



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 BUN \$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

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 AU POIVRE* (+\$10) \$42

roasted four cheese polenta, asparagus

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT* (+\$3) \$36

jalapeño hollandaise, meunière, baby potatoes, DV

SPRINGER FARMS HALF FRIED CHICKEN \$30

iron skillet jalapeño, sweet onion & cheese cornbread, chinois slaw, house made ranch and hot sauces

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

CRISPY WILD LOUISIANA CATFISH \$30

jamaican rum pineapple shrimp sauce, butterbean and corn maque choux, jasmine rice, chow chow

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