



## RESTAURANT WEEK MENU 2022

THREE COURSES \$56 AND UP  
(CHOICE OF APPETIZER OR SALAD, MAIN AND DESSERT)  
À LA CARTE PRICES LISTED NEXT TO EACH ITEM

### 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\* \$16  
mixed mushroom duxelle, garlic butter, puff pastry

NEW ORLEANS STYLE BBQ SHRIMP \$16  
U-12 shrimp served in cast iron skillet with garlic bread

SEARED SCALLOPS & ARTICHOKE\* (+\$3) \$18  
lemon garlic beurre blanc

MIXED LETTUCES & ARUGULA "WEDGE" (VEGETARIAN/VEGAN AVAILABLE)\* \$13  
creamy blue cheese dressing, bacon, chopped egg, red onion, tomato, cucumber, toasted pepitas

KOREAN PORK STEAM BUNS \$16  
kewpie mayo, sriracha & hoisin sauces, house pickled vegetables

PELICAN CLUB BAKED OYSTERS\* \$15  
applewood smoked bacon, parmesan, garlic herb butter

HEIRLOOM TOMATO & BURRATA SALAD (VEGAN AVAILABLE)\* \$14  
arugula, xvoo basil vinaigrette, grilled focaccia

JUMBO LUMP CRAB & SHRIMP RAVIGOTE\* \$16  
half avocado, mixed lettuces

TUNA POKE \$16  
onions, avocado crema, mango, tortilla chips

CRISPY CALAMARI \$15  
soba noodle salad, curried aioli

### MAINS

16 OZ VEAL PORTERHOUSE\* (+\$10) \$42  
crawfish brandy cream sauce, roasted four cheese polenta, asparagus

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT\* (+\$3) \$36  
jalapeño hollandaise, meunière, baby potatoes, DV

BELL & EVANS HALF FRIED CHICKEN \$30  
iron skillet jalapeño, sweet onion & cheese cornbread, chinois slaw, chow chow

PRIME PORK CHOP \$32  
mustard sauce, bourbon sweet potatoes, DV

WHOLE CRISPY FISH (+\$3) \$36  
citrus chili sauce, jasmine rice

8 OZ FILET MIGNON\* (+\$14) \$49  
buttery mashed potatoes, DV, marchand du vin

MUSTARD & HERB CRUSTED RACK OF LAMB\* (+\$12) \$47  
mint-demi, buttery mashed potatoes, DV

LOUISIANA CIOPPINO - IN ITS OWN POT\* (VEGETARIAN/VEGAN AVAILABLE) \$33  
basil garlic tomato sauce, gulf fish, shrimp, mussels, clams, calamari, buttered linguine

### 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  
NO SEPARATE CHECKS  
MENU SUBJECT TO CHANGE