalapeño hollandaise, meunière, baby potatoes, DV

WHOLE CRISPY FISH (+\$8) \$36

citrus chili sauce, jasmine rice

SURF & TURF (+\$14) \$44

6 oz filet mignon, jumbo lump crab & shrimp cake, bearnaise, buttery mashed potatoes, DV

10 OZ MUSTARD & HERB CRUSTED RACK OF LAMB\* (+\$14) \$44

mint-demi, buttery mashed potatoes, DV

### DESSERTS

WHITE CHOCOLATE BREAD PUDDING \$11

white and dark chocolate sauces

COCONUT CREAM PIE \$11

chocolate sauce, whipped cream

BOURBON PECAN PIE \$11

chocolate sauce, ice cream

GRAND MARNIER CRÈME BRÛLÉE\* \$11

BREAD SERVICE \$5

basket of our homemade focaccia bread and butter

\*GLUTEN FREE AVAILABLE

NO SEPARATE CHECKS

MENU SUBJECT TO CHANGE