



MARDI GRAS MENU

À LA CARTE PRICES LISTED NEXT TO EACH ITEM
THREE COURSES \$53 AND UP
(CHOICE OF APPETIZER OR SALAD, MAIN AND DESSERT)

ADD A SOUP \$7

CREAMY SHRIMP BISQUE \$9

SHRIMP, CHICKEN & ANDOUILLE GUMBO \$9
jasmine rice

VEGAN CARROT COCONUT GINGER SOUP* \$9

APPETIZERS & SALADS

ESCARGOTS EN CROUTE* \$14

mixed mushroom duxelle, garlic butter, puff pastry

NEW ORLEANS STYLE BBQ SHRIMP \$14

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

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

lemon garlic beurre blanc

MIXED LETTUCES & ARUGULA "WEDGE" (VEGETARIAN/VEGAN AVAILABLE)* \$11.5
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas

PELICAN CLUB BAKED OYSTERS* \$14

applewood smoked bacon, parmesan, garlic herb butter

JUMBO LUMP CRAB & SHRIMP RAVIGOTE* (+\$2) \$16

half avocado, mixed lettuces

TUNA POKE* \$14

onions, avocado crema, mango, tortilla chips

MISSISSIPPI QUAIL* (+\$4) \$18

foie gras, cheese grits, shiitake mushrooms, marsala demi-glace

CRISPY CALAMARI \$14

soba noodle salad, curried aioli

MAINS

TRIO OF DUCK - CONFIT, BBQ AND BREAST (+\$4)* \$35

dirty rice, warm cranberry citrus sauce, DV

PANÉED GULF FISH WITH CRABMEAT* \$31

jalapeno hollandaise, meunière, baby potatoes, DV

PRIME PORK CHOP* \$31

mustard sauce, bourbon sweet potatoes, DV

WHOLE CRISPY FISH (+\$4)* \$35

citrus chili sauce, jasmine rice

8 OZ CENTER CUT FILET MIGNON* (+\$11) \$42

buttery mashed potatoes, DV, choice of marchand du vin or bearnaise sauce

MUSTARD & HERB CRUSTED RACK OF LAMB (+\$11) \$42

mint-demi, buttery mashed potatoes, DV

1 LB WHOLE MAINE LOBSTER & FRIED SHRIMP* (+\$11) \$42

served butterflied, lemon garlic beurre blanc, baby potatoes, DV

LOUISIANA CIOPPINO - IN ITS OWN POT (VEGETARIAN/VEGAN AVAILABLE) \$31

basil garlic tomato sauce, gulf fish, scallops, shrimp, mussels, clams, buttered linguini

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, whipped cream

GRAND MARNIER CRÈME BRÛLÉE* \$11

BREAD SERVICE \$4

basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE

MENU SUBJECT TO CHANGE