



# THANKSGIVING 2022 MENU

THREE COURSES \$72 AND UP (PER PERSON)

## ADD A SOUP (+\$6.50)

TURTLE SOUP WITH AGED SHERRY  
CREAMY OYSTER AND MIRLITON SOUP WITH FRIED OYSTERS  
VEGAN PUMPKIN AND BUTTERNUT SQUASH BISQUE

## APPETIZERS & SALADS

ESCARGOTS EN CROUTE\*  
mixed mushroom duxelle, garlic butter, puff pastry

SEARED SCALLOPS & ARTICHOKE\*  
lemon garlic beurre blanc

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

GOAT CHEESE SALAD\*  
mixed lettuces, toasted walnuts, belgian endive, grapefruit, creamy dijon dressing

CRISPY CALAMARI  
soba noodle salad, curried aioli

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

HOUSE-MADE PORK STEAM BUN  
24-hour boneless baby back ribs, hoisin, house-made pickled vegetables, sriracha

## MAINS

SLOW ROASTED TURKEY ROULADE  
mushroom gravy, classic sausage dressing, house made orange cranberry relish, bourbon pecan sweet potatoes, DV

PANÉED GULF FISH WITH JUMBO LUMP CRABMEAT\*  
jalapeño hollandaise, meunière, baby potatoes, DV

PRIME PORK CHOP  
mustard sauce, bourbon sweet potatoes, DV

WHOLE CRISPY FISH\*  
citrus chili sauce, jasmine rice

MUSTARD & HERB CRUSTED RACK OF LAMB\* (+\$8)  
mint-demi, buttery mashed potatoes, DV

WILD LOUISIANA SHRIMP & GRITS  
exotic mushrooms, Nueske's bacon, goat cheese & aged cheddar stone ground grits

12 OZ C.A.B. PRIME RIB (+\$8)  
roasted bone marrow beef essence, mushrooms, truffle mashed potatoes, asparagus

VEGETABLE NAPOLEON (VEGAN/VEGETARIAN)  
roasted eggplant, portobello mushrooms, zucchini, yellow squash, spinach, balsamic glaze, herbed goat cheese

## DESSERTS

WHITE CHOCOLATE BREAD PUDDING  
white and dark chocolate sauces

BOURBON PECAN PIE  
chocolate sauce, ice cream

PUMPKIN CHEESECAKE  
pecan praline sauce

APPLE CRISP  
vanilla ice cream

GRAND MARNIER CRÈME BRÛLÉE\*

## BREAD SERVICE

basket of our homemade focaccia bread and butter

\*GLUTEN FREE AVAILABLE  
MENU SUBJECT TO CHANGE