NEW YEAR’S EVE 2021
AMUSE-BOUCHE, CHOICE OF SOUP, APPETIZER, ENTRÉE & DESSERT
$125

AMUSE-BOUCHE
TUNA TARTARE AND CHOUPIQUE CAVIAR ON CRISPY TORTILLA CHIP WITH AVOCADO CREMA

SOUPS
CREAMY SEAFOOD BISQUE WITH COGNAC
VEGAN CARROT COCONUT GINGER SOUP*

APPETIZERS & SALADS
IRON SKILLET U-12 HEAD-ON BBQ SHRIMP
old new orleans rum pepper butter sauce, garlic focaccia
JUMBO LUMP CRAB & SHRIMP RAVIOTTE* half avocado, mixed lettuces
NEW YEAR’S GOOD LUCK KOREAN BBQ PORK
long noodle kimchi salad, crushed peanuts
PELICAN CLUB BAKED OYSTERS
applewood smoked bacon, parmesan, garlic herb butter
MIXED LETTUCES & ARUGULA “WEDGE” (VEGETARIAN/VEGAN AVAILABLE)*
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas
MISSISSIPPI QUAIL & FOIE GRAS
three cheese grits, shitake mushrooms, marsala demi-glace
SEARED SCALLOPS & ARTICHOKE*
lemon garlic beurre blanc
ESCARGOTS EN CROUTE*
mixed mushroom duxelle, garlic butter, puff pastry

ENTRÉES
PANÈED GULF FISH WITH CRABMEAT
jalapeno hollandaise, meunière, baby potatoes, DV
1 LB WHOLE MAINE LOBSTER WITH JUMBO SHRIMP & SCALLOPS (+$12)
served butterflied, lemon garlic beurre blanc, baby potatoes, haricots verts
MUSTARD & HERB CRUSTED RACK OF LAMB (+$7)
mini-demi, buttery mashed potatoes, DV
HONEY GLAZED & ROASTED BONE IN PRIME PORK CHOP
spicy mustard sauce, mashed sweet potatoes, snow peas, DV
TRIO OF DUCK - CONFIT, BBQ AND BREAST*
dirty rice, warm cranberry citrus sauce, DV
8 OZ CENTER CUT FILET MIGNON* (+$7)
mushroom demi-glace, truffles, foie gras, buttery mashed potatoes, asparagus
WHOLE CRISPY FISH*
citrus chili sauce, jasmine rice
LOUISIANA CIOPPINO - IN ITS OWN POT (VEGETARIAN/VEGAN AVAILABLE)
basil garlic tomato sauce, gulf fish, scallops, shrimp, mussels, clams, buttered linguini

DESSERTS
WHITE CHOCOLATE BREAD PUDDING
white and dark chocolate sauces
COCONUT CREAM PIE
chocolate sauce, whipped cream
BOURBON PECAN PIE
chocolate sauce, whipped cream
GRAND MARNIER CRÈME BRÛLÉE*

*GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE