



MARDI GRAS MENU

À LA CARTE PRICES LISTED NEXT TO EACH ITEM

THREE COURSES \$51 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