



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 CARROT COCONUT GINGER SOUP*

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

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

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

TUNA POKE
onions, avocado crema, mango, tortilla chips

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, SCALLOPS & 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

VEGETARIAN CIOPPINO* (VEGAN AVAILABLE)
basil garlic tomato sauce, tofu, seasonal vegetables, herb buttered linguine, parmesan

DESSERTS

WHITE CHOCOLATE BREAD PUDDING
white and dark chocolate sauces

BOURBON PECAN PIE
chocolate sauce, ice cream

PUMPKIN CHEESECAKE
pecan praline sauce

COCONUT CREAM PIE
chocolate sauce, whipped cream

GRAND MARNIER CRÈME BRÛLÉE*

BREAD SERVICE

basket of our homemade focaccia bread and butter

*GLUTEN FREE AVAILABLE
MENU SUBJECT TO CHANGE