

The Pelican Club

Mother's Day Menu 2023

THREE COURSES \$64+

ADD A SOUP \$8

CREAMY SHRIMP BISQUE*

SHRIMP, CHICKEN & SAUSAGE GUMBO

VEGAN CARROT COCONUT GINGER SOUP*

APPETIZERS & SALADS

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

PELICAN CLUB BAKED OYSTERS*

applewood smoked bacon, parmesan, garlic herb butter

TUNA POKE*

onions, avocado crema, mango, tortilla chips

JUMBO LUMP CRAB & SHRIMP RAVIGOTE*

half avocado, mixed lettuces

PORK BELLY STEAMED BUN

housemade bulgogi and sriracha, kewpie mayo, green papaya and cucumber salad

ASIAN CLAY POT SHRIMP

rice noodles, chiles, pineapple & spicy sauce

SEARED SCALLOPS & ARTICHOKE (+\$3)

lemon garlic beurre blanc

ESCARGOTS EN CROUTE*

mixed mushroom duxelle, garlic butter, puff pastry

MAINS

SEARED RARE AHI TUNA & CHINOIS SALAD*

ginger soy glaze, avocado

PANÉED GULF FISH WITH CRAWFISH ÉTOUFFÉE

jalapeño hollandaise, baby potatoes, and haricots verts

GRILLADES AND CHEESE GRITS

slow cooked pork smothered in "Creole Gravy" with three cheese grits

WHOLE CRISPY FISH* (+\$2)

citrus chili sauce, jasmine rice

COCHON DU LAIT AND POACHED EGGS

english muffin, tasso hollandaise and three cheese grits

8 OZ CENTER CUT FILET MIGNON* (+\$17)

buttery mashed potatoes, marchand du vin, DV

WAFFLES, FRIED LOUISIANA CATFISH AND CRAWFISH ÉTOUFFÉE

with chinois slaw

WALNUT, MUSTARD & HERB CRUSTED RACK OF LAMB* (+\$13)

mint-demi, buttery mashed potatoes, DV

VEGAN GREEN CURRY*

tofu, seasonal vegetables, jasmine rice

DESSERTS

WHITE CHOCOLATE BREAD PUDDING

white and dark chocolate sauces

COCONUT CREAM PIE

chocolate sauce, whipped cream

BOURBON PECAN PIE

chocolate sauce, ice cream

GRAND MARNIER CRÈME BRÛLÉE*

SORBET & FRESH FRUIT*

*GLUTEN FREE AVAILABLE

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE
NO SEPARATE CHECKS, WE ACCEPT UP TO 5 DIFFERENT FORMS OF PAYMENT PER TABLE